Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/17/2025				Time out: 3:20	F	icense/Pe		05007					Est. Type Risk Category Page 1 of 2	2_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	RE			
7-Eleven #16559A (KAUFMAN) Mehabaw Ya Physical Address: Pest control:							alle	Hood Grease			Gı	rease	e trap : Follow-up: Yes /	Α		
10	Ž V	V Ka	aufi	maı	n Rockwall, TX	R	entokil/2-2	27-202	•	n/a			LE	S/3	300gal/5-6-2024 N₀ ☐	
М					Status: Out = not in copoints in the OUT box for Prio	each numbered	litem	Mark 'v		eckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
О	I				Time and Temperature for Food Safety				R	О	I			С		R
T T	N	0	A	o s		legrees Fahrenh	neit)			T T		0	A	o S	Employee Health 12. Management, food employees and conditional employees;	
	~				1. Proper cooming time	una temperatur					~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	g temperature(4	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(13	35°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly GIOVES USED	
	~				5. Proper reheating pro Hours)	cedure for hot l	holding (165°	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public Health Control; procedures			rocedures & 1	records							Highly Susceptible Populations				
Approved S				proved Source	Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs			
	go				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
					destruction corporate 8. Food Received at proper temperature						1		I		17. Food additives; approved and properly stored; Washing Fruits	
				check at receipt						'				Vegetables Toxic substances properly identified, stored and used		
	I				9. Food Separated & pr	n from Contan		ood			~					
	~				preparation, storage, di										Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at			ed and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		eviously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
												\sqcup				
			N.T.	G	Pri	iority Found	lation Item	ns (2 Poi		_	_	_		_	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledg	ge/ Personnel		nts) v	o U T	I N	Req N O	nire N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		О		n of Knowledg	e/ Personnel tration of kno	wledge,		O U	I N	N	N	C 0	·	R
	N	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledg resent, demonst rtified Food M	ge/ Personnel tration of kno (anager/ Poste	owledge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
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Received by: (signature) Mehabaw Yallew	Print: Mehabaw Yallew	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2	2 of <u>2</u>			
7-Eleven		V Kaufman	Rockwa	all, TX	FOOD5007					
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Loca	tion	<u> </u>	Temp F			
hot holding rollers/cheeseburger bites		hot holding unit/using timer		open air case/ambient			26-34			
				<u> </u>						
hot dog	138	under counter freeze	+	mini melts freezer			-16 36			
egg roll	129	under counter cooler/hot dog	s 40	cold	cold brew dispenser					
Buffalo chicken	147	cold top/pico	42	chees	cheese/chili dispenser					
jalapeño taquito	160	under/pico	40	ice cre	eam freezer ambi	ent	-4			
steak & cheese taquito	163	under counter cooler ambien	40	W	WIC ambient					
chicken taquito	182	reach in freeze	r 5	ice cream freezer wall			5			
Taco taquito	169	reach in freeze	r -3							
		SERVATIONS AND CORRECT		NS						
Item AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO TI	HE CONDITIONS OBSER	VED ANI	D			
Reddy ice sold/labe	eled									
		vatch as was slow drain	nina, pro	bably ne	eeds to be snak	ed				
	• •	store 6 inches off of fl	<u> </u>							
The state of the s	•	od and drinks low and								
Gloves used	-		zopa.a.o							
Digital themo, test s	strips cu	rrent								
42 Need to clean arou	-									
45 Need to clean under										
45 To replace ceiling to										
45 Cracked floor tiles u										
		nd around any pipe per	etrations	s into wa	alls					
3 comp sink 110F	Trans at	ia areana arry pripe per		<u> </u>						
Dispenser with san	i at 200r	opm quats								
·	tle at 0ppm/COS to 200ppm									
· · · · · · · · · · · · · · · · · · ·	Ingredients and allergens listed on donut case									
 	Individual creamers and sugars for coffee									
	Need hanging thermo near dairy in WIC									
	Pizzas delivered by 7-Eleven yesterday, cheese pizzas weren't date marked/need to date mark, corporate distribution on these									
45 To clean floors, wal										
34 Large gap between doors/front										
- 	0 0 1									
	2 Storage shelf in back, needs to be 6 inches off of floor and cleanable, rotting wood, bowed									
42 To clean inside microwaves										
Received by: Print: Title: Person In Charge/ Owner										
1	V		w Yal	lew	Owner	-				
Mehabaw Yalled Inspected by: (signature) Christy Cor		Print:	l -	D.C.						
Form EH-06 (Revised 09-2015)	tez, I	RS Christy C	ortez,	K5	Samples: Y N #	collected	i			