Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 6/12/25			Time in: 9:50	Time out: 10:30		FS20			20				3 CPFM	Food handlers	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					int	4-Investigation			gatio	n	5-CO/Construction 6-Other		TOTAL/S	CORE					
Establishment Name: Contact/Owner 1 7 Eleven 205 as Gurpreet Dha												Number of Repeat Violations: Number of Violations COS:		3/97	7 / A				
Physical Address: 4949 Goliad St. Rockwall, Tx Compliance Status: Out = not in compliance IN = in compliance No												e trap :/ waste oil o Teddy	te oil Follow-up: Yes No		/ / A				
Marl					Out = not in conpoints in the OUT box for	$\begin{array}{l} \text{ompliance} \mathbf{IN} = \text{in o} \\ \text{each numbered ite} \end{array}$	complian em	ce No Mark	0 = n						plicable COS = corrected on ox for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	lation W= V	Watch	
Con	Priority Items (3 Points) violations					Req	uire			diate Corrections		tive Action not to exceed 3 days							
O I N N C U N O A O		C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R		O U	I N N O	N	N C A O	Employee Health			R				
T	•	/		8	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					12. Management, food emplo knowledge, responsibilities, a					yees and conditional employees; and reporting				
	/		2. Proper Cold Holding temperature(41°F/ 45°F) See				v	W				13. Proper use of restriction a eyes, nose, and mouth Employee health form							
•	3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands										
ı	/				4. Proper cooking time See	and temperature					'				14. Hands cleaned and properly washed/ Gloves used properly				
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2			•	/			15. No bare hand contact with alternate method properly foll Gloves and utensils)	
•	/				6. Time as a Public Hea	alth Control; proc	cedures a	& records								ceptible Populations			
					$\mathbf{A}\mathbf{p}_{\mathbf{j}}$	proved Source					•				16. Pasteurized foods used; p. Pasteurized eggs used when r		fered		
good					good condition, safe, an destruction McClair	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClain									Chemicals				
•	/				8. Food Received at pro Checking	oper temperature					•				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	its	
						from Contamir					١	/			18. Toxic substances properly Stored low and separa		d used		
٠	1				9. Food Separated & preparation, storage, dis	splay, and tasting	2									er/ Plumbing			
١	1				10. Food contact surfact Sanitized at 200	ppm/temperature	e				•	/			19. Water from approved sou backflow device City approved				
	/				11. Proper disposition of reconditioned Disc	of returned, previ ard	ously ser	ved or			•	/			20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper		
	_				Pri			ems (2 Po) viol					rective Action within 10 day	S			
O U T	I N	N O	N A	C O S	Demonstration	ority Founda	Personn	iel	ints)) viol	0	ns Re	N	C	į	s re Control/ Identific	ation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gurpreet Dhaliwal	Print: Gurpreet Dhaliwal	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Ven 205	Physical A		City/State: Rockwal	I. Tx	License/Permit # FS2023-20	Page 2 o	of <u>2</u>	
, =:0		10 10	TEMPERATURE OBSERVAT	.,	. 02020 20				
Item/Loc		Temp	Item/Location	Temp	Item/Location Temp				
Beer v	vic	37	Sandwich/fruit coole				33	3/32	
Beve	erage wic 33, 29	32	Mini melts	-7.2	1 3				
E	kpresso Milk	38	Rolling grills 1&2		wings buffalo/breaded		led 148	8/137	
	Cold well		Hot dog/cheeseburge	155/161	Mini tacos		1:	39	
	Milk	38	Stk&chz/montery Jack taquito	152/154	UC freezer htt		18	8.2	
Fr	ench Vanilla	38	Rolling grill 3	N/A	UC grill items		3	35	
Ch	ili/nacho chz	147/145	Glass door Ice	10.1			er 3	33	
	Pico	40	Icecream freezei	6.3	WIF htt		-3	3.1	
		OB	SERVATIONS AND CORRECTIV	VE ACTION	NS .				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	ED AND		
	Restrooms equipped t	emp grea	ater than 100 in each room						
32/45	Beer WIC, door gaske	t torn on	bottom, to replace						
	Hand sinks equipped,	temp gre	ater than 100 throughout ki	tchen					
	3comp sink not set up		• • • • • • • • • • • • • • • • • • • •						
		•	ad to drip dry over mop sink						
	Chemicals stored sepa		•						
	WIF looks great, temp								
	Allergen label located								
	Using gloves to handle			hat hald	ot 10F o	r hiabar			
	Grill items hot held for		corporate desire temps and	not neia	at 135 0	r nigner			
			hrs, pizza held max of 1hr						
	Pizza utensils cleaned								
	Ovens are spotless, ke		•						
	Roller tongs are cleaned once every 4hrs or as needed Using yellow digital thermo, strips are current								
			inets next to tabacco shelve	es					
45	General detail cleaning	g betwee	n, underneath around kitche	en equipn	nent and	corners where hea	avy buil	ldup	
	Air curtains confirmed	operatio	nal at all exterior doors						
W	To post Employee Hea	alth form	at all hand sinks. Will emai	with rep	ort				
Received (signature)		·	Print:	2) / 2		Title: Person In Charge/ (Owner		
Inspected	See abou	' E	See abo	ove					
(signature)		2 (3	< ≺ ™Richard	l Hill		Samples: Y N # o	collected		
Form EU 06	6 (Revised 09-2015)	\cdot \sim \cdot	<u> </u>			bampics. 1 IN # (Conceed		