

☒ First aid kit
☒ Allergy policy
☒ Vomit clean up
☒ Employee health

City of Rockwall

Date: 7/20/26	Time in: 8:40	Time out: 9:20	License/Permit # FS-8850	CPFM 1	Food handlers 8	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: 7 - Eleven #34011 (North)			Contact/Owner Name: Arvind Patel		☒ Number of Repeat Violations: <u>1</u> ☒ Number of Violations COS: <u> </u>	
Physical Address: 3250 North Goliad Rockwall, Tx			Pest control : Rentokil 7/18/26	Hood N/a	Grease trap /: waste oil LES 4/21/26 1000g	Follow-up: Yes ☒ No ☐
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an ☒ in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
			✓		1. Proper cooling time and temperature No leftovers	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 7eleven Dist	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 8	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 112, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 3x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label (Allergen label on pastry door	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Using spray bottle 200ppm	
1					37. Environmental contamination See	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Arvind Patel	Print: Arvind Patel	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7-Eleven North		Physical Address: 3250 North Goliad		City/State: Rockwall, Tx		License/Permit # FS-8850		Page 2 of 2					
TEMPERATURE OBSERVATIONS													
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp					
WIC amb - 40, 36,37			Cold brew		45	Jal&crm/Monterey Jack chix		146/139					
Milk/coffee station		39	Chili / Nacho Cheese		139/138	Buffalo Chicken roller		142					
Glass Ice merchandiser		3.4	UC freezer HTT		7.6	Hot holding							
Glass Freezer HTT		9.8	UC Cooler			Mini tacos/pizza		140					
Cold wall		39/39	Beef wieners		40	Breaded wings/bbq wings		138/142					
Mini melts / Mr. Sugar Rush		-3/-4	Reach in freezer HTT		2.8	Boneless wings		145					
Icecream freezer HTT		4.5	Roller grills 134/146			Back freezer		1.3					
Mocha/french vanilla		39	Beef wieners		142/141	Ice merchandiser outside		20.2					
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F												
46	Restrooms equipped, temp greater than 102 in women's, men's 78												
	Hand sinks equipped throughout store, temp greater than 104												
	3 comp sink not set up, 114 quat sani 200ppm												
	Soda nozzles are cleaned daily												
	Allergen label on donuts/pastry case door												
	Digital thermo available												
	Strips current 07/2027, gloves used to touch Rte foods												
43	Light partially out in beverage walk in cooler												
	Pizza slicer, spatula and tongs cleaned after every use												
	Roller grill tongs cleaned every 4 hours or as needed												
	Hot food held for 2 hours at max then decarded												
	Roller grill items held no more than 4 hours then discarded												
	No leftovers, all food discarded same day												
	All food arrives frozen and fully cooked, rethermalized onsite to desire temp according to manf directions												
	and hold held at 135 or higher												
	Great practice to hang mop head over mop sink vs storing in bucket when not in use												
	Not using hand sink behind door in kitchen, water turned off												
	Dumpster area looks good, well maintained												
	Packaged Ice from Ready Ice with IPIA certification												
31	Using hand sink to rinse utensils during inspection												
	Portable hvac set up by coffee station, not operational pending pickup												
37	Frozen condensation in Icecream freezers, to thaw or scrape interior to make cleanable												
Received by: (signature) See above										Print: See above		Title: Person In Charge/ Owner	
Inspected by: (signature) 				Print: Richard Hill				Samples: Y N # collected					

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