

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid) Mehabaw yallew	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven 16559	Physical Address: 102 W kaufman	City/State: Rockwall	License/Permit # Need	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Roller unit taquitos etc		Wic		Hot holding cabinet	
174-172-168-149		36/38/41		Wings / pizza	135/145
Hot dog rollers		Coldest nearest the milk and Tcs		Upright freezer 1	1.9
135/135/122/128		Ice cream freezer	-3.1	Freezer 2	7.2
Cold top unit		Tcs food rounder	34/39	Roller correction below	
Onions only	41	Under counter freezer	-5.6	Burger rollers heating temp internal	156
Chili cheese unit	146	2 door under counter cooler		Front rollers surface	158
Ice cream unit	-5.3	Taquitos / hot dog	28/32		

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 TEMPS TAKEN IN F
	Using reddy ice prebagged
	Hot water at hand sink 114 / slowDrain at front hand sink
3	Roller unit on rt is holding borderline to low temps - cheeseburger rolls - 122-128 removed to continue heating and turned front portion to hotter setting
45	Need to clean floor under racks in wic especially under milk
45	One light out in wic
46	Paper towels not easily dispensing in the restroom
42/45	Minor cleaning needed under equipment and inside cabinets
	Wings were in container with lid under them and were barely 135 in hot holding... removed bottom lid to keep
	Hot and will add lid when ordered
45	Minor cleaning under front equipment
	Three comp sink sanitizer ... 200Ppm
	Hot water 116 And up
	No drain boards on site so using rack above
32	Wooden shelves to be painted to allow to clean
Cos	Avoid storing chemicals next to peanuts and other food boxes (moved food box up as only chemicals are stored on lower 2 shelves)
	Quats sanitizer is at 200 ppm - test strips in fate
39	Best to hang mops to allow to air dry
	Ingredients provided off labels if needed
	Chemical company has installed dispenser in mop sink area on only wall that can be used for the mop rack inside the mop area
	Will need to figure out a way to dry
45	Reminder that shelving should be 6 inches from ground to clean under etc
	Using tphc for quality per company for hot foods 4 hours or less

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