

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 5/21/24	Time in: 1:20	Time out: 3:05	License/Permit # FS2023-20	CPFM 1	Food handlers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: 7 Eleven 205 as	Contact/Owner Name: Gurpreet Dhaliwal	Number of Repeat Violations: X _____	11/89/B
		Number of Violations COS: _____	

Physical Address: 4949 Goliad St. Rockwall, Tx	Pest control : Rentokil 1/31/24	Hood N/a	Grease trap / waste oil Open 6 months	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						W					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
3						Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓										
						Physical Facilities					
	✓					W					
						✓					
	✓					✓					
Proper Use of Utensils						W					
1						✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: 7 Eleven 205	Physical Address: 4949 Goliad St	City/State: Rockwall, Tx	License/Permit # FS2023-20	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer wic	37	Sandwich cooler	39-41	Snacks cooler	40-41
Beverage wic		Mini melts	0.4	Hot holding	
38, 38, 36, 35		Rolling grills 1&2		Pizza	138
Espresso milk	40	Hot dog/buffalo chix	138/143	Wings, mini tacos	140/136
Cold well		Jalapeño cream/stk & chz	139/138	UC freezer htt	21
Silk almond creamer	40	Rolling grill 3	Off	UC grill items	38
Chili/nacho chz	140/138	Glass door Ice	10.1	UC pizza cooler	39
Pico	39	Icecream freezer	9.8		

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
	Restrooms equipped temp greater than 100 in each room
47	Beer WIC, bottom shelves must be 6 inches above grade p/code
9cos	Observed shell eggs stored on floor in wic
18cos	Observed hand sanitizer stored over canned beverages wic
W	Beer wic door, rubber door seal loose on bottom
W	Need to clean both Microwaves
	Hand sinks equipped, temp greater than 100 throughout kitchen
	Allergen label located on self serve pastry door
	3 comp sink setup, 118, quat sani 200ppm, test strips current
	Great practice to hang mops to drip dry over mop sink
	Chemicals stored separately next to mop sink
	Using spray bottle sani 200ppm
	All food arrives frozen, heated to corp desired temperature and hot held 135 or higher
	Grill items hot held 2hrs max
	Wings hot held 2 hrs max, tacos and pizza 1 hr max
	Utensils for pizza are cleaned after every use
39	Roller tongs are cleaned once a shift. All food contact surfaces cleaned every 4hrs or as needed
	Using gloves to touch ready to eat foods
2	Observed WIF at amb temp of 55. Discarded all cookies temps 46-50, discarded kolches 46, cheesy bread at 46, a few bags of wings 41 and higher.
"	MOD informed me he noticed the issue at 7am this morning, work order has been submitted
"	MOD will continue to monitor foods internal temp of 41 and below. Once foods temp higher than 41, foods
"	Must be discarded within 4 hrs

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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