					e of									г		_		
	50.0 rst				n	Retail F	ood Esta	blis	hm	ent	In	spe	ecti	ion Report		First aid		
First Followup														Allergy policy				
								City		f F	00	ck	Wa	all		Employe	e health	
	ate: 12	1/2	24	L	Time in: 1:20	Time out: 3:05	License/P			n				CI 1	PFM	Food handlers	Page <u>1</u> of _	2
5/21/24 1:20 3:05 FS20 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complained									n	5-CO/Constru		6-Other	TOTAL/SCO	RE				
	Establishment Name: Contact/Owner Name: × Number of Repeat Violations: Violations COS: 7 Eleven 205 as Gurpreet Dhaliwal × Number of Violations COS:																	
Physical Address: 4949 Goliad St. Rockwall, Tx Rentokil 1/31/24							Ho N/a					e trap :/ waste oil 6 months		Follow-up: Yes 🖌 No 🗌	11/89/	В		
	(Com	plia	nce S	tatus: Out = not in co	ompliance IN = in compl	iance N	$\mathbf{O} = \mathrm{not}$	obser	ved		A = n	iot ap	oplicable $COS = co$	orrected on s	ite R = repeat vio		ch
М	ark tl	ne ap	prop	riate	points in the OUT box for	each numbered item	Mark					-		ox for IN, NO, NA, CO tive Action not to ex-		k an X in appropriat s	e box for R	
Compliance Status					R	0		Ν	Ν	С					R			
U T	N	0	A	0 S		egrees Fahrenheit)			U T		0	A	0 S	12. Management, fo	•	oyee Health	employees:	
		~			in roper cooning time t	und temp er atare				~				knowledge, respons			emprojees,	
3					2. Proper Cold Holding See	g temperature(41°F/ 45	°F)		W					13. Proper use of re eyes, nose, and mo	uth		C	
Ē	./				3. Proper Hot Holding t	temperature(135°F)			-	1				Need state ha		orm, will emai tamination by Han		-
					4. Proper cooking time	and temperature				~				14. Hands cleaned				-
					5. Proper reheating proc	cedure for hot holding	(165°F in 2		-					15. No bare hand co				+
		~			Hours)					~				alternate method pro	operly follo	owed (APPROVED	Y <u>N</u>)	
	~				6. Time as a Public Hea	alth Control; procedure	es & records			1						ptible Populations		
					Ap	proved Source				~				16. Pasteurized food Pasteurized eggs us			tered	
					7. Food and ice obtained good condition, safe, and					1								
	~				destruction McClair	۱ ۱	inte								Ch	nemicals		
	~				8. Food Received at pro	oper temperature				~				17. Food additives; & Vegetables	approved a	and properly stored;	Washing Fruits	
_	ľ					n from Contamination	•		3	-				18. Toxic substance	es properly	identified, stored an	d used	+
					9. Food Separated & pr	otected, prevented dur								Stored separat				
3					preparation, storage, dis		11 1 1			1				10 W. (/ Plumbing	1	
	~				10. Food contact surface Sanitized at <u>200</u>		leaned and			~				19. Water from app backflow device City approv	-	ce; Plumbing install	ed; proper	
	./				11. Proper disposition of	of returned, previously	served or			./				20. Approved Sewa disposal		ater Disposal System	m, proper	
	•				reconditioned Disc	ard	I4		• •		D		C	*	• 10 1			
0 U	I N	N O	N A	C O		n of Knowledge/ Pers	•	R	U U	I	N 0	N A	C 01			e Control/ Identific	ation	R
Т				S	21. Person in charge pro	esent, demonstration of	f knowledge,		Т				S	27. Proper cooling i	•			
	~				and perform duties/ Cer 1	C				~				Maintain Product T	emperature		quite to	
	~				22. Food Handler/ no un 2	nauthorized persons/ p	ersonnel			~				28. Proper Date Ma Good labels	-	-		_
					Safe Water, Reco	rdkeeping and Food Labeling	Package			~				29. Thermometers p Thermal test strips Digital therm			ed; Chemical/	
	~				23. Hot and Cold Water	r available; adequate p	ressure, safe			<u> </u>						Prerequisite for O	peration	
					24. Required records av destruction); Packaged		s; parasite			~				30. Food Establish		-	ent/ insp posted	T
\vdash					Commerical	with Approved Proce	dures			ľ				Posted and		nt oment, and Vendin	g	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized P	rocess, and							31. Adequate handy supplied, used				
					processing methods; ma Temps taken 3x	anufacturer instruction				~				Equipped				
						sumer Advisory				~				32. Food and Non-f designed, constructed			e, properly	
\vdash					26. Posting of Consume				┢					33. Warewashing F			used/	+
	~				foods (Disclosure/Remi On labels, pastry do	inder/Buffet Plate)/ Al Dor	lergen Label			~				Service sink or curb Equipped	o cleaning f	acility provided		
0	I	N	N	С	Core Items (1 Poin			R Action	0	Ι	Ν	Ν	С	tys or Next Inspectio			_	R
U T	N	0	A	0 S	34. No Evidence of Inse	of Food Contaminati			U T		0	A	O S	41.Original contain		(Bulk Food)		
⊢					animals 35. Personal Cleanlines			+										
╞					36. Wiping Cloths: pror	perly used and stored		+						42. Non-Food Cont	·	s clean		_
⊢					Using spray sa 37. Environmental cont	ani		+	۷	۷ . /				43. Adequate ventil			areas used	+
╞					38. Approved thawing 1 Refrigerator	method		+	┢	•				44. Garbage and Re	fuse prope	rly disposed; faciliti	es maintained	+
						er Use of Utensils			v					45. Physical facilitie	es installed	, maintained, and cl	ean	+
					39. Utensils, equipment	t, & linens; properly u								46. Toilet Facilities			d, and clean	+
1	\square				dried, & handled/ In us 40. Single-service & sir					~				Stocked ar 47. Other Violation		เท		
	~				and used	ngio-use articles; prop	ary stored		1						5			
<u>ا</u> ــــــــــــــــــــــــــــــــــــ								<u> </u>										-

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Gurpreet Dhaliwal	^{Print:} Gurpreet Dhaliwal	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ven 205	Physical A 4949 (^{ddress:} Goliad St	City/State: Rockwa		e <u>2</u> of <u>2</u>					
T . T			TEMPERATURE OBSERVA		· · ·						
Item/Loc		Temp	Item/Location	Temp	Item/Location	Temp					
Beer w		37	Sandwich coole		Snacks cooler	40-41					
	everage wic		Mini melts	0.4	Hot holding						
	3, 38, 36, 35		Rolling grills 1&		Pizza	138					
E>	kpresso milk	40	Hot dog/buffalo chi	X 138/143	Wings, mini tacos	140/136					
	Cold well		Jalapeño cream/stk & ch	z 139/138	UC freezer htt	21					
Silk a	almond creamer	40	Rolling grill 3	Off	UC grill items	38					
Ch	ili/nacho chz	140/138	Glass door Ice	10.1	UC pizza cooler	39					
	Pico	39	Icecream freeze	r 9.8							
_		OB	SERVATIONS AND CORRECT	IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	.ND					
	Restrooms equipped t	emp grea	ater than 100 in each room								
47	Beer WIC, bottom she	lves mus	t be 6 inches above grade	p/code							
9cos	Observed shell eggs s	tored on	floor in wic								
18cos	Observed hand sanitized	zer stored	d over canned beverages v	vic							
W	Beer wic door, rubber	door sea	l loose on bottom								
W	Need to clean both Mi	crowaves	3								
	Hand sinks equipped,	temp gre	eater than 100 throughout	kitchen							
	Allergen label located	on self se	erve 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 san	i 200ppm	ו								
	All food arrives frozen, heated to corp desired temperature and hot held 135 or higher										
	Grill items hot held 2h	rs max									
	Wings hot held 2 hrs n	nax, taco	s and pizza 1 hr max								
	Utensils for pizza are of	cleaned a	after every use								
39 Roller tongs are cleaned once a shift. All food contact surfaces cleaned every 4hrs or as											
	Using gloves to touch	ready to	eat foods								
2 Observed WIF at amb temp of 55. Discarded all cookies temps 46-50, discarded kolches											
"	bread at 46, a few bag	gs of wing	gs 41 and higher.								
"											
"	MOD will continue to monitor foods internal temp of 41 and below. Once foods temp higher than 41, foo										
"											
Received (signature)		/e	See ab	ove	Title: Person In Charge/ Owner	r					
Inspected (signature)			Print:								
\	KDAU	ST	T Richard	וווא ג Hill	Samples: Y N # collec	ted					
Form EH-06	5 (Revised 09-2015)	-									