req Follo	l n ow	ire			of \$50.00 is after 1st		City of	Roc	kw			sp	ect	tion Report	ng			
	Date:         Time in:         Time out:         License/Per           11/15/2022         8:40         10:00         FS 90												Food Managers Food Handlers $3$ $9$ Page $\underline{1}$ of	2				
	Purpose of Inspection:       I-Routine       2-Follow Up       3-Complai         Establishment Name:       Contact/Owner N							Inv	estig	atio	n	5-CO/Construction     6-Other     TOTAL/SCO     * Number of Repeat Violations:	RE					
7 E	7 Eleven 34353 Horizon Anthony Miku									-		✓ Number of Violations COS: 5/05/	Δ					
		al Ac roac		ess:			09/2022		Ho Na	ood				ise trap / waste oil : 2022 les 1000 Follow-up: Yes No ☑ COS				
Ma					<b>Status:</b> Out = not in components in the OUT box for	$\frac{IN}{V} = in compliance$	oliance N Mark	$\mathbf{O} = \operatorname{not}$ in a						pplicable $COS = corrected on site O, NA, COS Mark an \sqrt{in appropriate box for R}$	ch			
Сог	mpli	ance	Stat	tus	Prio	ority Items (3 Point	nts) violation	s Requ	-		<i>diate</i> lianc			tive Action not to exceed 3 days				
O U T	I N	$ \begin{array}{c cccc} N & N & C \\ O & A & O \\ S & & & \\ \end{array}                          $				R	O U T	I N	Ν	Ν								
Ē		~		5	1. Proper cooling time a		_	~	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
					2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction and exclusion; No discharge from				
	~				See					~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F) See					1		1		Preventing Contamination by Hands				
	4. Proper cooking time and temperature						/	•			14. Hands cleaned and properly washed/ Gloves used properly	_						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N Using gloves						
	6. Time as a Public Health Control; procedures & records				res & records				Highly Susceptible Populations									
					Арј					~	,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Central dist center									Chemicals							
					8. Food Received at pro							~	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т			
					To check				1.4		•	•		18. Toxic substances properly identified, stored and used	_			
					9. Food Separated & pro		V				Ц	Watch storage						
					preparation, storage, dis							Water/ Plumbing						
	~				10. Food contact surface Sanitized at <u>200</u>	ppm/temperature				~	,			19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>				
		~			11. Proper disposition o reconditioned	of returned, previousl	y served or			~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С		*	· · · · · · · · · · · · · · · · · · ·	pints) R	0	I	N	N	С		R			
U T	N	0	A	O S	21. Person in charge pre and perform duties/ Cer	· · · · · · · · · · · · · · · · · · ·	of knowledge,		U T		0	A	O S	27. Proper cooling method used; Equipment Adequate to				
					22. Food Handler/ no un	nauthorized persons/	personnel			•	•			Maintain Product Temperature           28. Proper Date Marking and disposition	+			
	-				Internal or ANSI or st Safe Water, Record	rdkeeping and Food Labeling	Package			v	•			If not using within 24 hrs after opening 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	_			
					23. Hot and Cold Water	5	pressure, safe			Ľ			L	DigitalAnd test strips Permit Requirement, Prerequisite for Operation	+			
	-				24. Required records av		gs; parasite				,			30. Food Establishment Permit (Current/ insp sign posted )				
					destruction); Packaged 1	with Approved Proc	adumaa							Posted           Utensils, Equipment, and Vending				
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma 2,times per shift	ariance, Specialized I obtained for speciali anufacturer instructio	Process, and zed ns			~	•			31. Adequate handwashing facilities: Accessible and properly supplied, used	Γ			
						sumer Advisory				/	•			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consume foods (Disclosure/Remi On label or posting					~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	_			
0	I	N	N	C		nt) Violations Requ	uire Corrective	e Actio	n Not		Exce N	ed 9 N	0 Da	ays or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s		of Food Contaminat		K	U T	N	0	A	o s	Food Identification	K			
W					34. No Evidence of Inse animals Watch	,					~			41.Original container labeling (Bulk Food)				
	/				35. Personal Cleanlines: Watch 36. Wiping Cloths; prop	0. 0								Physical Facilities 42. Non-Food Contact surfaces clean	1			
1	<b>/</b>				37. Environmental conta See	ottles		+	1	~	,		-	42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	+			
	~	╡			38. Approved thawing r Pull	method		+		/	•			44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	+			
					-	er Use of Utensils			1	ĺ				45. Physical facilities installed, maintained, and clean See	$\uparrow$			
	~				39. Utensils, equipment dried, & handled/ In us				1				~	46. Toilet Facilities; properly constructed, supplied, and clean Addressed mixing valve in mens room to 115				
1				~	40. Single-service & sin and used <b>Paper</b>		perly stored							47. Other Violations				

## **Retail Food Establishment Inspection Report**

City of Rockwall

Received by: Anthony Mikulski		Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: 7- Eleven 34353	Physical A Horizo		City/State: Rockwal								
Item (I continu	Tener F	TEMPERATURE OBSERVA									
Item/Location	Temp F	Item/Location	Temp F		Femp F						
	143	Hot holding 2 tacos			7.8						
ColdTop unit Pico	37	Cold holding walls	5	Deep freezer ice cream 8	8.7						
Internal temp / Buffalo	36/35	34/37/39/40		Ice cream reach in 5.	.6-6.1						
Rollers hot dogs		WIF	-5.6	WIC tenps dairy 30	86/39						
163/152/158/145		Under counter cooler borderlin	e	Ambient inside 3	37/38						
Taquito rollers		Burrito barely	41								
142:261/172/144/147/149		Freezer unit	-3.7								
Hot holding 1 burrito	150	Dairy storage unit at coffe	e 38								
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: temps in F	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F										
	Using reddy ice prepackaged bagged in merchandiser outside										
	Allergy posting at pastry case										
Hot water at hand sink	122 an	d up									
W Watch storage of cont	Watch storage of contender spray bottle next to pizza pans on shelf - dirty pizza pans - okay										
W Watch storage of conte	Watch storage of contender in coffee area										
Hot water in restroom	Hot water in restroom 130 -doors to be selfClosing										
40 To protect paper towe	ls in hall	way									
46 /cos Mens restroom hot wa											
Tongs are washed and		•									
, , , ,	Discussed drying mops and hanging around mop sink GeneralCleaning around and inside mop sink and watch chemicals storage etc / wqtc spray bottle on clean dish side on w										
45 GeneralCleaning around a Sanitizer at three com		•	storage etc.	/ wqtc spray bottle on clean dish side or	n wali						
		•	<u> </u>								
	GeneralCleaning needed under sodas station cabinets etc Watch when storing coffee filters under sink — wrapped in plastic inside box to protect however										
•	Best to store opened coffee filters protected - currently on top of coffee unit										
	Minor cleaning needed inside cabinets										
45 Watch floor storage in wic	Watch floor storage in wic and clean under lowShelving that is less than 6 inches from floor / also need to clean under crates										
Watch door into wic - t	Watch door into wic - to close manually										
Plumbing approved by	Plumbing approved by building inspection										
Reminder to use all ch	Reminder to use all chemical per label - air dry if required for sanitizer										
Not using cold brew	Not using cold brew										
Received by: (signature)       Print:       Title: Person In Charge/ Owner         Inspected by: (signature)       Print:       Print:         Kelly kirkpatrick RS       Print:       Samples: Y N # collected											
Inspected by: (signature) Kelly kirkpa	ıtríck	$\mathcal{RS}$		Samples: Y N # collected							