

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: 7- Eleven 34353	Physical Address: Horizon	City/State: Rockwall	License/Permit # 9097	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Chili	143	Hot holding 2 tacos	140/151	Upright freezer	7.8
ColdTop unit Pico	37	Cold holding walls		Deep freezer ice cream	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 temps dairy	36/39
163/152/158/145		Under counter cooler borderline		Ambient inside	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 coffee	38		

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: temps in F
	Using reddy ice prepackaged bagged in merchandiser outside
	Allergy posting at pastry case
	Hot water at hand sink 122 and up
W	Watch storage of contender spray bottle next to pizza pans on shelf - dirty pizza pans - okay
W	Watch storage of contender in coffee area
	Hot water in restroom 130 -doors to be selfClosing
40	To protect paper towels in hallway
46 /cos	Mens restroom hot water is only reaching 68.5 F
45/37	Shelving to be 6 inches from floor in wif ... smallAmount. Of rain drop condensation in unit as well
	Tongs are washed and sanitized every 4 hrs
W	Discussed drying mops and hanging around mop sink
45	GeneralCleaning around and inside mop sink and watch chemicals storage etc / wqtc spray bottle on clean dish side on wall
	Sanitizer at three comp sink 200Ppm
42,	GeneralCleaning needed under sodas station cabinets etc
40	Watch when storing coffee filters under sink — wrapped in plastic inside box to protect however
40	Best to store opened coffee filters protected - currently on top of coffee unit
42	Minor cleaning needed inside cabinets
45	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 - to close manually
	Plumbing approved by building inspection
	Reminder to use all chemical per label - air dry if required for sanitizer
	Not using cold brew

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