	\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health														
	Date: Time in: Time out: License/Per 10/18/2021 1:03 2:05 Food					ermit # 5007							Est. Type Risk Category Page 1	of _2_	
	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai					int			nvest	tiga	tio	n [5-CO/Construction 6-Other TOTAL/	SCORE	
	Establishment Name: Contact/Owner N 7 eleven 16559 Yallew							:						* Number of Repeat Violations: ✓ Number of Violations COS:	0/1
Physical Address: Pest control : Kaufman Rentokil 09/30/31						Hood Gre Na Na					se trap : Follow-up: Yes 10/9	0/A			
IN – in compliance									1 = n	not ap	pplicable $COS = corrected on site R = repeat violation W-$	Watch			
М	ark tł	ne ap	prop	riate	points in the OUT box for each numbered item	Mark								D, NA, COS Mark an $$ in appropriate box for R tive Action not to exceed 3 days	
0	Compliance Status 0 I N N C Time and Temperature for Food Safety						R	Compliance Status O I N N C							R
U T	N	0	A						U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;	
								_					knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$) See									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
w	~				3. Proper Hot Holding temperature(135°F) One side - see 6 (part on order)									Preventing Contamination by Hands	
		~			4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165)	E in 2				~				 14. Hands cleaned and properly washed/ Gloves used properly Gloves 15. No bare hand contact with ready to eat foods or approved 	
		~			Hours)	1, 111 7				~				alternate method properly followed (APPROVED Y_N Gloves for placing intro grill and tongs for taking) off
	~				6. Time as a Public Health Control; procedures & Using for all hot foods / per 7 eleven	records								Highly Susceptible Populations	
Approved					Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
W				~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Watch for out of date items									Chemicals	
	~				8. Food Received at proper temperature To always check							~		17. Food additives; approved and properly stored; Washing Fra & Vegetables	uits
	Protection from Contamination					,	W				~	Precut packaged etc 18. Toxic substances properly identified, stored and used Stores coddy Jaw			
	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 						<u> </u>	-			•	Store caddy low Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				19. Water from approved source; Plumbi backflow device				19. Water from approved source; Plumbing installed; proper backflow device		
		~			11. Proper disposition of returned, previously server reconditioned Discarded	ed or			•	~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	Ι	N	N	С	Priority Foundation Iten	ns (2 Poi	ints) R	_	latio			uire N	Cor	rrective Action within 10 days	R
Ŭ T	N	N O	A	Ö S	Demonstration of Knowledge/ Personnel				Ŭ T	Ň	N O	A	Ö S	Food Temperature Control/ Identification	
	~				21. Person in charge present, demonstration of kno and perform duties/ Certified Food Manager (CFM 3 cfm	er (CFM)									
	~	22. Food Handler/ no unauthorized persons/ personnel Daughter will				_		•	/			 28. Proper Date Marking and disposition To date if using over 24 hrs after opening 29. Thermometers provided, accurate, and calibrated; Chemica 	1/		
		Safe Water, Recordkeeping and Food Package Labeling			4	2					Thermal test strips Need food thermo /ASAP				
	~	23. Hot and Cold Water available; adequate pressure, safe See									1	Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; par destruction); Packaged Food labeled	asite								30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proces									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	s, and			•	~				supplied, used Equipped	
					Consumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on surfaces food and nonfo	hod
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting or by request ingredients						•	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N	N	С	Core Items (1 Point) Violations Require C	orrective	Action R	_	ot t		cee N	<i>d 9</i> N	0 Da	tys or Next Inspection , Whichever Comes First	R
U T	Ν	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/o	her		_	U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)	
<u> </u>					in the second se	-			1					6	
-	~				animals 35. Personal Cleanliness/eating, drinking or tobacc	o use								Dhusical Easilities	
1	 				35. Personal Cleanliness/eating, drinking or tobacc Watch Beverage storage 36. Wining Cloths: properly used and stored			-	1	T				Physical Facilities 42. Non-Food Contact surfaces clean	
	、				35. Personal Cleanliness/eating, drinking or tobacc Watch Beverage storage 36. Wiping Cloths; properly used and stored Using spray bottles - allow to al 37. Environmental contamination			-	1					 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 	
1	~ ~				35. Personal Cleanliness/eating, drinking or tobacc Watch Beverage storage 36. Wiping Cloths; properly used and stored Using spray bottles - allow to al 37. Environmental contamination Floor storage 38. Approved thawing method			-	1					42. Non-Food Contact surfaces clean See	d
		~			35. Personal Cleanliness/eating, drinking or tobacc Watch Beverage storage 36. Wiping Cloths; properly used and stored Using spray bottles - allow to al 37. Environmental contamination Floor storage				1	~				 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used See 44. Garbage and Refuse properly disposed; facilities maintaine 45. Physical facilities installed, maintained, and clean 	d
					35. Personal Cleanliness/eating, drinking or tobacc Watch Beverage storage 36. Wiping Cloths; properly used and stored Using spray bottles - allow to al 37. Environmental contamination Floor storage 38. Approved thawing method Cooking Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, s dried, & handled/ In use utensils; properly used	r dry			1 (1	~ ~				 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used See 44. Garbage and Refuse properly disposed; facilities maintaine 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean 	d
		~			35. Personal Cleanliness/eating, drinking or tobacc Watch Beverage storage 36. Wiping Cloths; properly used and stored Using spray bottles - allow to al 37. Environmental contamination Floor storage 38. Approved thawing method Cooking Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, s	r dry			1 (1					 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used See 44. Garbage and Refuse properly disposed; facilities maintaine 45. Physical facilities installed, maintained, and clean See 	d

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mehabaw Yallew	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishment Name: 7 eleven 16559Kaufman	Physical A Kaufm		City/State: Rockwal	I	License/Permit # Page 2 of 2 Food 5007 Page 2 of 2		2 of 2					
Item/Location	Tomp F	TEMPERATURE OBSERVAT		Itom/Logati	Item/Location Temp							
Cold top unit	Temp F		<u>Temp F</u>				<u>Temp F</u>					
· .	41	Hot holding		Island cooler		140						
Pico	41	Items on rt side		34-37/39/39/40/41								
Back up freezer	-14	Tacos / nuggets	129/128	Deep freezer			-19					
2 door cooler	34	Rollers		Reach in freeze			-10					
Hot dog	29	Taquitos			Wic							
Taquito	33	150/160/161/159)	34/35/36/33/33 Tcs are								
Hot holding		Hot dogs		Small wic			35					
Sandwich /wings	139/136	147/162/145		Upright Freezers			-6/-7					
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTENI	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AN	ID					
Using emergency ice												
Hot water 114												
35 Watch storage of emp	Watch storage of employee beverages - need cup with lid an											
	Owner has ordered a part for the right side of the hot holding unit - using tphc for 1 hr as always											
	Restroom equipped											
	Tongs for Tcs foods are w r a every 4 hrs or less											
	Watch placement of foods in island cooler and keep pushed back											
	Watch frost on ice cream containers in freezer											
	Clean floor and shelving in wic fan guards too / also watch and address floor storage To use led plastic bulbs or shielded or provide cover to glass bulbs											
	Pulled several out of date jarred items july and early October											
Observed several faded of	an labels v	vatch sun and heat etc - better	place to no	t have ther	n in direct sunlight lig	ght af	ternoon					
Sanitizer at three com	partment	200 ppm										
Ingredients by reques	t											
32/45 Flooring is chipped va	•											
	. .	to dry / currently in mop bu	ucket									
		ctrical panels - fire issue										
5												
	Tissue available for self serve pastries /											
	Allergy posting on glass											
42 Clean spills inside cat	Clean spills inside cabinets under slurpee units etc											
Milk dispenser unit 38	Milk dispenser unit 38/41 F											
Chili unit 154- 149	Chili unit 154- 149											
	Best to store spray bottle caddy low											
40 Watch use of masking	tape and	l etc and cardboard for stor	age									
Received by: Print: Title: Person In Charge/ Owner												
(signature) See abov	/e				churge (
(signature) See abov Inspected by: (signature) Kelly Kirkpo	atrick	\mathcal{R}										
Form EH-06 (Revised 09-2015)					Samples: Y N # o	collecte	d					