

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mehabaw yallev	Print:	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 Kaufman	Physical Address: Kaufman	City/State: Rockwall	License/Permit # Food 5007	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Island unit	35/37/39	Cold top		Hot holding sandwiches	144
Ice cream freezer	-6.8	Pico	41	Wings / kolache	138/155
Milk section of wic	38	Inside coldTop	39	2 door under counter	
Milk dispenser at coffee station	39.1	Hot dog rollers		Sausage	40
2 door freezer	-11	148/166/154/149		Hot dog / taquito	40/40
Mini Melts	-19	Taquito		Under counter freezer	8.9
Iced coffee	40/38	172/169/179/154/182		Upright freezer 1	-3.9
Wic	36/36/38	Chili	147	Upright freezer	-4

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 TEMPS TAKEN in F
	Using emergency ice
	Watch and address outside storage of old equipment Ex hot dog roller
	Keep an eye on condition of bananas - at front counter to deter fruit flies
W	Keep and eye on dates on lunch meats
45	Need to clean under coffee island
31	To provide paper towels at hand sink for customers / fill sink
32	Rusty shelving in wic to address
47	Avoid floor storage in wic
45/42	To clean spills under racks / shelving and flooring
31	Need to keep paper towels at hand sink in front area
	Hot water at 100 at hand sink
	Using bag or container of hot dogs or Kolaches within 24 hrs or date marking
	Sanitizer at three comp 200Ppm - test strips in date
	Wooden Shelving in back room to be made washable
W	Avoid storage around panel boxes
45	Fill holes in walls where needed
47	Need mop rack to hang mops to allow to dry ... remove old paper towels dispenser in mopSink area
45	GeneralCleaning under racks
	Washing tongs and sanitizing at least every 4 hrs or less
	Using digital thermo ...
	All food precooked and rethermalized for hot holding ... to check temps
	Using gloves for handling hot dogs etc to place onto rollers
47	Watch repairs made with masking tape - not washable
42/45	Detailed cleaning needed under behind and around equipment behind counter too
	Reminder to avoid reuse of cooking paper

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