

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 04/01/2021	Time in: 9:24	Time out: 10:36	License/Permit # Food 5007	Est. Type	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: 7 eleven 16559	Contact/Owner Name: Mehabaw Yallew	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: Kaufman	Pest control : Terminix	Hood Na	Grease trap : Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
W	✓					✓					
	✓										
	✓										
	✓										
	✓										
W	✓										
	✓							✓			
						3					
	✓										
	✓					✓					
						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						W					
	✓										
	✓					✓					
Conformance with Approved Procedures						Permit Requirement, Prerequisite for Operation					
			✓								
Consumer Advisory						Utensils, Equipment, and Vending					
	✓					W					
						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W							✓				
1						Physical Facilities					
	✓					1					
W	✓					1			✓		
	✓						✓				
Proper Use of Utensils						1					
1							✓				
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mehabaw Yallev	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven 16559	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
Chili	140	Hot dog rollers		Wic milk area	40
Coffee creamer unit	32	144-148		Wing display	
Cold top unit		Taquitos		Wings	145
Pico	40	139/160/146/144		Tacos	144
Below	36	Ice cream freezer	-18	Upright freezers	
Under counter freezer	-4	Upright freezer	-11	-8/1	
Island unit		Under counter cooler	28		
35/36/40/42		Taquitos	30		

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:
	Hot water at hand sink 104
42/40	To clean under hand sink inside cabinet and replace cardboard box with plastic
42	To clean spills under slurpee unit
W	Tongs for hot dogs etc to be war s every 4 hrs or less
	Watch island storage and avoid over stocking on some areas that don't allow for proper air flow - ex: duos area
	No need to overstock this unit - keep spaced out to allow for air flow all around packaging
	Watch coffee filters container - lid on it
	Best to store eggs on bottom shelf of wic
	Watch dates on canned items
43	Replace burned bulb in wic with plastic led or some other bulb to increase lighting
45	Clean floor under shelving in wic
42	Clean shelving in wic where needed
45	Clean and address small wic area not used
	Discussed opening packaging and date marking roller grill items
	Three comp sink sanitizer 200 ppm -
	Hot water at 3 comp - 110
	Using blue barrier gloves to place items on rollers
	Watch Condition of scrub brushes
45	Clean under behind and around three compartment sink etc
42	Minor cleaning inside freezers and reach in coolers needed needed
18	Avoid storing WD 40 next to paper towels in back room
w	Watch clutter in back room
39	Watch what is stored in front of electrical panels and store mops and brooms in mop sink area
	Seal shelving under paper towels
	All meat items are precooked and reheated for hot holding
	Advised to use chemicals per labels
45	Shelving is low in back roomAnd cannot clean under
	Using peroxide for non food contact areas and quats for food contact

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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