	qu	i r	ec		of \$50.00 is after 1st		City of	Rock			: In	spo	ecti	ion Report	E E	First aid k Allergy pc Vomit clea Employee	llicy/trainiı n up	ng
	Date: Time in: Time out: License/Per 04/01/2021 9:24 10:36 Food							5007						pe	Risk Category	Page <u>1</u> of _	2	
	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🔲 3-Complain						int	nt 4-Investigation			n	5-CO/Construction	CO/Construction 6-Other TOTAL/SC			RE		
	Establishment Name: Contact/Owner N 7 eleven 16559 Mehabaw Yall											* Number of Repeat Violations: ✓ Number of Violations COS:			0/01/	٨		
	iysic ufma		Addr	ess:		Pest co Terminix			Ho Na	od		G Na		se trap :		Follow-up: Yes 🖌 No 🗌	9/91//	A
					Status: Out = not in con	ompliance IN = in comp	oliance N	$\mathbf{O} = \text{not } \mathbf{C}$						oplicable COS = correcte			ation W-Wat	ch
М	ark t	he a	ipproj	priate	points in the OUT box for Prior									o, NA, COS tive Action not to exceed		rk an √ in appropria ys	te box for R	
0	Compliance Status Time and Temperature for Food Safety 0 I N N C						R	0			N C						R	
U T	U N O A O (E degree Februarie)					U T		0	A	O S	Employee Health 12. Management, food employees and conditional employees;							
		/	1. Proper cooling time and temperature						~	,			knowledge, responsibilit			employees,		
w	~				2. Proper Cold Holding temperature(41°F/45°F) See watch storage in island					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
-	~	3 Proper Hot Holding temperature(135°F)							Screening at arrival / emailed po Preventing Contamination by							-		
	See 4. Proper cooking time and temperature							↓ 14. Hands cleaned and properly washed/ G							T			
-	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			15. No bare hand contact alternate method properl							
	Hours) 6. Time as a Public Health Control; procedures & records						_	alternate method properly followed (APPROV Using gloves										
								Highly Susceptible Population 16. Pasteurized foods used; prohibited food not					ohibited food not off	ered				
w	Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite dostruction of the structure o							Pasteurized eggs used when required Chemicals					·					
				_	destruction Comme 8. Food Received at pro	oper temperature	ates					~		17. Food additives; appre & Vegetables	roved	and properly stored; '	Washing Fruits	
_	•				To always cheo				0	-		-		18. Toxic substances pro	operly	identified, stored and	d used	_
				1	9. Food Separated & pro	n from Contaminatio			3				<u> </u>	WD 40	1 7	,		
	~				preparation, storage, dis		~			T			1			r/ Plumbing	1	
	~				10. Food contact surface Sanitized at <u>200</u>	ppm/temperature				~				19. Water from approved backflow device City				
		/	,		11. Proper disposition o reconditioned Disca	of returned, previously	y served or			~	'			20. Approved Sewage/W disposal	Vastev	vater Disposal System	n, proper	
0	Ι	N	N	С	Pric	iority Foundation	Items (2 Po	nts) vi	iolat 0	I	Req N O		-	rrective Action within 10	0 days	5		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 metho	od us			
			-		1 22. Food Handler/ no ur	6								Maintain Product Tempe 28. Proper Date Marking				_
	•			<u> </u>	1 Safe Water Reco	ordkeeping and Food	Package						-	29. Thermometers provide			ed; Chemical/	-
	1			1		Labeling	-		N	۷				Thermal test strips Dial on site - ne	ed	battery for dig	ital	
	~				23. Hot and Cold Water See attached					T		1	1	-		, Prerequisite for Op		
	~				24. Required records av destruction); Packaged I Commercial		gs; parasite			~				30. Food Establishment Posted	it Per	mit (Current/ insp si	gn posted)	
	1		1	1	Conformance w 25. Compliance with Va	with Approved Proce				<u>г</u>			1	Utensils, 31. Adequate handwashi		pment, and Vending		-
			~		HACCP plan; Variance processing methods; ma	e obtained for specializ	zed			~	•			supplied, used	ç			
					Cons	sumer Advisory			W					32. Food and Non-food (designed, constructed, ar	nd use	ed		
	~				26. Posting of Consume foods (Disclosure/Remi Allergy posting on pa	ninder/Buffet Plate)/ A	llergen Label			~	,			Watch condition of 33. Warewashing Facilit Service sink or curb clea Set up	ties; ii	nstalled, maintained,	used/	-
					Core Items (1 Poin	nt) Violations Requ	ire Corrective							uys or Next Inspection, N	Whic	hever Comes First		_
O U T	I N	N O		C O S	Prevention of	of Food Contaminat	ion	R	O U T	N	N O	N A	C O S	F	Food 1	dentification		R
Ν					34. No Evidence of Inse animals Watch gap at	at front door					~			41.Original container lab	beling	(Bulk Food)		
1					35. Personal Cleanliness Store low in (ss/eating, drinking or t									•	cal Facilities		
	~				36. Wiping Cloths; prop Using spray bo	perly used and stored			1					42. Non-Food Contact su See				
W		V	•		37. Environmental conta Watch floor sto	tamination torage in WIC			1				<	43. Adequate ventilation Bulb in wic to be s			reas used	
	~				38. Approved thawing m Cooler	method				~	'			44. Garbage and Refuse Watch			es maintained	Τ
						er Use of Utensils			1	1	1			45. Physical facilities ins See				T
1					39. Utensils, equipment. dried, & handled/ In use See	it, & linens; properly u se utensils; properly u	ised, stored, sed			~				46. Toilet Facilities; prop Equipped	perly	constructed, supplied	, and clean	1
1					40. Single-service & sin and used See	ngle-use articles; prop	erly stored				~			47. Other Violations				_

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: 16559	Physical A Kaufm		City/State: Rockwa		e <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA		Tr. 07. 14						
-Item/Loca	tion	Temp F	Item/Location	<u>Temp F</u>	Item/Location	Temp F					
Chili		140	Hot dog rollers		Wic milk area	40					
Coffe	e creamer unit	32	144-148		Wing display						
С	old top unit		Taquitos		Wings	145					
	Pico	40	139/160/146/144	1	Tacos	144					
	Below	36	Ice cream freeze	r -18	Upright freezers						
Unde	r counter freezer	-4	Upright freezer	-11	-8/1						
	sland unit		Under counter coole	r 28							
	5/36/40/42		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										
Tulliber											
42/40	Hot water at hand sink 104										
42/40											
42 W	To clean spills under slurpee unit										
vv	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										
	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											
70	Using peroxide for non food contact areas and quats for food contact										
Received by: Print: Title: Person In Charge/ Owner											
(signature)	See abov	<u>'e</u>									
Inspected (signature)	Inspected by: (signature) Kelly Kirkpatrick RS										
	(Bavised 00 2015)				Samples: Y N # collect	ted					