

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: 10/21/2020	Time in: 1:50	Time out: 2:34	License/Permit # Food 5007	Est. Type Conv / prep	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: 7 eleven 16559 (Kaufman)			Contact/Owner Name: Yallev		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 102 Kaufman			Pest control : Terminix quarterly		Hood Na	
			Grease trap : Na		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
13/87/B						

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			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
		✓			1. Proper cooling time and temperature		
3					2. Proper Cold Holding temperature(41°F/ 45°F) Cold top unit		
3					3. Proper Hot Holding temperature(135°F) Wings		
		✓			4. Proper cooking time and temperature		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
		✓			6. Time as a Public Health Control; procedures & records		
Approved Source							
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dented can		
		✓			8. Food Received at proper temperature To check		
Protection from Contamination							
		✓			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw		
		✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		
		✓			11. Proper disposition of returned, previously served or reconditioned Discard		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1 on site		
W					22. Food Handler/ no unauthorized persons/ personnel All other employees within 60 days of hire		
Safe Water, Recordkeeping and Food Package Labeling							
		✓			23. Hot and Cold Water available; adequate pressure, safe Took some time to get there		
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial		
Conformance with Approved Procedures							
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		
Consumer Advisory							
		✓			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
		✓			34. No Evidence of Insect contamination, rodent/other animals		
		✓			35. Personal Cleanliness/eating, drinking or tobacco use Stored low good		
		✓			36. Wiping Cloths; properly used and stored Using spray bottles to air dry		
W					37. Environmental contamination Watch floor storage		
		✓			38. Approved thawing method		
Proper Use of Utensils							
W	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch tongs		
		✓			40. Single-service & single-use articles; properly stored and used		

Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
		✓			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
		✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy		
Preventing Contamination by Hands							
		✓			14. Hands cleaned and properly washed/ Gloves used properly		
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves		
Highly Susceptible Populations							
				✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
Chemicals							
				✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
W					18. Toxic substances properly identified, stored and used Watch storage in back room		
Water/ Plumbing							
		✓			19. Water from approved source; Plumbing installed; proper backflow device Watch		
		✓			20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cold top unit not working see 2		
		✓			28. Proper Date Marking and disposition Reminder to date mark over		
		✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital		
Permit Requirement, Prerequisite for Operation							
		✓			30. Food Establishment Permit (Current/ insp sign posted) 2020		
Utensils, Equipment, and Vending							
		✓			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
		✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch		
		✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
		✓			41. Original container labeling (Bulk Food)		
Physical Facilities							
1					42. Non-Food Contact surfaces clean See		
1					43. Adequate ventilation and lighting; designated areas used Missing one in wic		
		✓			44. Garbage and Refuse properly disposed; facilities maintained		
1					45. Physical facilities installed, maintained, and clean See general cleaning under equipment		
1					46. Toilet Facilities; properly constructed, supplied, and clean Jammed paper towel dispenser		
		✓			47. Other Violations		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mehabew Yallew	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 5006	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Pizza warmer		Rollers hot dogs		Freezers in back	
/bone out / bone in Wings / pizza		136/147/138		-1/-12	
122 / 130/135		Pico in cooler	56	Under counter cooler	30
Sandwich unit	157	Below	51	Under counter freezer	-8
Rollers		Chili	155		
Taquitos		Wic milk section	36/37		
138/160/156/145		Wif	11		
Ice cream freezer	-18				

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:
	Watch island unit - temps in front are 41and behind 39
W	Watch items in boxes in containers that may deter air flow
	Hot water 100 at hand sink
	Pizza unit is only showing 130 and hot holding is 135 min so will need to adjust if possible
	Wings are served within 2 hrs - precooked product
	Pico is holding 56 -
42	Clean shelving under milk in wic
43	One light out
	No raw eggs on site today
07	Pulled one dented can
	Watch dates on cans soup 04/20
	Milk can 01/2020 also 06/20
	Tissue and hand sanitizer at pastry case for SS
	Allergy posting on window
	Sanitizer 200 ppm
W	Watch storage of chemicals with food related items on bottom shelf in back room
	Three comp hot water 110
	Sinks sanitizer 200 ppm
47	Eliminate floor storage of cardboard especially
!!	Watch when using bleach and quats products in same store - to be separated always
02	Discarded 2 containers of Pico labeled keep refrigerated
	Avoid using cold top unit until it is fixed
46	Clean restroom - paper towel dispenser not workin
42	Clean inside cabinets under soda station
02/03	2 temp issues - hot holding pizza and wings
	(wings are discarded every 2 hrs)
45	Clean under equipment in prep area
W	Reminder that tongs are to be w r a every 4 hrs or less

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

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