

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Nirali Printed /covid	Print:	Title: Person In Charge/ Owner Pic
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven 34011	Physical Address: North Goliad	City/State: Rockwall	License/Permit # Fs8850	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
<small>Cold top salsa / hot do</small>	38/39	Cold wall	21-33	Hot cabinet	
Hot dog rollers		Reach in freezer glass front	-12	Wings unit	
13/139/142/144/141/42		WIC		135-137	
Taquito rollers		44-37 ambient temp		Hot Sandwch unit	153-158
142/147/145/152/154/151		Milk temp near door	52 F	Cheese burger	101
Chili	144	Small under counter cooler personal	40	Back freezer	-7
Freezer ice cream	-11	Kolache cooler food temp	40		
		Wing freezer	-2		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at hand sink - 111 F
	Keep paper towels accessible to hand sink
42/45	General detailed cleaning needed under behind and around equipment and cabinets interior and etc
	Allergy posting at pastries unit
42	Need to clean white plastic material in wall unit
	Using prebagged reddy ice
	WIC is holding slightly higher temps near door where tcs foods milk is stored -- many deliveries today
02	Advised to discard milk at 52 f that was loaded into unit 6 hrs ago
42/40	Clean inside WIC where needed / eliminate card board under milk
	Milk in crate inside unit 43/45 f better but not at temp either
W	Eliminate floor storage where needed
	Date marking or using within 24 hrs of opening
39	Remove old taped on labels on food containers in reach in freezer etc (reusing and storing)
	Hot foods are rte and Heated to use within 1 hr
03 /w04	All hot holding foods must reach the required temp before hot holding — cheese burger 101 in hot holding unit
	Reminder to check ppm of sanitizer at 75 F
45	To fill small holes in wall behind three comp
45	Watch grout issues in back room
W	Sanitizer tested to be 200 ppm - test strips were damaged and had to be unrolled to confirm
45	Clean drains where needed
	Reminder that tongs are to be washed and sanitized every 4 hrs or less
	Using blue gloves for food contact
Cos	Pulled milk to discard and discarded three cheese and hamburgers

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