

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 01/17/2023	Time in: 12:44	Time out: 1:58	License/Permit # FS 8850 2023 posted)	Food handlers 7	Food managers 1	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 34011 North	Contact/Owner Name: Patel	* Number of Repeat Violations: ___	13/87/B
Physical Address: 3250N Goliad Road		✓ Number of Violations COS: ___	

Pest control : Rentokil 12/19/2022	Hood Na	Grease trap/ waste oil 10/28/22 les 1000	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	3				2. Proper Cold Holding temperature(41°F/ 45°F) Cold top/ iced coffee /			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks	
	3				3. Proper Hot Holding temperature(135°F) Egg rolls not at temps / 141-147 cooking temps at exit		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature See above for egg rolls when heating			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and tongs	
		✓			6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
W	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Watch for can dates		Chemicals						
	✓				8. Food Received at proper temperature To check					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Not washing produce	
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3					19. Water from approved source; Plumbing installed; proper backflow device Three comp sink sanitizer compartment	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal Grease trap pumped	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 7			✓				28. Proper Date Marking and disposition Reminder to date mark Kolaches	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips within date		
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or ingredients provide			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 3 times per day			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting for pastries etc		W					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Using spray bottle until sink is fixed	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch attracting				✓			41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Low / watch hair restraints		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Not using		1					42. Non-Food Contact surfaces clean	
W					37. Environmental contamination Watch ice in freezer			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained Looks good	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean Clean air vents where needed		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					40. Single-service & single-use articles; properly stored and used Cardboard		1					47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Arbindkumar patel	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 34011 north	Physical Address: North Goliad	City/State: Rockwall	License/Permit # Fs 8850	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	41-35 F	Roller 1 taquitos	149-171	Hot holding unit	
Wall unit		Rollers 2		Wings / strips / wings	138/149/142
34/35/36/39/38/38/40		Egg rolls	112-132	Under counter freezer	1.1
Ice coffee unit	44-46	Buffalo	136-144	ColdTop unit upper Pico	49
Ice cream freezer	-3.7	Cheese burger	135-139	Below	49 /47
Freezer glass front	-1.1	Hot dogs	135	Under counter cooler	
Chili unit	135-139	Upright freezer	6-10	Kolaches / egg rolls	41/36
Sandwich hot holding sandwich	161	Hot dog cooler food temp	39/37	Upright freezer	

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
	Dumpster area looks good
W	Wic is warmer near door 41 and 35 F further back into unit - lbest to move milk into the unit further Also the door to the milk area is sticking open ...
40	To avoid using cardboard as shelf liner
42	Minor cleaning needed under shelving
W	Check dates on canned items ... found 3 dated 2022
	Allergy posting at pastry case confirmed
W	Keep an eye on condition of packaging ...in wall unit - check seals when getting delivery
37	Watch and defrost ice cream unit when needed
W	To watch and address ice inside reddy ice / from bags broken
02	Ice coffee mixes are delivered at RT but once opened to store and dispense requires temp control ... currently 44-46
	Cleaning soda dispensers and etc daily
	Slurpee unit maintained by company
	Hot water at hand sink 110 F
42	To clean under hand sink where chemicals are stored and also inside cabinets shelving where needed elsewhere Changing / washing tongs and the container they are stored in every 4 hrs or less for roller grill purposes Using blue gloves to place items on grill
47	Reminder to remove paper stickers on frozen containers when washing After opening roller grill food packages they are used within 4 hrs or less
	Cold top unit for Pico is holding 47-49 - discarded Pico and will not use for pics until repaired
W	Discussed date marking Kolaches once opened To address gaskets where needed and torn etc
39	Always best to hang mops to dry
19	Leak at sink seal in three comp sink a will use spray bottle for sanitizer - tested to be 200 ppm Using sink in front area for hand washing
	Restrooms equipped

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

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