\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: City of Rockwall Image: First aid kit City of Rockwall Image: City of Rockwall Image: City of Rockwall Image: City of Rockwall																				
	Date: Time in: Time out: License/P 07/19/2023 2:08 3:05 Fs 88													$\begin{array}{c c} \hline Food handlers \\ \hline 6 \\ \hline 1 \\ \hline \end{array} \begin{array}{c} Food Managers \\ \hline Page \underline{1} \\ \hline \end{array}$			2			
	07/19/2023 2:08 3:05 Fs 88 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Compla											<u> </u>	D 5-CO/Constru							
Establishment Name: Contact/Owner M								lame: * Nu					1	* Number of Re	★ Number of Repeat Violations: ✓ Number of Violations COS:					
7 Eleven 34011 North Patel Physical Address: Pest control :						Hood Grease trap:					0	Greas	se trap: waste oil :	trap: waste oil : Follow-up: Yes 9/91						
3250 North Goliad Rentokil 06/30/2023							0	Na Les 07/6/231000 No					Indiana W/ W/ d	.1						
Mark the appropriate points in the OUT box for each numbered item Mark									🗸 i	n app	oropri	iate b	ox fo	or IN	I, NO	, NA, COS	Ma	rk an 🗸 in appropri	blation W-Wate ate box for R	cn
	Priority Items (3 Points) violations Compliance Status							Τ	equire Immediate Corrective Action not to exceed 3 days Compliance Status											
O U T	I N	N O	N A	N C Time and Temperature for Food Safety					R		O U T	I N	N O A O Employee Health						R	
		1. Proper cooling time and temperature								~				12. Management, for knowledge, respons		yees and conditional nd reporting	employees;			
		2. Proper Cold Holding temperature(41°F/ 45°F)						-			•	_					nd exclusion; No dis	charge from		
	~											~				eyes, nose, and more Posted at han				
3					3. Proper Hot Holding t Moved to reheat		°F)				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p									
		~			4. Proper cooking time	Å						~								
		~			5. Proper reheating proc Hours)	cedure for hot ho	lding (1	65°F in 2				~				alternate method pro		n ready to eat foods of lowed (APPROVED		
		~			6. Time as a Public Hea Prep only	alth Control; proc	edures	& records			Gloves Highly Susceptible Populations									
	11	II			An	proved Source						Т				16. Pasteurized food Pasteurized eggs us		rohibited food not of	fered	
	r 1					-	source:	Food in								Precooked		equired		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction													-	hemicals				
	~				8. Food Received at pro	oper temperature								~		& Vegetables	approved	and properly stored;	Washing Fruits	
					Protection	from Contamin	nation				W							v identified, stored an		
					9. Food Separated & propagation storage dis			g food			- 1					Discussed not		pray bottles arou	una tooa /	
	~				preparation, storage, dis No raw 10. Food contact surface			anad and						Water/ Plumbing 19. Water from approved source; Plumbing installed; proper						
	~				Sanitized at <u>200</u>							~				backflow device		rce, r funionig instan	ed, proper	
					11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal Systematics and the second sewage/Wastewater Disposal Systematics and the second					water Disposal Syste	m, proper			
		~			reconditioned							V					0			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Arvindkumar Patel	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: /en 34011	Physical A North	Goliad	City/State: Rockwa	II	License/Permit # Page 2 0		2 of 2			
Item/Loc	ation	Temp F	TEMPERATURE OBSERV. Temp F Item/Location		Item/Location			Temp F			
	hot dogs	<u>10mp 1</u>		<u>Temp F</u>			r	13			
	•		Cold top		Upright freezer			15			
138-156	except 3 on front row 128 -132		Pico/	38	Sandwich unit						
Ro	oller taquitos		Under counter 1 barely	/ 41	Cheese burger		r	158			
	137-181		Hot dogs / kolaches	6 41/41	Hot food unit						
Unde	er counter freezer	2.1	Upright freezer	3.1		136-148					
Unde	er counter cooler	38	Wall unit	33-36	Milk at coffee station		on	33			
	Kolaches	40	Ice cream 1	-16	Cust	omer freez	er	-2			
	Chili	139	Deep freezer mini melts	s -12	Wic (40 near doo	or)	35-40			
		OB	SERVATIONS AND CORRECTI	VE ACTIO	NS		,				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	ECTED TO THI	E CONDITIONS OBSERV	ED AN	1D			
	Hot water at hand sink	112									
3/cos	Moved egg roll, taguito	o, Buffalo	o to back to heat higher - t	hose in f	ront 128 -	133					
37			ollers with peeling paper - r								
)The paper is touching	the pro	duct)								
	Tongs to be w r s ever	y 4 hrs o	r less - including holders								
37	Time to defrost both ic	e cream	units								
W	reminder that Kolaches are to b	e date marke	ed if not using with in 24 hrs of opening	(discussed	with owner us	ing 3 days so date mark	when o	opening)			
	Changing paper under	r spatulas	s less than 4 hrs								
45	Need to clean wall beh	nind rack	for these								
W	Watch what is stored a		•								
	Using front hand sink		•								
45	Time to re silicone aro										
47	Sanitizer at sink 200 p										
47	Best to always hang m										
42											
45	Using blue gloves to load rollers and tongs to remove cooled General cleaning needed under shelving in back room										
40			shelving and replace with pl	astic or r	levialas e	to					
45			r shelving in wic / eliminate	· · ·							
					-						
	Tcs foods would be colder if stored back into the unit and not right by main doorRestroom equipped										
W	Best to set up sanitizer bucket and use wiping cloth around food areas - avoid spray bottles										
	Temps at exit - no changes so placed into oven to reheat -										
Densi	bu		Print:		,	Fitles Demon In Changel ()				
Received (signature)	See abov	'e				Fitle: Person In Charge/ C	wher				
Inspected (signature)	See abov ^{Thy:} Kelly kirkpa	trick	\mathcal{RS} Print:								
	(Revised 09-2015)				5	Samples: Y N # c	collecte	ed			
	(1104)304 03 2013)										