

\$50.00 reinspection fee  
required after 1st Followup

## Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>07/19/2023</b>	Time in: <b>2:08</b>	Time out: <b>3:05</b>	License/Permit # <b>Fs 8850</b>	Food handlers <b>6</b>	Food Managers <b>1</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>7 Eleven 34011 North</b>	Contact/Owner Name: <b>Patel</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	
Physical Address: <b>3250 North Goliad</b>	Pest control : <b>Rentokil 06/30/2023</b>	Hood <b>Na</b>	Grease trap: waste oil : <b>Les 07/6/231000</b>
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
<b>3</b>											
		✓				✓					
		✓				✓					
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	✓							✓			
	✓							✓			
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓										
	✓										
		✓									
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Chemicals</b>					
	✓							✓			
	✓							✓			
<b>Conformance with Approved Procedures</b>						<b>Water/ Plumbing</b>					
	✓										
	✓										
	✓										
<b>Consumer Advisory</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓										

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓										
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓										
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓										
	✓										
	✓										
<b>Consumer Advisory</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓										

**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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>							✓				
	✓					<b>Physical Facilities</b>					
	✓										
<b>1</b>						<b>1</b>					
		✓					✓				
<b>Proper Use of Utensils</b>							✓				
	✓						✓				
<b>1</b>						<b>1</b>					
							✓				
							✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Arvindkumar Patel</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>7 eleven 34011</b>	Physical Address: <b>North Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>8850</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Roller hot dogs		<b>Cold top</b>	<b>31</b>	<b>Upright freezer</b>	<b>13</b>
138-156 except 3 on front row 128 -132		<b>Pico/</b>	<b>38</b>	<b>Sandwich unit</b>	
<b>Roller taquitos</b>		Under counter 1 barely	<b>41</b>	<b>Cheese burger</b>	<b>158</b>
<b>137-181</b>		Hot dogs / kolaches	41/41	<b>Hot food unit</b>	
Under counter freezer	<b>2.1</b>	<b>Upright freezer</b>	<b>3.1</b>	<b>136-148</b>	
Under counter cooler	<b>38</b>	<b>Wall unit</b>	33-36	Milk at coffee station	<b>33</b>
<b>Kolaches</b>	<b>40</b>	<b>Ice cream 1</b>	<b>-16</b>	<b>Customer freezer</b>	<b>-2</b>
<b>Chili</b>	<b>139</b>	Deep freezer mini melts	<b>-12</b>	<b>Wic (40 near door)</b>	35-40

### 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 F
	Hot water at hand sink 112
3/cos	Moved egg roll, taquito , Buffalo to back to heat higher — those in front 128 -133
37	Need to remove roller labeled rollers with peeling paper - not cleanable )The paper is touching the product )
	Tongs to be w r s every 4 hrs or less - including holders
37	Time to defrost both ice cream units
W	reminder that Kolaches are to be date marked if not using with in 24 hrs of opening ( discussed with owner using 3 days so date mark when opening )
	Changing paper under spatulas less than 4 hrs
45	Need to clean wall behind rack for these
W	Watch what is stored around three comp sink
	Using front hand sink - door is left open at all times
45	Time to re silicone around mop sink
	Sanitizer at sink 200 ppm
47	Best to always hang mop to dry
42	Minor cleaning inside hot holding units and coolers
	Using blue gloves to load rollers and tongs to remove cooled
45	General cleaning needed under shelving in back room
40	Wic - to remove cardboard on shelving and replace with plastic or plexiglas etc
45	General cleaning needed under shelving in wic / eliminate floor storage to do so
	Tcs foods would be colder if stored back into the unit and not right by main door
	Restroom 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 -

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

Form EH-06 (Revised 09-2015)