Retail Food Establishment Inspection Report

City of Rockwall

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

a-Complain et/Owner N Mikulski l: 27/2022			Inve	-4:		_			
Mikulski I : 27/2022	ame:			suga	tion	n	5-CO/Construction 6-Other TOTAL/SCORI	E	
27/2022		•					* Number of Repeat Violations: ✓ Number of Violations COS:		
		Ho Na	Hood Na				te trap/ waste oil Follow-up: Yes 5/95/A	۱	
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									
Time and Temperature for Food Safety					N	C		R	
O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature				0	A	S	1 0		
1. Froper cooming time and temperature			~				knowledge, responsibilities, and reporting		
2. Proper Cold Holding temperature(41°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3. Proper Hot Holding temperature(135°F)							Code now calls for this at hand sinks		
See 4. Proper cooking time and temperature							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	\dashv	
							alternate method properly followed (APPROVED Y N.) Using tongs for handling foods and baggie gloves for touching tongs too		
t records							Highly Susceptible Populations		
					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
Food in							Chemicals		
					/		& Vegetables		
		W	~			All prewashed 18. Toxic substances properly identified, stored and used			
food			ľ				Water/ Plumbing		
ned and			/				19. Water from approved source; Plumbing installed; proper backflow device		
ica una							20. Approved Sewage/Wastewater Disposal System, proper disposal		
ved or			~						
ved or	nts)	_	_	_	_		disposal rective Action within 10 days	R	
wed or ms (2 Poi	_	violat O U T	I N	Req N O	uire N A	C C O S	disposal rective Action within 10 days	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Anthony Mikulski	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven 34353		Physical A Horizo		City/State: Rockwa	License/Permit # FS 9097	Page <u>2</u> of <u>2</u>		
		1	TEMPERATURE OBSERVA	TIONS				
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp		
Deep freezer ice cream -3.1		-3.1	Hot dog rollers		Hot display cases ambient as er	npty		
Wall units			159/150/164/15	7	One Off / 148 F	=		
33/34/35			Taquitos rollers		Upright freezers	s -4		
24/35/38			155-164		Wif	14 HT		
Milk unit on coffee line		36	Back up cooler	40	New wic area			
Chili unit chili		145	Taquito	41	37/38			
С	old top unit	31-33	Freezer	-3	Wic			
	Pico	37	Under counter front hos	e 153	35/36/38/40			
	1 100		SERVATIONS AND CORRECT					
Item					CTED TO THE CONDITIONS OBSERV	ED AND		
Number	NOTED BELOW:							
	Using reddy ice							
	Baked good area - alle							
42	Need to clean inside c		a cabinets					
40	To protect coffee filters							
			and dates daily n Tcs foods					
Cos				ens room	74 F Should be 100 for ha	nd washin		
46	Both rooms to be equipped with self closing devices							
	Hot water at hand sinks 110 plus							
	Rollers are cleaned nightly /tongs washed and sanitized once every 4 hrs or less							
45	GeneralCleaning arou	und mop sink						
39	Best practice to hang	mop to a	llow to dry					
	Three comp sink sanit	izer -200	ppm					
	Hot water at three comp sink 124							
42/45	General detailed clear	ning in ba	ack room					
	Watch broom storage near clean dish side of sink							
	Reminder any wood shelving should be washable etc							
	Employee health poster has been placed on cooler							
W	W Condensation still an issue in wif							
42/45	Minor detailed cleaning	g under r	acks in wic and Shelving					
	Ice cream / ice unit 10/							
Received (signature)	Soc above	<u> </u>	Print:		Title: Person In Charge/ C)wner		
	See abov Kelly kirkpa	<u> </u>						
Inspected (signature)	l by:	£ 1.	Print:					
	кешу кикра	uruk	/ KS		Samples: Y N #c	collected		