



## Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Woldegiorgis</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>7 eleven 35677</b>	Physical Address: <b>Goliad / yellow jacket</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS9223</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Chili	139	Wic	36/37	Sandwiches	
Condiment cold top		Wall unit		English muffin egg sandwich	139
Pico/ salsa	41/40	37/39/40. /36		Under counter cooler	
Hot dog rollers		Creamer unit	41	Taquitos / hot dogs	41/41
135/135/142 / 136		WallFreezer	-1		
Taquito rollers		Back room freezer	1		
155/158/143/153/138		Hot foods tacos	155		
Ice cream	-6	Wings / meatballs	140/148		

### 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:
	Hot water in restrooms 117-116 / hot water at hand sink in prep 118 F / three comp hot water 123 F
31	Need paper towels at hand sink in prep area
42	Minor cleaning around chili and cheese etc
	Currently allowing customer self service of hot dogs and condiments by way of utensils/ these are to be sanitized as per company policy every 4 hrs or less in three compartment
34	Fruit flies present around condiment station
37	Condensation in ice unit to address
45	Clean floor in wic under shelving and plastic crates where needed
07	To discard organic milk dates 06/20/20 - also one can of beans
42	Clean inside cabinets where needed and under, behind and around equipment
31	Back hand sink is slow draining / also needs paper towels
	Three comp sink sanitizer - 200 ppm
47	Store dust mops to deter attracting bugs etc... bags tj
35	Watch storage of personal items over three compartment sink
19	To provide air gap at three comp sink drain pipe
W	Watch storage of damages on floor as they make this area difficult to clean
47	Hang mops to dry to deter attracting vermin
W	Back room - avoid using shelving that is not 6 inches from the ground
W	Reminder to date mark opened hot dogs etc when not using within 24 hrs after opening
	Ingredients are available upon request from boxes etc
42/45	Clean under behind and around equipment throughout
	Using hypochlorous acid for non food contact surfaces at night time/ peroxide during the day for non food customer areas and touched surfaces
	Advised to follow labels!
	Covid - allPastries are packaged now / no ingredients or labeling (covid allowance( / but ingredients available
	Screening at pos / stickers on floor / using peroxide sanitizer for non food contact areas

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Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Samples: Y N # collected

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