

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

| | | | | | | |
|----------------------------|--------------------------|---------------------------|---|---------------------------|---------------------------|---------------------------|
| Date: 02/18/2022 | Time in: 11:30 | Time out: 12:48 | License/Permit # FS 9223 to post 2022 | Food handlers 3 | Food managers 1 | Page <u>1</u> of <u>2</u> |
|----------------------------|--------------------------|---------------------------|---|---------------------------|---------------------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|
| 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 |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|--------------------|

| | | | |
|---|--|--|---|
| Establishment Name: 7 eleven 35677 Goliad / yellow jacket | Contact/Owner Name: Mesay | * Number of Repeat Violations: <u> </u> | 14/86/B |
| | | ✓ Number of Violations COS: <u> </u> | |
| Physical Address: Goliad yellow jacket | Pest control : Rentokil 01/25/22 | Hood | Grease trap : Les 02/16/22 1000 |
| | | | 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 |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| 3 | | | | ✓ | | ✓ | | | | | |
| 3 | | | | ✓ | | | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| W | ✓ | | | | | | | | | | |
| Approved Source | | | | | | | | | ✓ | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | | | | ✓ | | |
| Protection from Contamination | | | | | | 3 | | | | ✓ | |
| W | | | | | | Water/ Plumbing | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | | ✓ | | | | ✓ | | | | | |

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 |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| | ✓ | | | | | W | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | ✓ | | | | | |
| | ✓ | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Consumer Advisory | | | | | | W | ✓ | | | | |
| | ✓ | | | | | ✓ | | | | | |

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 |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| W | ✓ | | | | | | ✓ | | | | |
| W | | | | | | Physical Facilities | | | | | |
| | ✓ | | | | | 1 | | | | | |
| | | ✓ | | | | ✓ | | | | | |
| | ✓ | | | | | ✓ | | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| 1 | | | | | | 1 | | | | | |
| 1 | | | | ✓ | | ✓ | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| | | |
|--|--------|--------------------------------|
| Received by: (signature) Dawit woldegiorgis | 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: 7eleven 35677 | Physical Address: Goliad / yellow jackef | City/State: Rockwall | License/Permit # FS 9223 | Page 2 of 2 |
|---|--|--------------------------------|------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|----------------------|--------|-----------------------|-----------------|--|--------|
| Wall unit | 35/39 | Hot dog cooler | | Rollers hot dogs | |
| Ice latte unit | 46-47 | Hot dog / Buffalo | 40/40 | All over 135 except 1 cheese burger roll | 122 |
| Chilled creamer unit | 32 | Cold top unit | | Taquitos | |
| Ice cream freezer | .8 | Pico/ ambient | 37/36 | All over 150 F | |
| Food Freezer | -3.3 | Under counter freezer | 9.8 | Back freezer | -2.3 |
| Beverage wic | | Hot food unit | | Upright freezer | 4.4 |
| 36/37/38 | | Wings / tacos | 135/122/125/157 | | |
| Chili unit | 143 | Hamburgers / pizza | 146/136 | | |

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 |
| 46 | Restrooms need cleaning and paper towels |
| 02 | latte unit currently 46-48 F and up to 50 to address! |
| W | Milk dated 02/17/22 to be pulled |
| 42/45 | General cleaning needed under milk area / dust fan guards where needed as well |
| 45/42 | Floor storage is better in wic - still need to clean floor and shelving where needed for spills etc |
| W | Always store eggs on lowest shelf inside wic - several old packages on shelving over Dr Pepper ... need to discard |
| | Allergy posting on pastry case |
| | Hot water 110 |
| 18 | Avoid storing spray bottles around hand sink facing outward |
| W | Reminder to date opened packages of hot dogs etc if not using within 24 hrs |
| W | Kolache date marking is today plus 6 not 7 - confirm with company as this is a printed label |
| 18 | Store sanitizer spray bottle below pizza containers |
| 3 | A few of the Tacos and wings in hot holding unit are not at 135 or higher - using within 2 hrs but times not listed/ to document times |
| 3 | One cheese burger dog moved back to reheat to 165 f as only 122 F |
| | Tongs are w r s every 2 hrs and rollers every night |
| | Sanitizer at three comp sink 200Ppm |
| 39 | Need to hang mops to dry |
| 45 | Seal wood where needed on shelving |
| 45 | Clean drain pipes from three comp sink |
| | Sink sanitizer 200 ppm |
| W | Watch floor storage in back office ... watch chemicals being stored over cokes |
| 42/45 | Clean shelving where needed / clean under all equipment where needed / clean around three comp sink / |
| | Remove what is not needed in office back room |
| | |
| | Manager is checking to see why date is 8 days total and not 7 days on preprinted label |
| | |

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

Form EH-06 (Revised 09-2015)