

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven 35677	Physical Address: Goliad / yellow jacket	City/State: Rockwall	License/Permit # Fs 9223	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Back freezer	-2	Rollers		Under counter freezer	-5
Hot holding unit		Hot dogs	174/178	Under counter cooler 1	34
Wings	151	Buffalo chicken	154	Under counter cooler 2 taquitos	33
Kolaches	155	Taquitos		Wall unit	
Cold wells		148/143/148/142		36/37/38/39	
Pico / salsa	44 /44	Chili	141	Wif	-17
Below temps	39	Hot sandwich	164	Wic	
Taquitos	39	Taco warmer	138	Ice cream freezer	8

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 112 F
Cos	To address paper towels to from hand sink and make sure soap dispenser is working (this is the hand sink that we agreed to allow to be used therefore it must be equipped at all times
47	Back office: removed excessive clutter making it difficult to clean.
39	To store brooms and etc away from hand sink and move to mop sink area
47	Shelving to be 6 inches from floor so that floor may be cleaned under - seal wood to allow to clean
	Hot water in back room 114 F
	Sinks sanitizer 200 ppm
44/42	Clean under black step where damages are stored / clean under behind and around all equipment
45	Clean drains where needed and pipes too
	Ingredients by request for anything frozen and cooked to serve
36	Remove dirty wiping cloths and have them washed - various locations in back room
47	Coffee pots on floor make cleaning floor difficult
	Front area: I mop
	Reminder that tongs to be w r s every 4 hrs or less
!!	Addressed placement of containers that are allowing air to escape in cold top unit - salsa and Pico borderline 43/44 But temps below 39 / will monitor (lowered both to 41 at exit to insp) Tcs confirmation unknown
	Using blue baggy gloves to place hot dogs etc on rollers
	Keep an eye on the beverage stations drains etc
W	Address Ice under ice bags in ice freezer
	Allergy postings on self service pastry area
!!	All Eggs dated July 16 2021 --- 6 plus cartons
	Eliminate floor storage in wic to clean
42/45	Moldy shelving to be cleaned (under boxes) and dust fans and clean floor kb
46	Women's Restrooms equipped / hot water 100 F / NO SOAP OR TOWELS IN MENS RESTROOM ans clean Best to have spray bottles facing away from
30	Avoid reusing cardboard in back room / also cooking paper liner single use
44	Keep an eye on trash cans out side ... also around dumpster inside enclosure

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