



**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

**Need to remove excessive clutter in back room  
-plastic shelving unit**

Establishment Name: <b>7 eleven 35677</b>	Physical Address: <b>1813 S Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9223</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic dairy and egg area	38/40	Cold top unit	37	Wing unit	138-164
Ice cream unit	-2.7-7	Pico (barely)	41	Hot sandwich unit chimichanga	154
Creamer unit	39	Rollers hot dog		2 door Upright freezer in back room	6.8
Creamer unit 2	37	138/140/141		Single door	-3.6
Wall unit quick eats		Taquito unit			
	37/38/39/40	148-167-153			
Hot chili unit	138	Back up hot dog unit	34-37		
Under counter freezer	2.4	Pizza unit	31		

**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:
44/34	To clean spills outside dumpster that could attract vermin
W	Watch for dates on canned items
45/42	Need to clean spills under milk section of the wic
07	To removed expired eggs inside wic as well as all out of date items Tcs
37	Eliminate floor storage in wic and clean shelving and sliding
	Dates on boxes next to door for hot dogs etc ...production dates and then ?
42/45	Need to scrub drains under sinks and soda area where needed and pipes too
	Need to clean under ice bags in ice unit
45	Need to scrub under sink in tea area - inside cabinet
46	Womens restroom is not in operation at this time -in works
	Hot water in mens room finally reached 100 / soap and towels provided
	Hot water at hand sink 110 in food prep area
W	To address damages stored around hand sink in front area / store degreaser with checials in back room
07	Watch pull dates on Tcs foods in wall unit hard boiled eggs dates 07-22/ egg sandwich 8/07-22
	Allergy posting on window to pastry unit
W	Tongs for hot dogs to be washed and sanitized every 4 hrs or less
W	Using opened boxes of hot dogs etc within 24 hrs of opening bag or to date mark
35	Employee meals to be stored low in coolers below facility food items
42	To clean inside coolers where needed spills on bottom pan
39	Address doors and gaskets etc that may not be sealing easily on reach in coolers
	Reminder all tongs / spatulas/ pizza cutting rollers to be w r s every 4 hrs or less
33	Back room - three comp sink to be uncluttered to allow to use three compartments
36	Avoid storing drying cloths On separation panels in sink
31	To move bread away from in front of hand sink in kitchen
34	To remove all damages from this area as well ... this is a roach and fly attractant
39/31	All mops to be stored to allow to dry / need to clean out mop sink area and drain under 3 comp / also move broom storage from over hand sink
	Confirmed quats sanitizer to be 200 ppm in three comp sink
36/37	Back room to be decluttered / avoid storing dirty oily rag with coffee bags

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

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