

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dawit Wolde	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	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
Cold wall	39-41	Wic	35-30	Rollers hot dogs	
Chili	139	Sandwich unit		122-122/135/135/122	
Ice cream freezer	-1.9	Cheesesteak	136	Cold top	
Mini melt	-11/-12	Taco	166	Pico 41	
Freezer		Rollers taquitos		Inside	39
Ice freezer glass door	-0	Buffalo		Hot dog cooler	39/40
Ice bag unit	27	132/145/146		Kolaches cooler	35
Creamer out of order	43	Taquitos	136-149	Freezer	-3

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water at hand sinks 111
	Creamer unit OOO
37	Ice accumulation on pipes in wif where ice bags are stored to address
	Allergy posting on pastry self serve casa
45/42	Need to clean floor and shelving in wic and area under milk / also need to raise shelving to 6 inches above floor and Store bottles off floor in wic
03	Must turn up roller in front area of hot dog unit to keep food at 135 min - surface readings were 109-130
28	Reminder to date mark opened bags of hot dogs wirh date open and also date Kolaches are opened
	Hot food unit tacos 146/ chicken wings 125 using tphc / 136 - discarding at 2 hrs
	Tongs are w r s every 4 hrs
	Back room - scrub drains /
47	Hang mops to allow to dry
39	To place damages away from clean pans
	Sink sanitizer 200 ppm (test strips expired in January)
37	Watch floor storage
	Upright freezer in back room 12 F
47	Back room clutter to remove to allow you to clean
	Upright freezer 2 -
	All foods / meats are precooked and rethermalized and held hot therefore they must reach company directed temp and be held at 135 F
39	Plastic blue bin above Pizza uni is being used to store pliers and etc and also spatulas for pizza
	Spatulas removed to wash and sanitize and to store somewhere else safe
39	Area above pizza prep needs major organization.
	Ice mocha unit 40 F /
42	Need to clean around the dump sink at the tea section /
19	Need to provide air gap at floor drain to ice machine at soda station
45	Need to clean floor under this area as well
42	Clean inside cabinets where needed

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