	Followup fee of \$50,00 after initial Retail Food Establishment Inspection Report															
								abli	shi	ne	nt li	ısţ	pect	Allergy policy/trainin	ıg	
Followup City of							Roo	Rockwall						Vomit clean up Employee health		
	Date:         Time in:         Time out:         License           02/20/2023         12:14         1:43         FS												Food handlers Food managers Page <u>1</u> of <u>2</u>	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							_	4-I	nvesti	gati	on	5-CO/Construction 6-Other TOTAL/SCOR			
	Establishment Name: Contact/Owner N 7 Eleven 35677 Dawit Wolde							e:					* Number of Repeat Violations:      ✓ Number of Violations COS:			
Physical Address:     Pest control :       1815 South Goliad     Rentokil 12/30/2022							l N	Hoo Ia	d			L Trained a rotation cost se trap : 2/01/2022 1100 gals No□ Pics 15/85/1	В			
												h				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status																
O U T		N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					O U T	I N N C	N	N C		R	
		~		5	1. Proper cooling time and temperature						~			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
		-			2. Proper Cold Holding temperature(41°F/45°F)				-	1				13. Proper use of restriction and exclusion; No discharge from		
	~				3 Proper Hot Holding temperature(135°F)				eyes, nose, and mouth Poster must be posted at hand sink							
3		./		V	<ol> <li>Proper Hot Holding temperature(135°F) Hot dog rollers / turned up/confirmed 139 surface and 154-156 internal temp</li> <li>Proper cooking time and temperature</li> </ol>				-					Preventing Contamination by Hands           14. Hands cleaned and properly washed/ Gloves used properly		
_		•			5. Proper reheating procedure for hot holding (165°F in 2						v ./		-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N)	-	
					Hours) Reheated at insp 6. Time as a Public Health Control; procedures & records									Gloves		
	<b>/</b> Si			_	Stickers / timers				-					Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered	<u> </u>	
		Approved Source										Pasteurized eggs used when required Precooked				
	~				7. Food and ice obtained good condition, safe, and destruction <b>7 eleven</b>	d unadulterated: para							Chemicals			
	~				8. Food Received at prop Checking	per temperature					~			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Na		
	1 1				Protection from Contamination				18. Toxic substances properly identified, stored and use     Watch storage low							
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	s and Returnables ; ppm/temperature	Cleaned and		-	3				19. Water from approved source; Plumbing installed; proper backflow device		
		~			11. Proper disposition of reconditioned	returned, previousl	ly served or		-		~			Air gaps at drain under ice bin 20. Approved Sewage/Wastewater Disposal System, proper disposal		
0		N	N	C	Prio	ority Foundation	n Items (2 P	oints)	) vio	olatio	ons Re		re Con	prrective Action within 10 days	R	
U T	N	N O	A	C O S		of Knowledge/ Per			_	U T	N C			Food Temperature Control/ Identification	ĸ	
	~				21. Person in charge pres and perform duties/ Cert 1 22. Food Handler/no.um	tified Food Manager	r (CFM)		-		~			<ul><li>27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</li><li>28. Proper Date Marking and disposition</li></ul>		
					22. Food Handler/ no unauthorized persons/ personnel 2 Safe Water, Recordkeeping and Food Package					2		H		Kolaches too / tossing packages today and will date tomorrows 29. Thermometers provided, accurate, and calibrated; Chemical/	<u> </u>	
					Safe water, Recordsceping and Food Package           Labeling           23. Hot and Cold Water available; adequate pressure, safe					W	~			Thermal test strips Test strips out of date		
	~				23. Hot and Cold Water See 24. Required records ava	_	-					_	-	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )		
	~				destruction); Packaged F	<sup>3</sup> ood labeled	igs, parasite							Posted		
					25. Compliance with Va		Process, and		-					Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly		
	~				HACCP plan; Variance of processing methods; man Taking temps tw	nufacturer instructio				0	~			supplied, used Equipped		
	11					umer Advisory			-	•	~			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer foods (Disclosure/Remin					l	<			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped		
0	I	N	N	С	Core Items (1 Point	t) Violations Requ	uire Correctiv	ve Acti	on N	Not t	to Exc		-	ays or Next Inspection , Whichever Comes First	R	
O U T	N	0	A	0 S	Prevention of 34. No Evidence of Inser	f Food Contaminat				U T	N C			Food Identification		
N 1					animals Watch doors	eating, drinking or	tobacco use	+			V	1		41.Original container labeling (Bulk Food)		
$\mathbb{H}^1$					<u>36. Wiping Cloths; prop</u>	air restrain	ts			1				Physical Facilities           42. Non-Food Contact surfaces clean	-	
1					Using spray 37. Environmental conta	imination		+		' 	~			43. Adequate ventilation and lighting; designated areas used		
ŀ		~			38. Approved thawing m	nethod					~			44. Garbage and Refuse properly disposed; facilities maintained		
	 				•	r Use of Utensils				1				45. Physical facilities installed, maintained, and clean		
1					39. Utensils, equipment, dried, & handled/ In use See	e utensils; properly u	ised			1				46. Toilet Facilities; properly constructed, supplied, and clean In works for women's		
	~				40. Single-service & sing and used Watch	gie-use articles; proj	periy stored			1				47. Other Violations See		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Dawit Wolde	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: <b>/en 35677</b>	Physical A Goliad	<sup>ddress:</sup> / yellow jacket	City/State: Rockwa		ge <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERV	1								
Item/Loc		Temp F	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>						
Cold w	/all	39-41	Wic	35-30	Rollers hot dogs							
	Chili	139	Sandwich unit		122-122/135/135/122	2						
lce	cream freezer	-1.9	Cheesesteak	136	Cold top							
	Mini melt	-11/-12	Taco	166	Pico 41							
	Freezer		Rollers taquito	S	Inside	39						
Ice fr	eezer glass door	-0	Buffalo		Hot dog cooler	39/40						
lo	ce bag unit	27	132/145/146		Kolaches cooler	35						
Crea	mer out of order	43	Taquitos	136-149	Freezer	-3						
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NI HAS BEEN MADE. YOUK AITE	NTION IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND						
	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			wic and area under milk / a	also need to	raise shelving to 6 inches above	floor and						
	Store bottles off floor in wic											
03	•		• ·		min - surface readings were							
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											
			1 wings 125 using tphc /	136 - discai	rung at 2 hrs							
	Tongs are w r s every 4 hrs Back room – scrub drains /											
47	Back room - scrub drains / Hang mops to allow to dry											
39	To place damages awa	•	lean pans									
		-	rips expired in January )									
37	Watch floor storage											
	Upright freezer in back	k room 12	? F									
47	Back room clutter to re	emove 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												
Received by: (signature)       Print:       Title: Person In Cl         Inspected by: (signature)       Print:       Print:         Kelly kirkpatrick RS       Print:       Samplae: Y. N.												
Inspected (signature)	Kelly kírkpa	ıtríck	RS Print:		Samples: Y N # colle	cted						
					· ·							