

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Remove clutter where needed- makes it difficult to clean!

Establishment Name: 7 - eleven 35996 SH 276	Physical Address: Hwy 276	City/State: Rockwall	License/Permit # FS 9225	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sandwich case wall	36/48	Wic		Wif	8.7
Dairy unit for coffee	39 /40	Creamers by door	42	Hot dog cooler	40
Ice cream freezer		Milk	41	Under counter freezer HTT	17
Hot dog rollers		Temps back into unit	35-38	Reach in cooler	38
Egg rolls 149-167		Hot case chicken breast		Cold top unit	
Taquitos 157-188		138-139		Pico (watch double sleeping)	41
Buffalo 154-150		Wings	136-144	Chili and cheese	140
Hot dogs 144-154		Taco	137		

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	Need to clean debris on ground around dumpster - this could attract vermin
	Pastry case using tissues -'allergy posting on window
45	Need to clean drains under sinks where needed - coffee area
W	Watch door to dairy unit at coffee station - keep closed as temps borderline
37	Time to defrost ice cream chest
45	Need to clean debris and accumulation inside drains and under beverage station equipment
19	To provide proper air gaps where needed under equipment
42	To clean inside cabinets where needed
42	Need to clean shelving inside ice cream freezer - spills and debris
W	Bagged ice unit - to address broken bags - discard
W	Watch placement of milk by door as wic is warmer next to the door - borderline temps by door / address rust shelving f
	Need to post employee heath poster at hand sink - not the cove but the food code sign the big 6
	Hot water 122 F
	Also using tphc for hot held items 2 hr / 1 hrs / 4 hrs
	Changing tongs or washing every 2 hrs
	Hot dogs and etc are used before 7 days
	Ingredients by request for roller and hot holding items - discussed with manager
39	Keep spoon handles out of product in reach in freezer
42	Reach in coolers to be cleaned free of food debris and spills
18/33	Chemical shelving holders over both sides to three comp sink- dirty and clean - also flow is not correct / cos 200 ppm at 76 F
39	Remove old basket holder that is cluttering area and making it difficult to use
!!	Using the hand sink in the front area with door left open within 5ft of other sink ...
34	Best to always hand mops to dry - mop rack - they can attract fruit flies etc
W	Watch boxes in freezers and avoid allowing them to keep door open - cos in 2 door freezer
42	To clean spills in freezers etc - avoid over stocking top portion
45	To Clean under sinks and shelving and equipment in back room
42/45	General detailed cleaning of equipment and spills and etc in customer area and prep areas
42/45	Watch stored in wic - floor store much better / clean fan guards and address rusty shelving fans any spills in dairy

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