

Discussed plan review
for new equipment

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Watch and address clutter in back room

Establishment Name: 7-eleven 35996	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
Ice cream freezer	-10	Pizza unit	148	Cold top unit	
Wall unit		Wings	147/138	Pico	39
19-37F		Meatballs	135	Chili unit	137
Wic	37/38/39	Rollers		Hot sandwich unit	
Dairy area (barely at door (41	Taquitos		Sausage biscuit	121
Area behind	37/38	171/173/175		Burrito	115
Freezer in back room	-6	Hot dog rollers		Using TPHC 4 hrs	
Freezer under counter	3	159-166/167/167		Under counter cooler pizza	15

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: all temps F
	Keep an eye on dumpster area -g
	Using reddy ice
34	Repair gap at side door
46	Hot water in restroom 100 BUT need paper press's in men's restroom (hole in wall too)
34	Flies in store
42/45/19	Clean under soda station and establish air gap at drain to ice machines
44	Clean inside cabinets
25	Avoid storing reddy whip on bottom shelf- bottles on bottom shelf extend higher that shelf therefore a portion is Out of refrigeration - can of whipped cream indicates to keep it refrigerated for safety / ambient temp of outside of cans 44-50 F / lowered to 40/42
45	Clean drains where needed -
	Sprayer does self retract at rinse sink - good
W	Found a basket full of canned and packaged items dated 2020-feb 2021
42/45	Clean inside wic flooring and shelving and fan guards
	Hot water at three comp sink 134
	Sink confusion again Clean on left / but chemicals on rt - clarified by manager
	Hot water at hand sink 100 / not using hand sink in back room - door is opened at times of warewashing
	If door should ever be closed then you will need to make back hand sink accessible ASAP
	This back hand sink is equipped - and works 118 hot water / but is also used for storage ...
45	Clean drains in back room
42	Clean inside upright freezer and avoid over stocking - ingredients by request
	New hot unit - product sells fast / less than 2 hrs
42/45	General detailed cleaning of equipment inside and outside -
W	Hot holding sandwich unit holding low temps - turned up at insp - BUT uaing tphc
	Hot dog unit - ambient 39/40 - product 41 barely - boxes have be. Out and in loading rollers
42/45	General cleaning of shelving / back counters/ address crumbs behind ovens
	Tongs are washed rinsed and sanitized every 4 hrs or less - best to have sink set up and ready to go
10	Spray bottle only 10-50 ppm - to meet label requirements

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