

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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
Upright freezers	-12	Taquito rollers		Chili	147
Upright freezer 2 door	-2.3	157-160-149-145		Pizza unit	37
Hot holding cabinet		Hot dog rollers		Under counter freezer	-10
Wings	136/139	Buffalo	150's	Deep freezer	4.6
Tacos	148	Cheese burger	140's	Wall unit	34/35
Middle hot holding ambient	158	Hot dogs	145 up	Freezer customer	7.9
Taquito unit	40.9-42	Cold top		Creamer unit	75
Product	42	Cut tomatoes / pico	51/47		

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:
	Back room:
	Using front hand sink keeping door open to allow access within feet of sinks
39	Best to hang mops to dry
45	Avoid floor storage that impedes cleaning
18/39/ COS	Store soap below clean dish side of threeComp sink / flow is opposite way / manager indicated flow is backwards so will address hoses etc
18	Also avoid storing glass cleaner next to clean dishes
	Sanitizer at three comp sink 200 ppm
39	Need to raise tongs over three comp sink that are resting on chemicals hoses and dispenser tubes
36	Wiping cloths store in sanitizer
40	Box under shelving for cups has water stain on box ... this should be off floor so you can wash floor
45	Clean air vents where needed
	Two rows of taquitos not ready yet on rollers
02	Avoid double panning items on top of cold top unit / unit is also holding 43/44 ambient temp so needs to be adjusted
02	Will avoid storing Pico and cut tomatoes in unit until repaired
34	To address gap at back door
	Allergy posting at pastry unit
W	Several cartons of eggs dated Feb 20th
45	Need to clean drains where needed
Good	Rinse faucet is self retracting over the sink
02	Coffee creamer unit indicates refrigerate after opening ... product 75 F - removed from unit
42	General cleaning inside ice freezer unit
42	GeneralCleaning inside milk cooler
07	Pulled three dented cans
42/45	General cleaning inside wic flooring and shelving
	Shelving to be 6 inches from floor to allow to clean
	Doing better with having items in plastic crates or on small carts
42/19	Soda stations need detailedCleaning and need to raise air gaps up at drains from ice
45	Need to clean under all Bev station and other equipment

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