

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|-----------------|--------|-----------------------|--------|-----------------|--------|
| Ice cream unit | -7 | Chili | 140 | Hot unit wings | |
| WallUnit | 35/37 | Sandwich unit | 118 | 143/137/160/145 | |
| Wif | -12 | Under counter hot dog | 34 | | |
| Wic | 40-41 | Under counter taquito | 37 | | |
| Hot dog rollers | | Under counter freezer | -3 | | |
| 138-153F | | Pizza unit | 37 | | |
| Taquitos | | Upright freezer | -6 | | |
| 137-143 | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observation/Corrective Action |
|-------------|--|
| | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| 34 | Address large gap at back door |
| 14 | Employee came out of restroom with gloves on and went directly into the food prep area And touched the handle to the cooking tray - manager addressed at insp |
| 46 | Restrooms MUST have paper towels in them to safely exit ASSP |
| 46 | Hot water at hand sink in men's 100 BUT only 12 in women's also this should run for 15 seconds |
| 46 | Need to add soap to men's restroom - getting low and clean this room |
| 9 | Kind frozen bowls are being stored in cooler not freezer and therefore manuf date may not be accurate (As it is April 2021) |
| 42 | Clean under sink in customer area as well as inside cabinets etc |
| 32 | Address rust inside cabinets on metal Faucet was found to be self retracting - good |
| 42 | Clean inside ice unit- inside store Watch out of date canned foods - pulled 2 milk evaporated and |
| 45/42 | Clean floor in wic and shelving |
| 42 | Dust fan guards in wic |
| 45 | Clean under behind and around store shelving and back room etc |
| 10 | Tongs for customer self service - must be changed or washed and sanitized every 4 hrs (owner indicated 2 days) Pastries now in wrapped per 7 eleven Ingredients by request for all other |
| W | Avoid using sandwich unit until capable of holding 135 F - not in use at insp Hot water at hand sink 124F Hot holding wings 2 hrs and pizza 1 hour Not using hand sink in back front hand sink is accessible with door open |
| 47 | Hang dust mops and mops to deter attracting vermin Sink sanitizer 200 ppm |
| 40 | Shelving to be 6 inches from floor to allow to clean - cups etc |
| 18 | Find a new place for chemicals over three comp sink - also avoid having all on floor as it is difficult to clean |
| W | All chemicals to be used per label |

| | | |
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