Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: Time in: Time out:					License/Permit #						Est. Type	p 1	2		
	02/18/2021 1:45 2:25 FS 92								Conv Low		Page <u>1</u> of <u>2</u>				
	se of In		ction: 1-Routine	2-Follow		C omplaint Owner Nai		4-In	vestig	ation	n [* Number of Repeat Violation	6-Other tions:	TOTAL/SCOI	RE
			6 (276)		Jarodiya							✓ Number of Violations Co	OS:	9/91/	Δ
Physic Hwy 27	al Add 6	ress:			Pest control : Rentokil 02/11/	/2021	I: Na	Iood a			rease	e trap :	Follow-up: Yes 🔽 No 🗌	3/3/1/	_
	Compli		Status: Out = not in co	ompliance IN = i	in compliance		not obs					plicable COS = corrected on s	site R = repeat vio	olation W-Watc	ch
Mark t	he appro	priate	e points in the OUT box for Prio					_				NA, COS Mari ive Action not to exceed 3 day		ate box for R	
Compl	iance St						_	Com	pliano	e Sta					R
U N	O A	o	(F = d	nperature for l degrees Fahrenh	heit)				N O	A	o s	•	oyee Health		
	_		1. Proper cooling time	and temperature	re							12. Management, food employ knowledge, responsibilities, an		employees;	
			2. Proper Cold Holding	temperature(4	41°F/ 45°F)			_				13. Proper use of restriction an		scharge from	+
/			See	, temperature(1	11 17 13 1)			ı	/			eyes, nose, and mouth Policy	ia exclusion, 140 als	charge from	
			3. Proper Hot Holding See	temperature(13	35°F)			ı				•	tamination by Han	ads	
H	✓		4. Proper cooking time	and temperatur	ıre		┪╏					14. Hands cleaned and proper	ly washed/ Gloves τ	used properly	
			5. Proper reheating pro	cedure for hot l	holding (165°I	F in 2						15. No bare hand contact with ready to eat foods or approved			+
			Hours)									alternate method properly follo Gloves	owed (APPROVED	YN)	
	✓		6. Time as a Public Hea	alth Control; pr	rocedures & re	ecords						Highly Susce	eptible Populations		
			Ar	oproved Source	e					/		16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
		1	7. Food and ice obtaine			od in	4					Sold whole	4		
			good condition, safe, ar	nd unadulterate		od III						Ch	nemicals		
			destruction MacLai 8. Food Received at pro									17 Food odditions arranged a		Weshing Emite	
/			Checking	oper temperatur	16					/		17. Food additives; approved a & Vegetables		washing Fruits	
				n from Contam	mination		-	3				Not washing prod 18. Toxic substances properly		nd used	+
		Т	9. Food Separated & pr	rotected, preven	nted during foo	od	┨ ┟	<u> </u>				See			
			preparation, storage, di No raw product	splay, and tastii	ing							Water	r/ Plumbing		
			10. Food contact surfact Sanitized at _200_			l and		W			i	19. Water from approved source backflow device	_		
			11. Proper disposition			1 or		V V				Watch / city apppr 20. Approved Sewage/Wastew	roved / watc	h air gaps	+
	_		11. Troper disposition (or returned, pre	oviously served			- 1 -	_			20. Tippio rea be wage, waste w		m, proper	
	~		reconditioned Disc	arded	*			r				disposal Clean drains	1 ,		
			reconditioned Disc		lation Items							disposal Clean drains rective Action within 10 days			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oejene Siyum	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven35996		Physical Address: Hwy 276		City/State:	i -	License/Permit #	Page	Page <u>2</u> of <u>2</u>		
		1 , _	TEMPERATURE OBSERVA	TIONS						
-Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Locati	<u>ion</u>		Temp F		
Wall units		39-40	Hot dog's		Freezer			8		
Ice cream freezers		-11	135/135/168		Cooler			33		
	Wif	-20	Tornandos		Tornado			36		
W	ic milk area	38	150/151/157		2 door freezer		r	-8		
	Wic	38	Hot holding	135-141						
С	Chili / cheese									
С	old top unit									
	Pico	39	Unit underneath	n 35						
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS					
Item Number	The state of the s	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AN	ND O		
	NOTED BELOW:									
	Reminder to store coffee filters protected Faucet at dump sink on bev line is self retracting									
42	-		abinets and under equipm	ont and ca	hinote an	od incido draine				
45	Clean under shelving		abinets and under equipm	eni anu ca	Diriets ar	iu irisiue urairis				
42	•		or to allow to dispose							
42	Need to clean out chili dispenser to allow to dispense Posting on donut unit for allergens									
		or allerge	ens							
W	Hot water 115 good									
VV	Reminder to date mark anything not used within 24 hrs of opening tcs rte foods EX Kolaches									
18	Sink sanitizer 200 ppm Watch clutter in back room - avoid storing clean dishes under spray bottles in holder mounted on wall on clean side									
42/45			storing clean dishes under t	pray bottle	3 III HOIGE	mounted on wan	OIT CIE	ari side		
39	Minor cleaning in back room Always hang mon to dry in mon sink area									
00	Always hang mop to dry in mop sink area Rack hand sink is not used as door is left open and from hand sink is within 3-4 feet of back hand sink									
	Back hand sink is not used as door is left open and from hand sink is within 3-4 feet of back hand sink									
	Using yellow digital thermo Using sanitizer in spray bottle reminder to use per label and allowTo air dry									
	Tongs for self service are w r s every 4 hrs or less									
34	· · · · · · · · · · · · · · · · · · ·									
46	Paper towels needed in restrooms - on truck									
	s Moved hand sanitizer away from food prep surface to hand sink area									
45	Dust air vents where needed									
	Dumpster looks good currently									
W	Keep an eye on air gaps under soda station attached to ice									
40	Invert pizza and hot dog boats									
	Using blue baggy gloves to place items on rollers /									
Received (signature)	See abov	e	Print:			Title: Person In Charge	Owner			
Inspected (signature)		ıtrick	Print:			Samples: V N	# 0011004	ad		
						Samples: Y N	# collecte	A		