

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

Date: 02/18/2021	Time in: 1:45	Time out: 2:25	License/Permit # FS 9225	Est. Type Conv	Risk Category Low	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="checked" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other TOTAL/SCORE						
Establishment Name: 7 eleven 35996 (276)			Contact/Owner Name: Jarodiya		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	
Physical Address: Hwy 276			Pest control : Rentokil 02/11/2021		Hood Na	
			Grease trap : Need		Follow-up: Yes <input checked="checked" type="checkbox"/> No <input type="checkbox"/>	

9/91/A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					See							Policy	
					3. Proper Hot Holding temperature(135°F)								
					See								
					4. Proper cooking time and temperature								
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)								
					6. Time as a Public Health Control; procedures & records								
					Approved Source							14. Hands cleaned and properly washed/ Gloves used properly	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y . N)	
					MacLaine							Gloves	
					8. Food Received at proper temperature								
					Checking								
					Protection from Contamination								
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							16. Pasteurized foods used; prohibited food not offered	
					No raw product							Pasteurized eggs used when required	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							Sold whole	
					11. Proper disposition of returned, previously served or reconditioned								
					Discarded								

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					1 n duty							28. Proper Date Marking and disposition	
					22. Food Handler/ no unauthorized persons/ personnel							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
												Yes digital	
					Safe Water, Recordkeeping and Food Package Labeling								
					23. Hot and Cold Water available; adequate pressure, safe								
					Good								
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled								
					Per order								
					Conformance with Approved Procedures								
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								
					Consumer Advisory								
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label ingredients by request								

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					Gap at backDoor								
					35. Personal Cleanliness/eating, drinking or tobacco use								
					36. Wiping Cloths; properly used and stored								
					Using								
					37. Environmental contamination								
					Watch								
					38. Approved thawing method								

OUT	IN	NO	NA	COS	Proper Use of Utensils	R	OUT	IN	NO	NA	COS	Physical Facilities	R
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							42. Non-Food Contact surfaces clean	
					Best to hang							See	
					40. Single-service & single-use articles; properly stored and used							43. Adequate ventilation and lighting; designated areas used	
					Watch coffee filters / and reuse of cardboard							44. Garbage and Refuse properly disposed; facilities maintained	
												45. Physical facilities installed, maintained, and clean	
												See	
												46. Toilet Facilities; properly constructed, supplied, and clean	
												See	
												47. Other Violations	

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)

Establishment Name: 7 eleven35996	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
Wall units	39-40	Hot dog's		Freezer	8
Ice cream freezers	-11	135/135/168		Cooler	33
Wif	-20	Tornandos		Tornado	36
Wic milk area	38	150/151/157		2 door freezer	-8
Wic	38	Hot holding	135-141		
Chili / cheese	150				
Cold top unit					
Pico	39	Unit underneath	35		

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:
	Reminder to store coffee filters protected
	Faucet at dump sink on bev line is self retracting
42	Clean under sinks and inside cabinets and under equipment and cabinets and inside drains
45	Clean under shelving in wic
42	Need to clean out chili dispenser to allow to dispense
	Posting on donut unit for allergens
	Hot water 115 good
W	Reminder to date mark anything not used within 24 hrs of opening tcs rte foods EX Kolaches
	Sink sanitizer 200 ppm
18	Watch clutter in back room - avoid storing clean dishes under spray bottles in holder mounted on wall on clean side
42/45	Minor cleaning in back room
39	Always hang mop to dry in mop sink area
	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 allow to air dry
	Tongs for self service are w r s every 4 hrs or less
34	Need weather stripping at bottom of side door
46	Paper towels needed in restrooms - on truck
18 /cos	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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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