r e c Foll	ղ u i owւ	re		of \$50.00 is after 1st	-	City of	Roc	kw			sp		ion Report		=		ng
	Date: Time in: Time out: License/Pe 03/12/2021 11:05 12:40 FS 94													st. Type		Page <u>1</u> of <u>2</u>	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N										n	5-CO/Constru	ruction 6-Other TOTAL			RE	
7 e	eleve	en 3	842	1		Jarodiya	Traine.						✓ Number of V	iolations C	OS:	16/84/	'R
Ph Rus		l Add	ress:		То р	t control : rovide		Ho Na	od				e trap : to terry		Follow-up: Yes 🖌 No 🗌	10/0-1/	
Ma				Status: Out = not in co e points in the OUT box for	$\frac{IN}{V} = in c$ r each numbered ite	empliance em Mar	NO = not $x \sqrt{in a}$						$\begin{array}{l} \text{oplicable} & \text{COS} = co\\ \text{O, NA, COS} \end{array}$	orrected on a Mar	site \mathbf{R} = repeat vio	olation W- Watc ate box for R	:h
Co	Priority Items (3 Points) violations I Compliance Status						ns Requ		e Immediate Corre Compliance Statu			tive Action not to ex	xceed 3 days				
O U T	I N N C N O A O S C Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T	I N	Ν	Α	C O S	Employee Health						
				1. Proper cooling time	and temperature	·				,		5	12. Management, fo knowledge, response		yees and conditional nd reporting	employees;	
	~	2. Proper Cold Holding temperature(41°F/ 45°F) Watch whipped cream						~	•			13. Proper use of reeyes, nose, and mo	charge from	-			
3			 3. Proper Hot Holding temperature(135°F) If using hot holding must be 135 or higher / several borderline 						Policy / Preventing Contamination by H						ntamination by Har	nds	
		A. Proper cooking time and temperature Iol items are precooked and rte						3	14. Hands alconed and properly weshed/ Clause up								
				5. Proper reheating pro Hours)	ocedure for hot hol	ding (165°F in 2				~			r approved Y_N_)				
3	_			6. Time as a Public He	alth Control; proc	edures & records				ľ			н	ighly Susce	entible Populations		
	3 If using to do				as a Public Health Control; procedures & records document time to set times / area manager set time								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
				Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Pasteurized eggs used when required				
				destruction 8. Food Received at proper temperature					Chemicals 17. Food additives; approved and properly s						Washing Fruits		
				To check temp	DS						V		& Vegetables		identified, stored ar	.dd	
				9. Food Separated & pr	n from Contamin			V					Watch placem		identified, stored ar		
				preparation, storage, di	· · · · ·	d daring 100d								Wate	r/ Plumbing		
	~			10. Food contact surface Sanitized at <u>200</u>	ppm/temperature				~	,			backflow device	/ed	ce; Plumbing install		
	•				arded	-			~				disposal		vater Disposal Syste	m, proper	
O U	I N	N N O A				· · · · · · · · · · · · · · · · · · ·	Points)	viola 0 U) I	s Req N O		Cor C C	rrective Action with				R
T			s	21. Person in charge pr and perform duties/ Ce		ion of knowledge	,	T		,	A	s		method use	e Control/ Identific ed; Equipment Ade		F
W	~			1 22. Food Handler/ no u All employees that are no	inauthorized perso	ons/ personnel	e	_		~			28. Proper Date Ma				+
	<u>• </u>			Safe Water, Reco			-	!					Watch 29. Thermometers Thermal test strips Need to US	-	ccurate, and calibrat	ed; Chemical/	-
	~			23. Hot and Cold Wate Good	er available; adequ	ate pressure, safe			<u> </u>		<u> </u>				, Prerequisite for O	peration	
	~			24. Required records a destruction); Packaged Commercial	Food labeled Or per ord	er			~	,			Posted		mit (Current/ insp s		
	~	v		25. Compliance with V HACCP plan; Variance processing methods; m Plans in future	e obtained for spec	ed Process, and cialized		2						washing fac	pment, and Vendir cilities: Accessible a		
				Con	sumer Advisory				~	•			designed, construct		ct <u>surfaces cleanable</u> ed	e, properly	
	~		Т	26. Posting of Consum foods (Disclosure/Rem See posting					~	•			33. Warewashing F Service sink or curl		nstalled, maintained, facility provided	used/	
0				Core Items (1 Point	nt) Violations R	Require Correcti	ve Action	n Not		Exce N	ed 9 N	0 Da C		on , Which	<u>hever C</u> omes First		R
U T	T	NN								0	A	0		Food I			n
-		N N O A		Prevention	of Food Contam		K	U T		_		S	41.6.1.1.1		dentification		
				Prevention 34. No Evidence of Ins animals	sect contamination	, rodent/other	K	U		~		S	41.Original contain				
				Prevention 34. No Evidence of Ins animals 35. Personal Cleanline: Watch	sect contamination	, rodent/other		U				S		her labeling Physic	(Bulk Food) cal Facilities		
				Prevention 34. No Evidence of Ins animals 35. Personal Cleanline:	sect contamination ss/eating, drinking operly used and sto Ottles	, rodent/other		U				S	42. Non-Food Cont	ner labeling Physic tact surface	(Bulk Food) cal Facilities es clean	areas used	
				Prevention 34. No Evidence of Ins animals 35. Personal Cleanline: Watch 36. Wiping Cloths; pro Using spray be 37. Environmental con	sect contamination ss/eating, drinking operly used and sto ottles tamination	, rodent/other		U				S	42. Non-Food Cont 43. Adequate venti	Physic Physic tact surface lation and <u>l</u>	(Bulk Food) cal Facilities		
				Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines Watch 36. Wiping Cloths; pro Using Spray be 37. Environmental con 38. Approved thawing	sect contamination ss/eating, drinking operly used and sto ottles tamination method	, rodent/other ; or tobacco use ored						<u>s</u>	42. Non-Food Cont 43. Adequate venti 44. Garbage and Re Watch dumps	Physic Physic tact surface lation and <u>l</u> efuse prope	(Bulk Food) cal Facilities es clean lighting; designated	es maintained	
				Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines Watch 36. Wiping Cloths; pro Using Spray bo 37. Environmental con 38. Approved thawing Pull Prop 39. Utensils, equipmen dried, & handled/ In u	sect contamination ss/eating, drinking operly used and sto Ottles tamination method er Use of Utensils tt, & linens; prope se utensils; prope	, rodent/other ; or tobacco use ored s		U					42. Non-Food Cont 43. Adequate venti 44. Garbage and Re Watch dumps 45. Physical faciliti See attached 46. Toilet Facilities	Physic Physic tact surface lation and <u>l</u> efuse prope ster ies installec s; properly	(Bulk Food) cal Facilities es clean ighting; designated erly disposed; faciliti	es maintained ean d, and clean	
				Prevention 34. No Evidence of Ins animals 35. Personal Cleanline: Watch 36. Wiping Cloths; pro Using spray be 37. Environmental con 38. Approved thawing Pull Prop 39. Utensils, equipmen	sect contamination ss/eating, drinking operly used and sto Ottles tamination method er Use of Utensils tt, & linens; proper se utensils; proper on tongs ingle-use articles;	red s s s properly stored							42. Non-Food Cont 43. Adequate venti 44. Garbage and Re Watch dumps 45. Physical faciliti See attached 46. Toilet Facilities	Physic Physic tact surface lation and <u>l</u> efuse prope <u>ster</u> ies installec s; properly and to	(Bulk Food) cal Facilities es clean lighting; designated erly disposed; faciliti l, maintained, and cl constructed, supplie	es maintained ean d, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Yogesh Jarodiya	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: 7 eleven 38421		Physical Address: Rusk			ity/State: Rockwal		License/Permit # 9486	Page	2 of 2	
		TEMPERATURE OBSERVA			TIONS					
Item/Location		Temp F Item/Location			<u>Temp F</u>	Item/Location			<u>Temp F</u>	
Wic		38/39	39 Small cooler in back roo		41	Hot dog rollers		5		
Icee creamFreezer		-8/0	(Exterr	xternal reading 34) 138/142 BUT Buffale		3UT Buffalo chicken	133			
lce c	reamAnd pizza	1/10	Piz	Pizza cooler 40			Taquito rollers			
	Cold wall		Under counter freeze		11	138/141/135/				
	20-30's		Wing warmer			End ja	alapeño crea	am	135's	
Excep	tion whipped cream	42	Wings	/ tacos barely	135/135	Сс	oldTop unit			
20	door freezer	-1	Sandw	Sandwich / strips unit		Pi	co/ taquito		39/41	
2 d	oor freezer 2	-6	Barely ho	olding proper temps		Chili unit			143	
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEE	N MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AN	ID	
	Allergy posting on pas	try case	/ ingredie	ents available bybre	equwat					
40	Allergy posting on pastry case / ingredients available bybrequwat Watch use of cardboard on shelving in wic as it is not washable									
	Watch door storage in	wic to al	low to cle	an						
47	Repair door to wic nea	ar coke p	roducts th	nat is not sealing a	nd is rem	naining o	oen after opening			
	Using reddy ice / not b	agging o	n site							
42/45	Minor cleaning needed	l inside n	netalCabi	nets and to addres	s spill UN	NDER ca	oinet - difficult to c	lean		
	Use caution when applying									
W	WillNeed to place whippe									
31/14	Front hand sink in area where NEEDED does not have soap to provide ASAP (door propped open to use back hand sink at insp)									
	The hand sink in the back roomSeparated by a swing door needed paper towels Please have them BOTH equipped and functional									
			•							
47	Hands too be washed Back room watch clutte									
77				-						
W	ThreeComp sink hot water - 119 / sanitizer 200 ppm Flow of sink labels and chemical installation appear to be opposite - best way is from rt to left since chemicals									
	Are on rt side! BUT up to you to address as sinks are labeled left to right									
W	Watch low hanging utensil racks over three comp / and watch clean dishes placement in									
18	Remember NO a home pesticides! Ex home defense container under shelving									
	Watch using residential tongs with plastic ends that become difficult to clean- always best to use NSF approved									
	Tongs to be w r a every 4 hrs or less									
!!	Pizza cooler reach in is FROZEN and is not circulating air! External read out 7 degrees BUT internal ambient 38/41									
	Reminder that if you are reheating for hot holding you will need to reach and keep hot foods at 135 F									
03	Burger at 118 F in unit - these items are only in unit for 2 hrs before discarding but times are not being set									
	Soooo are you using tphc OR a hot holding as food safety step? Reminder to date mark if not using within 24 hrs after opening any Tcs									
W			sing withir	1 24 nrs atter openi	ng any T	CS				
	Using quats in back room									
	Area manager on site to discuss above items - great! Using peroxide product for commonly touched surfaces - customer area									
Received	by:		Print: Title: Person In Charge							
(signature)	See abov	'e								
Inspected (signature)	^{by:} Kelly Kírkpa	ıtríck	VRS Prin	t:			Samples: Y N #0	collecte	d	