

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: <b>03/12/2021</b>	Time in: <b>11:05</b>	Time out: <b>12:40</b>	License/Permit # <b>FS 9486</b>	Est. Type <b>Conv</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>7 eleven 38421</b>	Contact/Owner Name: <b>Jarodiya</b>	* Number of Repeat Violations: _____	<b>16/84/B</b>
Physical Address: <b>Rusk</b>	Pest control : To provide	Grease trap : Refer to terry	

**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**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
<b>3</b>				<input checked="" type="checkbox"/>							
		<input checked="" type="checkbox"/>				<b>3</b>					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
<b>3</b>				<input checked="" type="checkbox"/>							
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
		<input checked="" type="checkbox"/>				<b>Chemicals</b>					
		<input checked="" type="checkbox"/>									
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
						<b>W</b>	<input checked="" type="checkbox"/>				
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
<b>W</b>		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		<b>2</b>					
<b>Consumer Advisory</b>											
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
		<input checked="" type="checkbox"/>				<b>Physical Facilities</b>					
		<input checked="" type="checkbox"/>				<b>1</b>					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
<b>W</b>						<b>1</b>					
<b>1</b>						<b>1</b>					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Yogesh Jarodiya</b>	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: <b>7 eleven 38421</b>	Physical Address: <b>Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9486</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	38/39	Small cooler in back room	41	Hot dog rollers	
Icee creamFreezer	-8/0	(External reading 34)		138/142 BUT Buffalo chicken 133	
Ice creamAnd pizza	1/10	Pizza cooler	40	Taquito rollers	
Cold wall		Under counter freezer	11	138/141/135/	
20-30's		Wing warmer		End jalapeño cream	135's
Exception whipped cream	42	Wings / tacos barely	135/135	ColdTop unit	
2 door freezer	-1	Sandwich / strips unit	135/136	Pico/ taquito	39/41
2 door freezer 2	-6	Barely holding proper temps		Chili unit	143

### 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: All temps F
	Allergy posting on pastry case / ingredients available bybrequwat
40	Watch use of cardboard on shelving in wic as it is not washable
	Watch door storage in wic to allow to clean
47	Repair door to wic near coke products that is not sealing and is remaining open after opening
	Using reddy ice / not bagging on site
42/45	Minor cleaning needed inside metalCabinets and to address spill UNDER cabinet - difficult to clean
	Use caution when applying chemicals via spray bottle to surfaces that spray is not contaminating other items than what is intended
W	WillNeed to place whipped cream further back into wall unit as surfaces on can are reading 40's ... ambient behind is 38
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
	Hands too be washed prior to donning gloves
47	Back room watch clutter amd hang mops to dry
	ThreeComp sink hot water - 119 / sanitizer 200 ppm
W	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?
W	Reminder to date mark if not using within 24 hrs after opening any Tcs
	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: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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