

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/17/2022	Time in: 12:59	Time out: 2:30	License/Permit # FS 9486	Food handlers 1	Food Managers 1	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	TOTAL/SCORE
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Establishment Name: 7 eleven 38421	Contact/Owner Name: Jarodiya	* Number of Repeat Violations: _____	20/80/B
Physical Address: 1050 w rusk		✓ Number of Violations COS: _____	

Pest control : Rentokil 01/27/22	Hood Na	Grease trap : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	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) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To now post at hand sinks per new code	
	✓				3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves observed	
		✓			6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
W				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda / commercial / watch dates		Chemicals						
W	✓				8. Food Received at proper temperature Must confirm receiving temps					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Not washing produce	
Protection from Contamination						3				✓	18. Toxic substances properly identified, stored and used See		
W	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature See		3					19. Water from approved source; Plumbing installed; proper backflow device Drain to three comp sink / May not drain three comp	
		✓			11. Proper disposition of returned, previously served or reconditioned		W					20. Approved Sewage/Wastewater Disposal System, proper disposal Drain backing up see above plumber called	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
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) 1			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1				✓			28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/ insp sign posted)	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2				✓	31. Adequate handwashing facilities: Accessible and properly supplied, used Need paper towels to front sink	
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Precooked / ingredients by request / commercial labels		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals Gaps at. Doors front				✓			41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored in separate unit		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored In solution		1					42. Non-Food Contact surfaces clean See	
1					37. Environmental contamination See			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method Cooking			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean See		
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See		1					46. Toilet Facilities; properly constructed, supplied, and clean See	
1					40. Single-service & single-use articles; properly stored and used See				✓			47. Other Violations	

Drained slightly at insp but not enough to drain sinks

Drain is attached to three comp sink only

City of Rockwall

Received by: (signature) Abaynesh Kereba	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

To have drain cleared to wash dishes tomorrow - temp set up only for today at

Sinks empty at insp

Establishment Name: 7 Eleven 38421	Physical Address: Rusk	City/State: Rockwall	License/Permit # 9486	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
New Open cooler case	39/42	Wall unit		Chili	145
Under counter freezer	28/34	36/38/39/40		Hot dog rollers	
Cheese Freezer	36	Gallon Milk in well	42	137/135/136/135	
Hot wells		Ice cream freezer	-3-7.4	Taquito rollers	
Wings	135/135	Glass front freezer	-12	146/145/143/137/136/135/136	
Skewers	135	Bagged ice unit	19	Wic	
Empty hot holding	154	Cold top unit	40.5	Beer area 34/36	33/34
		Hot dogs / taquitos	41/41	Milk area 35/36/38	40/41/

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
	Using reddy ice
07	Koia protein mix dated February 15 2022 to discard
	Allergy statement on pastry glass - tissues for dispensing
46	Need paper towels on both restrooms and also soap on mens room / tlc in both / hot water good 100
31	Avoid using hand sink to store / stage dirty utensils
31	Also no paper items at front hand sink / soap is difficult to access at front hand sink
39 /37	Under counter freezer is not a freezer right now - HUGE block of ice in rear of facility to address asap
	Paper items on delivery for tonight perm PIC ... advised to use napkins etc until received
40	Protect coffee filters sitting on coffee unit a
9 / cos	Using gallon jug for creamers - advised to use one with minimal contact to pour - avoid screw caps / REMOVED AT INSP
42	Clean under soda station spills inside cabinet
42	Clean spills inside glass front freezer unit
W	Bags of ice show evidence of melting and refreezing
Wq	Reminder to date mark after opening bags of hot dogs etc if not used within 24 hrs
Cos	Reminder that tongs should be w r s every 4 hrs or less including holders / confirmed every 4 hrs
	Again a reminder that temps are colder further back into wic
42/45	Minor cleaning inside wic shelving and flooring
18	Avoid storing armor all in food contact surfaces - this may not be used
	Back freezers 10/2.3
42	Clean inside back freezers - ingredient's for items taken out of boxes to be provided
45	FillSmallHoles in walls behind hand sink where dispensers have bee removed
18	Store hand soap away from three comp sink
19 /33	Drain under three comp sink to be unplugged ASAP ... you may not drain sinks until it is fixed /
33	Food service involving any utensils must be washed in temp set up only for today / hot water 118 / sanitizer 200 ppm
45	General cleaning under and behind equipment
40	Avoid using cardboard on shelving ... to keep items on shelf
39	Avoid storing old scrub brushes on clean food contact plate / must organize over three comp sink and Cos
45	Floor around Sinks area must be cleaned and disinfected as well as any contaminated surface when drain is repaired

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:
		Samples: Y N # collected