



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Abby on site</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>FS 9486</b>	Page ___ of ___
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
wall case ambient	35/40	Taquito rollers		Wic dairy area	39/40
Chili	140	125/		Front customer case	38/39
Cold top (all P.C.s)		Japaleno/ cream cheese		Hot foods units	
Below hot dogs	39	118-130 in front		Wings	142/157
Rollers left		Behind black roller	135-140	Taco	143
Cheeseburger /	128/126	Ice cream open freezer		Hot sandwiches	
Regular	141/140	5/6/15/20		152/137	
Buffalo	135/139	Wif	-4	Freezer	0

### 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:
	Hot water in restrooms 100 min F - confirmed at all accessible hand sinks / 122 at three comp sink
46	Paper towels in women's restroom to be replaced and also in men's room
W	Shelled eggs dated 09/12/2020 7 cartons
	Keep an eye on the dates as some are short dated with todays day
42	Need to clean spills under soda station.
	Dump sink only in island / hand sanitizer set up in store
	Allergy posting on pastry case also ingredients by request for grill items
	Currently selling self service donuts and muffins with tongs
	Also selling self service hot dogs etc / using blue gloves to load
	Tongs for above areas to be w r s or replaced without cleaned and sanitized tongs every 4 hrs or less
	Reminder to date the bags of opened hot dogs etc if not using within 24 hrs after opening
	How often are bev machines cleaned ?
42/45	Minor cleaning inside wic and clean under shelving etc
18	Store chemicals spray bottles away from pizza slicers -
	Hot foods are stored for 30 mins to 2 hrs then discarding
37	Cooler under counter for kolaches is holding 35 F BUT huge block of ice in back from freezing up
	Need to address ASAP
42	To clean inside reach in coolers
W	Reminder to date mark kolaches if not using within. 24 hrs
	Back room: MUST ADHERE TO CHEMICAL LABELS/
45	SmallCooler 41 But door is not closing easily
20	Odor from threeComp sink drain sanitizer 150 ppm approx
31	Hand sink is blocked with containers
18	Home defense insert killer in back room almost empty - this should not be used on site - to remove
33	Make chemical Dispenser match the sinks labels
20	Protect drain in threeComp - grease interceptor is next to 3 comp - have unit checked as odor is coming from this are
!!	Using peroxide in customer area to disinfect surfaces and quats in kitchen and prep areas and any food contact surface

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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