	Retail Food Establishment Inspection ReportImage: First aid kitImage: Allergy policy/training																
2nd Followup \$50.00 City of Rockwall																	
Date: Time in: Time out: License/Pe 09/18/2020 12:45 1:57 FS 94													Est. Type Risk Category Conv / warming Med Page <u>1</u> of <u>2</u>				
Purpose of Inspection: I-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name: Contact/Owner Name: Contact/Owner Name:							e:	4-]	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:				
7 eleven 38421 Jarodiya Physical Address: Pest control :								Нос	od		G	reas	✓ Number of Violations COS: te trap : Follow-up: Yes ✓ 19/81/B				
1050 W rusk Provide							-	Na	rad	N	Ne	ed to	o check ASAP No				
M					points in the OUT box for each numbered item Mark	-	n apj	propr	iate l	oox fe	or IN	N, NC	NA, COS Mark an $$ in appropriate box for R				
Compliance Status								compliance Corrective Action not to exceed 3 days Compliance Status									
U T	N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $						U T	Employee Health 12. Management, food employees and conditional employees;								
		1. Proper cooling time and temperature							~				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 Need to show policy for big 6				
3			3. Proper Hot Holding temperature(135°F) Cheese burger rollers / taquitos										Preventing Contamination by Hands				
					4. Proper cooking time and temperature Confirmed 135-45 behind marker				~				14. Hands cleaned and properly washed/ Gloves used properly				
w	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours) Roller items to reach when falling below 135 F					~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves used				
		~			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 All food precooked					
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					1	Chemicals						
	~	8. Food Received at proper temperature To check									~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination			3					18. Toxic substances properly identified, stored and used See				
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch								Water/ Plumbing							
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>150</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
		~			11. Proper disposition of returned, previously served or reconditioned			3					20. Approved Sewage/Wastewater Disposal System, proper disposal Need to have grease trap checked				
0	I	N O	N	C O	Priority Foundation Items (2 Po	oints R	-	0	Ι	Ν	Ν	С	R				
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,	_		U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager (CFM) 2 posted								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
?					22. Food Handler/ no unauthorized persons/ personnel All other employees to be within 60 days					~			28. Proper Date Marking and disposition Mentioned 29. Thermometers provided, accurate, and calibrated; Chemical/				
					Safe Water, Recordkeeping and Food Package Labeling				~		Thermal test strips Quats and digital thermo						
					23. Hot and Cold Water available; adequate pressure, safe 110 and over								Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial or prepackaged yes				~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
-					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	-	1						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					See making it accessible				
	Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting]	2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up and organize area / switch chemicals to match					
0	Ι	N	N	C	Core Items (1 Point) Violations Require Corrective	Acti	ion	Not 0	to E	xcee N	ed 9 N	0 Da					
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
1					 34. No Evidence of Insect contamination, rodent/other animals Flies 35. Personal Cleanliness/eating, drinking or tobacco use 	\vdash	4			~			41.Original container labeling (Bulk Food)				
1					36 Wining Cloths: properly used and stored	+	-						Physical Facilities 42. Non-Food Contact surfaces clean				
1	•				Not using as spray bottles are used 37. Environmental contamination	┢	-	1	く				See 43. Adequate ventilation and lighting; designated areas used				
⊣		~			Condensation in reach in cooler 38. Approved thawing method Cooler	+	1	\vdash	~ ~				44. Garbage and Refuse properly disposed; facilities maintained				
				I	Cooler Proper Use of Utensils			1	•				45. Physical facilities installed, maintained, and clean See				
W					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch Pizza cutters and. Tongs			1					46. Toilet Facilities; properly constructed, supplied, and clean See / need paper towels				
					40. Single-service & single-use articles; properly stored and used Moved coffee filters					~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Abby on site	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishm	ent Name: en 38421	Physical A Rusk	ddress:	City/State: Rockwal		of					
		TEMPERATURE OBSERVA									
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>					
wall ca	se 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 chees	e	Hot foods units						
Bel	ow hot dogs	39	118-130 in front		Wings	142/157					
F	Rollers left		Behind black rolle	r 135-140	Тасо	143					
Che	eeseburger /	128/126	Ice cream open freeze	r	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										
	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										
	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										
	•		s etc / using blue gloves to		anitized tenso every 4 hrs or la						
	-		pened hot dogs etc if not u		sanitized tongs every 4 hrs or le	55					
	How often are bev ma	<u> </u>		Sing with							
			lean under shelving etc								
			away from pizza slicers -								
	Hot foods are stored for	or 30 min	s 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										
	To clean inside reach in coolers										
	Reminder to date mark kolaches if not using within. 24 hrs										
	Back room: MUST ADHERE TO CHEMICAL LABELS/										
	SmallCooler 41 But door is not closing easily										
	Odor from threeComp sink drain sanitizer 150 ppm approx Hand sink is blocked with containers										
	Hand sink is blocked with containers Home defense insert killer in back room almost empty - this should not be used on site - to remove										
	Make chemical Dispenser match the sinks labels										
	Protect drain in threeComp - grease interceptor is next to 3 comp - have unit checked as odor is coming from this are										
Received by: (signature) See above e Print: Title: Person In Charge/ Owner											
(signature) See above e Inspected by: (signature) Kelly Kirkpatrick RS Samples: Y N											