

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/23/2022	Time in: 10:08	Time out: 11:31	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: _____	18/82/B
Physical Address: 1050 W Rusk		✓ Number of Violations COS: _____	

Pest control : Rentokil 09/22	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	OUT	IN	NO	NA	COS
Time and Temperature for Food Safety (F = degrees Fahrenheit)					Employee Health				
		✓			✓				
3				✓	✓				
	✓								
		✓			W	✓			
		✓					✓		
	✓								
Approved Source								✓	
W					Chemicals				
	✓							✓	
Protection from Contamination					3				
W					Water/ Plumbing				
3						✓			
		✓				✓			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
Demonstration of Knowledge/ Personnel					Food Temperature Control/ Identification				
	✓				✓				
	✓						✓		
Safe Water, Recordkeeping and Food Package Labeling					2				
	✓				Permit Requirement, Prerequisite for Operation				
	✓				✓				
Conformance with Approved Procedures					Utensils, Equipment, and Vending				
			✓		✓				
Consumer Advisory					✓				
	✓				✓				

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	OUT	IN	NO	NA	COS
Prevention of Food Contamination					Food Identification				
1						✓			
	✓				Physical Facilities				
	✓				1				
1					✓				
		✓			✓				
Proper Use of Utensils					1				
1					1				
1							✓		

Need batteries for thermo

Need test strips for sanitizer

Watch

Set up

See

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door reach in freezer htt	14	Wall unit	39/40	Hot dog rollers	
2 door upright freezer HTT	18	Open top freezer	-18	Left unit	
Wing hot holding		Wif	4.1	157/164/149	
Wings	134/136	Ice unit	22	Rt unit	
Tacos	139			145//50/145 /149	
SmallUnder counter cooler	33				
Kolaches	23	Chili/ cheese unit	140	Mini melts	-9
Freezer	2	Cold top Pico	40	Hot dogs inside unit	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
	Hot water 108 at hand sinks and 112 at three comp sink
39	Watch what is stored over the three comp sink - lift low hanging utensils
	Sink sanitizer 200 ppm at 77 F
	Watch damages storage ... discard as soon as possible
39/34	Mop to be dried hanging on the wall
45	General cleaning needed under the sinks and equipment in back room etc
w	Odor when running sinks - to have grease trap pumped - will refer to teddy
42/45	GeneralDetailed cleaning needed inside upright freezers
34	Fruit flies observed in back room
18	Always best to store chemicals below food related items - Ex antifreeze over wine
	Using tphc and temp for wings ... and all hot items inside case - 1hr
	Cooking cookies form frozen
29	Test strips for sanitizer - damaged -need new
40	Need to protect the coffee filters
02/37/10	Milk unit for coffee is holding 58-60 F - to discontinue using until fixed to hold 41 or less / condensation and need to clean milk hose
34	Fruit flies when opening the milk gallon container unit
45	To Clean out bags in ice unit and clean under shelving in wic as well
Reminder	Tongs for hot dogs and roller items to be washed and sanitized every 4 hrs or less plus the storage container as well
W	Avoid storing box under Pico in cold top unit that could deter air flow
10	Need to scrub the roller plastic rollers that identify product name these touch food contact and food and are lined with paper - to be cleaned
	Bakery product case with allergy sticker
W	Pulled several cans of out of date product - sled stable manuf dates
42/45	Need to clean and organize the walk in cooler
02	WIC area near door is holding 45 F .moved Tcs food around corner to 39 F area and will avoid leaving door open
!!	Door was open when arriving at inspection... advised to avoid this practice especially when Tcs foods are placed near door
!!	Reminder to pay attention to placement of red tubs on counters and the. Prepping on this counters after
	Set upSpray bottleFor surfaces

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

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