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
Employee health

	ate: 9/2	23/	20	22		Time out: 11:31		se/Peri								Food handle	Food managers	Page 1 of 2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						nplain	t 4-Investigation 5-CO			5-CO/Cons								
Establishment Name: Contact/Owner I 7 Eleven 38421 Jarodiya							ner Na	ime:			* Number o ✓ Number o	* Number of Repeat Violations: Vumber of Violations COS:						
Physical Address: Pest control: 1050 W Rusk Rentokil 09/22								Hood Grease Na Need info			c trap .			₁ 18/82/B				
Compliance Status: Out = not in compliance IN = in compliance								O = not observed NA = not appli				not ap	plicable COS = corrected on site R = repeat violation W-Watcl					
• •								_		in appropriate box for IN, NO, NA, COS Mark an vin appropriate Immediate Corrective Action not to exceed 3 days						rate box for R		
О	Compliance Status								R	О	0 I		nce Status N N C					
U T	N	0	A	O S		grees Fahrenheit					U N O A O Employee Health 12. Management, food employees and conditi						l employees:	
		/			1. Froper cooming time an	ia temperature				knowledge, responsibilities, and reporting						ir empioyees,		
3				/	2. Proper Cold Holding to Milk unit and wic near	emperature(41°F door (pulled m	7/45°F) nilk and move	ed		13. Proper use of restriction and exclusion; No discha eyes, nose, and mouth						scharge from		
Ĕ					wic items) 3. Proper Hot Holding ter	mperature(135°I	F)		_	Need policy at hand sink						nda		
	•	•			Or using tphc 4. Proper cooking time and temperature					Preventing Contamination by Hand 14. Hands cleaned and properly washed/ Gloves us Reminder								
		•			5. Proper reheating proce	edure for hot hole	ding (165°F in	2		۷۱						d contact wit	th ready to eat foods	
		Hours)										•			alternate method Gloves and		llowed (APPROVE	D YN)
	/				6. Time as a Public Healt Company policy	th Control; proce	edures & reco	rds			1			1			ceptible Population	
					Аррг	roved Source							/		16. Pasteurized : Pasteurized eggs		prohibited food not of required	ttered
					7. Food and ice obtained	from approved s	source; Food in	ı										
M					good condition, safe, and destruction Pulled ca	anned item	S S									(Chemicals	
	_				8. Food Received at prop								/		17. Food additiv & Vegetables	ves; approved	l and properly stored	; Washing Fruits
					To check										Precut	ances properl	y identified, stored a	and used
					9. Food Separated & prot	from Contaminatected, prevented				3							,	
W					preparation, storage, disp Watch for cross contamination	olay, and tasting	-									Wat	er/ Plumbing	
3					10. Food contact surfaces Sanitized at <u>200</u> pp	s and Returnable pm/temperature	es ; Cleaned an	d			/				backflow device		arce; Plumbing insta	lled; proper
					11 Proper disposition of	returned previo				-						ewage/Waste	ewater Disposal Syst	em, proper
L		_			reconditioned Disca						~				Have GT			
0	I	N	N	C					ts) ı R	0	I	N	N	C	rrective Action w			R
U T	N	O A O Demonstration of Knowledge/Personnel					ne.		U		0	A	o s	Food	l Temperatu	re Control/ Identif	cation	
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					igc,			~				27. Proper cooli Maintain Produc		sed; Equipment Ad re	equate to	
	/				22. Food Handler/ no una 1the 7 eleven internal	authorized perso	ns/ personnel					~			28. Proper Date Using within	Marking and	l disposition	
					Safe Water, Record		ood Package			2					29. Thermomet Thermal test st	ters provided trips	, accurate, and calib	rated; Chemical/ ed batterio
	Labeling 23. Hot and Cold Water available; adequate pressure, safe Yes					afe							Need test	strips fo	r sanitizer t, Prerequisite Rr	ed batterion thermo		
		24. Required records available (shellstock tags; parasite										1 Clint	requiremen	rmit (Current/ insp	operation			
	'				destruction); Packaged Fo	ood labeled					_				Posted			
					25. Compliance with Var			d							31. Adequate ha		acilities: Accessible	-
			~		HACCP plan; Variance of processing methods; man						~				supplied, used Equipped	d		
					Consu	ımer Advisory									32. Food and No	on-food Con	tact surfaces cleanab	le, properly
					26 Period of Comment	A 1		. 1			•				designed, constr Watch			1 1/
	~				26. Posting of Consumer foods (Disclosure/Remine Posting on pastry case)	der/Buffet Plate					~						installed, maintained g facility provided	i, useu/
					Core Items (1 Point		equire Corre									ection , Whi	chever Comes Firs	
O U T	I N	N O	N A	C O S	Prevention of	f Food Contami	ination		R	O U T	N	N O	N A	C O S		Food	Identification	R
1		34. No Evidence of Insect contamination, rodent/other animals Flies							~			41.Original cont	tainer labelin	g (Bulk Food)				
	~	35. Personal Cleanliness/eating, drinking or tobacco use			2								Phys	sical Facilities				
	~				36. Wiping Cloths; prope Using spray bot	erly used and sto	red			1					42. Non-Food C Cleaning			
1					37. Environmental contain Condensation	mination					/						l lighting; designated	
	38. Approved thawing method							~				C		perly disposed; facili				
					•	· Use of Utensils				1					Cleaning		ed, maintained, and o	
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				l,		1							constructed, suppli- els in mens				
	H				40. Single-service & sing		properly stored	1	\dashv	-					47. Other Violat	•		
1					and used See													

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Abayanesh Kereba	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishmo	ent Name: en 38421	Physical A Rusk		City/State: Rockwal		se/Permit # Pag	ge <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT	IONS	<u> </u>						
Item/Loca		Temp F	<u>Item/Location</u>	Temp F	Item/Location		Temp F				
2 door	reach in freezer htt	14	Wall unit	39/40	Hot do						
2 door	upright freezer HTT	18	Open top freezer	-18	Left unit						
Win	g hot holding		Wif	4.1	157/164/149						
	Wings	134/136	Ice unit	22	Rt unit						
	Tacos	139			145//50/145 /149						
SmallU	Inder counter cooler	33									
	Kolaches	23	Chili/ cheese unit	140	Min	i melts	-9				
	Freezer	2	Cold top Pico	40	Hot dogs	s inside uni	t 41				
		OB	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	oinko on	d 110 at three comp ainly								
			d 112 at three comp sink	aina uta	a a i l a						
			hree comp sink - lift low har	iging utei	ISIIS						
Sink sanitizer 200 ppm at 77 F Watch damages storage discard as soon as possible											
			•								
	Mop to be dried hanging										
	-		r the sinks and equipment i								
			ave grease trap pumped - w	ill reter to	o teaay						
			ed inside upright freezers								
	Fruit flies observed in			=							
	•		below food related items -			ne					
			and all hot items inside o	ase - 1nr	•						
	Cooking cookies form										
	Test strips for sanitize										
	Need to protect the co										
		_	to discontinue using until fixed to h	old 41 or le	ess / condensatio	n and need to clean	milk hose				
			lk gallon container unit								
			nd clean under shelving in w								
			to be washed and sanitized e		-	e storage containe	r as well				
			cold top unit that could det								
10	Need to scrub the roller plasti	c rollers tha	t identify product name these touch f	ood contact	and food and are	lined with paper - to b	e cleaned				
	Bakery product case v										
			ate product - sled stable ma	nuf date	S						
	Need to clean and org										
			F .moved Tcs food around co				· · · · · ·				
	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 aft											
Set upSpray bottleFor surfaces											
Received by (signature)	See abov	e/e	Print:		Title:	Person In Charge/ Owne	er				
Inspected (signature)	See abov Kelly kirkpa	utríck	Print:								
	(Revised 09-2015)				Sample	es: Y N # collec	ted				