Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 05/17/2021		21	Time in:	Time out: 3:08	License/Po		, , , , , , , , , , , , , , , , , , ,					1 1 1 1	2_					
Purpose of Inspecti					tion: 1-Routine	2-Follow Up	3-Complai			4-Investigation 5-CO/Cons				5-CO/Construction 6-Other TOTAL/SCOI	RE			
Establishment Name: Contact/Owner I 7 eleven 34353 Horizon Anthony Miku														* Number of Repeat Violations: ✓ Number of Violations COS:	^			
Physical Address: Pest control: Horizon 04/22/22 rentokil								Hood Grea					e trap : Follow-up: Yes 70/90/	А				
	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site 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																	
O U	U N O A O					R		Com O I U N	N	e Sta N A	C	Employee Health	R					
Т				S	1. Proper cooling time a	Н		Т			12. Management, food employees and conditional employees;							
		V			2 Proper Cold Holding temporature/4197/4597\					V				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
3					2. Proper Cold Holding temperature(41°F/ 45°F) Defrosting at insp					V	1			eyes, nose, and mouth				
	/				3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands				
		/			4. Proper cooking time and temperature					V	14. Hands cleaned and properly washed/ Gloves used properly							
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					V				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Utensil and gloves				
		/		6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations				
					Ap	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtaine good condition, safe, ar									Precooked				
3				•	destruction Hot dog	IS	uasic							Chemicals				
	/				8. Food Received at pro To always che							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					•	from Contaminat	tion		٧	٨				18. Toxic substances properly identified, stored and used Watch storage				
	/				9. Food Separated & pr preparation, storage, dis		during food							Water/ Plumbing				
	•/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					V				19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proper disposition of		sly served or		City approved				City approved 20. Approved Sewage/Wastewater Disposal System, proper					
		'			reconditioned			Щ		V				disposal				
O U	I N	Priority Foundation Items (2 Potential N N C N O A O Demonstration of Knowledge/ Personnel		R R		ation O I U N	N	uiro N A	C C	rective Action within 10 days Food Temperature Control/ Identification	R							
T	•			Š						T		**	s	27. Proper cooling method used; Equipment Adequate to				
	•				1 ^		, ,	Ш		V				Maintain Product Temperature 28. Proper Date Marking and disposition				
	22. Food Handler/ no unauthorized persons/ personnel All employees				_	V	_			Date marking 29. Thermometers provided, accurate, and calibrated; Chemical/	<u> </u>							
						rdkeeping and Foo Labeling			Thermal test strips Digital					Thermal test strips				
	/			23. Hot and Cold Water available; adequate pressure, safe See									Permit Requirement, Prerequisite for Operation					
	~				24. Required records av destruction); Packaged Per order		ck tags; parasite			V				30. Food Establishment Permit (Current/ insp sign posted) Posted				
						vith Approved Pro								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance processing methods; ma	obtained for specia	alized			v				supplied, used Equipped				
	Consumer Advisory						V				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used							
	~				26. Posting of Consumo foods (Disclosure/Remi Posting and on labe	inder/Buffet Plate)/	Allergen Label			V				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
	-													ys or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S		of Food Contamin		R	1	O I U N T		N A	C O S	Food Identification	R			
	/				34. No Evidence of Instantials						/			41.Original container labeling (Bulk Food)				
1					35. Personal Cleanlines Watch	s/eating, drinking o	or tobacco use	\sqcup		. 1				Physical Facilities 42. Non-Food Contact surfaces clean				
١,٨	/				36. Wiping Cloths; pro Using spray bo 37. Environmental cont	ottles amination	~	H	1	1			\vdash	See 43. Adequate ventilation and lighting; designated areas used	<u> </u>			
W					37. Environmental cont Watch ice buil 38. Approved thawing		zers	H	-	•			H	44. Garbage and Refuse properly disposed; facilities maintained				
					Prone	er Use of Utensils			1	1	+		H	45. Physical facilities installed, maintained, and clean				
	/				39. Utensils, equipment dried, & handled/ In us	, & linens; properly				1				See and watch VCT in back room especially around drain 46. Toilet Facilities; properly constructed, supplied, and clean See				
	_				Watch 40. Single-service & single and used Drotes	ngle-use articles; pro	operly stored	\forall	-		/			47. Other Violations				
					and used Protect	a always						l						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Anthony Mikulski	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

New iced coffee / tea area is cleaned per manuf guidelines

	ment Name:	Physical A		City/State:		License/Permit #	Page	2 of 2			
7 elev	ven Horizon	Horizo		Rockwal	l	Fs 9097					
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATITEM/Location	Temp F	Item/Locati	on		Temp F			
Wic in	Tcs food area	38/40	-	<u> </u>	Kolaches coole		ler	36/39			
Wic in	beverage non Tcs area		Pico / salsa		Under counter Freezer			_			
	e cream unit	-27	Below hot dogs	41							
				41	Under counter cooler						
	mer freezer for meals		Hot dogs rollers	_							
New	sandwich wall unit	32-38	138/146/148/151/157	1	Under counter cooler under hot holding g						
Lunc	h meat wall unit		Taquito rollers		1 3			-7			
	Chili	145	139/147/135/137	7	Pizza hot holding 157/1						
Ne	w unit empty	155	New Wif								
			SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	E CONDITIONS OBSI	ERVED A	ND			
	Ice unit outside - block	of ice in	bottom								
	Minor cleaning inside										
			ches etc in wic - with full ing	redients	to provide	by request					
			deep freezer for ice cream	- Calonio	to provide	by roquoor					
42	Minor cleaning inside										
07			o for package integrity hot	doa's							
- 07			allergen statement on glass								
W	•		damages sink - canned drir		not doas v	vere placed into	this u	sina			
02			nps in upper portion 47 /4								
46			poth equipped / hot water 10			aro iri bat taqt	1100 11				
10	Using blue baggies to			JE all our							
	Using tongs etc for coo	•									
	These are w r s every										
35	<u> </u>		stored in cooler with custom	ner							
42	Clean Spills in coolers			101							
<u> </u>	Yellow and black digita										
	Back room: minor deta		•								
W			ean dish side of three comp	sink							
45			nd around mop sink and ha		to drv						
	Sink sanitizer 200 ppn	•	- p	<u> </u>	. ,						
W			er chemicals on clean dish	side of th	nree com	partment					
02			of ice in the back of the uni		<u>-</u>						
	· · · · · · · · · · · · · · · · · · ·		colder unit - the unit under h		ng						
	Condiment station was unplugged to defrost and will confirm good temp before using again										
W											
	, and the same of										
Done' '	here		Duint		ı	Title: Danner Y. Cil	vo/ O				
Received (signature)	See abov	e'e	Print:			Title: Person In Charg	ge/ Owner				
Inspected	d by:		Print:								
(signature)		ıtrick	RS			Comples: V N	# 0011	ad			
	6 (Revised 09-2015)					Samples: Y N	# collect	cu			