

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: 05/22/2023	Time in: 2:48	Time out: 4:19	License/Permit # Fs 9097	Food handlers 3	Food managers Not on site	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
Establishment Name: 7 eleven 34353 Horizon			Contact/Owner Name: Tony		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		13/87/B
Physical Address: Horizon 3520			Pest control : To provide	Hood Na	Grease trap / waste oil To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
	✓										
		✓				✓					
		✓					✓				
		✓									
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						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	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2						✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W					
	✓					✓					

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <i>Jaqueline Molina</i>	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: 7 eleven 34343	Physical Address: 3520 Horizon	City/State: Rockwall	License/Permit # Fs 9097	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Chili	147	Creamer unit gallon cooler	35.7	Cold top inside	34
Wall case	28-38	Iced coffee	35	Under counter freezer	-1.3
Sandwich wall case	29-33	ColdTop unit upper pico	35	Under counter cooler	38
Freezer unit glass front	7.4	Taquito roller grill rt unit		Under counter cooler for condiments t	37
Ice cream case	-3.5	154/261/165/155/163/174/168/177		Wif	9.7
Wic		Taquito roller grill left		Deep freezer in back 1-1	
34/35/41/37/38		146/161/155/163/164/168//167/143/170			
Tcs area	37-39	Wings	139/142/146		

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
	Ice unit - outside - using reddy ice
	Pastries with tongs washed daily and allergy posting on glass case
40	Need to protect paper towels around hand sink
	Hot water at hand sink 100
W/cos	Avoid storing contender on sink
42/45	General cleaning under and inside counters /cabinets : self serve area
40	Avoid storing coffee filters under dump sink also avoid storing cleaner tabs on coffee filters
w	Time to defrost ice cream cases where needed
42	Need to clean shelves where needed in wic -milk
45	To clean under plastic drink crates in wic
W	To check on angle of cutting tube for iced coffee unit
10	Tongs for hot dogs and taquitos etc must be replaced with clean or w r s every 4 hrs- staff indicated daily
42	Need to clean inside reach in coolers
42	Need to clean outside of trash cans
35	Need to store employee food below facility stock in under counter cooler
45	Floorings behind and under equipment to be cleaned
46	Restrooms - need tlc and slow drain at mens sink and no paper towels in Womens
34	Flies in self serve area
47	Best to hang mops to dry
	Sink sanitizer at three comp 200 ppm
W	Watch spray bottle rack over clean dish sink
	Three comp sink 111 F
42/45	General detailed cleaning needed around back room
35	Hair restraints?
32	What are plans for roller grill back rollers on rt side (customer area) appear in cleanable
	Unable to determine

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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