## Followup fee of \$50.00 after initial 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: Time in: Time out: License/Pe 05/22/2023 2:48 4:19 Fs 90										Food handlers   Food managers   Not on site   Page 1 of 2	2				
05/22/2023 2:48 4:19 Fs 90  Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				_	4-Investigation					J Not on site	TOTAL/SCORE					
Establishment Name:  7 eleven 34353 Horizon  Contact/Owner Name: Tony					- 1		* Number of Repeat Violations:  Vumber of Violations COS:					* Number of Repeat Violations:	Œ_			
Physical Address: Pest control:						I	Hood Grease tr				ease	e trap :/ waste oil Follow-up: Yes  13/87/	В			
Horizon 3520 To provide  Compliance Status: Out = not in compliance IN = in compliance NO						0	N			NI A	Top	orov	vide No	1		
Ma					points in the OUT box for	each numbered item	Mark	-	appr	ropri	iate b	ox fo	r IN,	, NO	plicable COS = corrected on site R = repeat violation W-Watch	h
Priority Items (3 Points) violations  Compliance Status									uire	Co	mplia	ance	Stat	us	ive Action not to exceed 3 days	
U	O I N N C Time and Temperature for Food Safety						R		O U T	I N	N O	N A	C O S	Employee Health	R	
		1. Proper cooling time and temperature							Ī	Ì				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding temperature(A1°F/ A5°F)										13. Proper use of restriction and exclusion; No discharge from	
	/			2. Proper Cold Holding temperature(41°F/ 45°F)  See							~	eyes, nose, and mouth To be at all handsinks				
	/				3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands				
		~			4. Proper cooking time	and temperature			Ī		~				14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	Hours)  6. Time as a Public Health Control; procedures & records					H	-						Tongs and gloves			
		<b>V</b>			Prep only					I					Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					App	proved Source						(			Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, an	nd unadulterated; para				•					Chamicale	
					destruction Commis	ssary									Chemicals	
	/				8. Food Received at pro	pper temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contaminatio	on.		-	W					18. Toxic substances properly identified, stored and used	$\vdash$
					9. Food Separated & pro	otected, prevented du			-	VV					Watch placement. Of spray bottles	
	•				preparation, storage, dis	1 7									Water/ Plumbing	
3					10. Food contact surface Sanitized at _200_	es and Returnables ; ppm/temperature Tor	Cleaned and			(	/			•	19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served or					=					İ	City approved 20. Approved Sewage/Wastewater Disposal System, proper				
Ш		_			reconditioned			Ц							disposal	Ц
0	I	N	N	С				ints)	vio.	0	I	N	N	С	rective Action within 10 days	R
U T	N	0	A	o s		of Knowledge/ Per				U T	N	0	A	o s	Food Temperature Control/ Identification	
2		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  Need one on duty					(	<b>~</b>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	/				22. Food Handler/ no ur		personnel					/			28. Proper Date Marking and disposition Or use with in 24 hrs	
	Safe Water, Recordkeeping and Food Pack		l Package				/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
		Labeling  23. Hot and Cold Water available; adequate pressure, safe										Yellow digital / test strips				
		24. Required records available (shellstock tags; parasite		8	pressure, safe											
	. /				24. Required records av	r available; adequate					I				Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )	
	•				24. Required records av destruction); Packaged	r available; adequate					<b>~</b>				Permit Requirement, Prerequisite for Operation	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Jaqueline Molina	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Ven 34343	Physical A		n		ity/State: Rockwal	ı	License/Permit # Fs 9097	Page	2 of 2
7 616	VEII 34343	35201		MPERATURE O			I	1 5 9097		
Item/Loc	cation	Temp F	Item/L		DSERVAT	Temp F	Item/Locat	tion		Temp
Chili		147	Crea	mer unit gallo	n cooler	35.7	Co	ld top insi	de	34
	Wall case	28-38		ced coff	ee	35	Unde	r counter fre	ezer	-1.3
San	dwich wall case	29-33	ColdTop unit upper pic			35				38
Freez	zer unit glass front	7.4	Taquito roller grill rt un				Under counter cooler for condiments t			37
Ice	e cream case	-3.5	154/261/165/155/163/174/168/1				Wif			9.7
	Wic		Taqı	uito roller (	grill left		Deep t	freezer in bac	ck 1-1	
34	/35/41/37/38		146/161	/155/163/164/168//	167/143/170					
	Tcs area	37-39		Wings		139/142/146				
T4				TIONS AND CO	ORRECTIV	E ACTION	NS			
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									
W/cos	Avoid storing contende	er on sink	<							
42/45				unters /cabin	ets : self	serve ar	rea			
40	Avoid storing coffee fil							on coffee filters		
W	Time to defrost ice cre			•						
42	Need to clean shelves	where n	eeded	in wic -milk						
45	To clean under plastic	drink cra	ites in	wic						
W	To check on angle of	cutting tu	be for	iced coffee u	nit					
10	Tongs for hot dogs and	d taquitos	s etc m	ust be replac	ed with o	lean or	wrseve	ry 4 hrs- staff in	dicated	d daily
42	Need to clean inside re	each in c	oolers	•				-		
42	Need to clean outside	of trash	cans							
35	Need to store employe	ee food b	elow f	acility stock in	n under c	ounter c	ooler			
45	Floorings behind and	under eq	uipme	nt to be clean	ed					
46	Restrooms - need tlc a	and slow	drain	at mens sink	and no p	aper tov	vels in W	omens		
34	Flies in self serve area	1								
47	Best to hang mops to	dry								
	Sink sanitizer at three comp 200 ppm									
W	Watch spray bottle rac	k over cl	ean di	sh sink						
	Three comp sink 111 F									
42/45	General detailed clear	ning need	ded ar	ound back ro	om					
35	Hair restraints?									
32	What are plans for roller grill back rollers on rt side (customer area ) appear in cleanable									
	Unable to determine									
Received (signature)	l by:			Print:				Title: Person In Char	ge/ Owner	
(g	See abov	e/e								
Inspected (signature)		ıtrick	RS	Print:						
	10236y 1301 15po		, •0					Samples: Y N	# collect	ed