required after 1st       Retail Food Establishment Inspection Report         Followup       City of Rockwall									Allergy policy/training	9									
	Date:         Time in:         Time out:         License/P           11/10/2021         12:25         1:38         FS 9							15e/Perm							Est. Type Risk Category Page <u>1</u> of <u>2</u>	_			
P	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							mplaint		4-]	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR	E			
	Establishment Name:Contact/Owner N7 eleven 34353 HorizonAnthony Miku												* Number of Repeat Violations:     ✓ Number of Violations COS:	^					
	Physical Address: Pest control : Horizon road Rentokil 10/30/21							Hoo Na	od				Le trap : Follow-up: Yes 10/90//	-					
					tatus: Out = not in con	$\frac{IN}{IN} = in cc$	ompliance	NO =							pplicable $COS = corrected on site R = repeat violation W- Watch$	l			
м	ark ti	ie ap	prop	riate	points in the OUT box for Prior										P, NA, COS Mark an √in appropriate box for R tive Action not to exceed 3 days				
Co O U	I N O A O Time and remperature for Food Safety					R	•		ompl I N	iance N O	e Sta N A	Employee Health	R						
T	1	0	A	O     (F = degrees Fahrenheit)       1. Proper cooling time and temperature						T	1	0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
		/									~				knowledge, responsibilities, and reporting				
	~			2. Proper Cold Holding temperature(41°F/45°F) See							<				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3				~	<ul> <li>3. Proper Hot Holding temperature(135°F) Taquito reheated at insp to 165 F</li> </ul>										Policy to post poster at hand sink Preventing Contamination by Hands				
Ĕ	A. Proper cooking time and temperature Returned taquito to be cooked to 165								~				14. Hands cleaned and properly washed/ Gloves used properly						
					5. Proper reheating procedure for hot holding (165°F in 2						•	. /			15. No bare hand contact with ready to eat foods or approved				
L	Hours)			dures & roo	ords	_						alternate method properly followed (APPROVED Y_N_) Gloves and tongs	_						
					Using 2 hrs			nus							Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered				
					Арј						~	Pasteurized eggs used when required							
	<ul> <li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> </ul>				n			Chemicals				Chemicals							
	~				8. Food Received at pro	oper temperature							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection from Contamination					W					18. Toxic substances properly identified, stored and used Watch spray bottles				
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing					
	~				10. Food contact surface Sanitized at 200	ppm/temperature	,				~				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>				
		~			11. Proper disposition o reconditioned Disca	arded	-				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O U	I N	N O	N A	C O		<b>v</b>		2 Point	-í	olat O U		Req N O	n N A	Cor C O		R			
T		0	A	s	21. Person in charge pre and perform duties/ Cer		on of knowle	dge,		T	1	0	^ /	s	Food Temperature Control/ Identification           27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				3 22. Food Handler/ no ur All other employees	nauthorized persor	ns/ personnel					~			28. Proper Date Marking and disposition				
	All other employees are food handlers         Safe Water, Recordkeeping and Food Package         Labeling						~				Using within 24 hrs once's open 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
	~				23. Hot and Cold Water 115 F	r available; adequa	ite pressure, s	afe							Permit Requirement, Prerequisite for Operation				
	~				24. Required records av destruction); Packaged I Self service of	Food labeled	ed with				~				30. Food Establishment Permit (Current/ insp sign posted ) Posting	_			
					25. Compliance with Va		ed Process, ar	nd							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance processing methods; ma			_			~				supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly				
										2					designed, constructed, and used See above				
	~				26. Posting of Consume foods (Disclosure/Remi Posting						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
0	I	N	N	С				ective Ac		0	Ι	Ν	Ν	С	uys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	0 S	Prevention of 34. No Evidence of Inse	of Food Contamin				U T	N	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)				
1					animals Fruit flies 35. Personal Cleanliness			e	_			~							
					36. Wiping Cloths: prop				-						Physical Facilities 42. Non-Food Contact surfaces clean				
┝					37. Environmental conta				-	1					43. Adequate ventilation and lighting; designated areas used				
⊢	$\left  \right $	<b>v</b>			38. Approved thawing n				-						44. Garbage and Refuse properly disposed; facilities maintained				
									-	1					Watch 45. Physical facilities installed, maintained, and clean				
-					39. Utensils, equipment dried, & handled/ In use		ly used, store	d,	1	1					See 46. Toilet Facilities; properly constructed, supplied, and clean Mixing valve on faucet in men's restroom to be adjusted to deliver 100 F hot water				
1					40. Single-service & sin and used <b>See</b>	ngle-use articles; p	properly store	d				~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: <b>'en horizon</b>	Physical A Horizo		City/State: Rockwal		2 of 2					
T4	. <b>6</b>	T. T.	TEMPERATURE OBSERVA		14-m/I	тт					
Item/Loc: Wif	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F					
VVII		-2	New milk section of espress	• 39	Wing freezer	6					
	Chili unit	144	Cold top unit		Under counter cooler bacon cheese fog	40					
Wall	refrigeration 1	29-36	Pico / salsa	35/39	Wing hot holding						
(	Quick eats	36-40	Below	33	136/140/						
Free	zer ice cream	-22	Rollers hot dog's	6	Hot holding meatballs	140					
Glass	s front ice cream	-10	153/158/143/170/144/158/165-15	1	Small tacos	144					
Wic	Tcs food area	37 /33	Taquitos		Upright freezer in back	-1					
Р	izza cooler	38/39	135/135/146/178/16	5							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND					
	Using reddy ice										
42	Minor cleaning inside	Wif									
			/ using tongs and self serv								
45/42	•		and and inside cabinets ar	d floor ar	ound						
42	Clean spills in drain pan on coffee unit										
40	Protect coffee filters										
42	Clean area behind ice	dispense	er at new soda dispenser ι	init							
45	Minor cleaning needed inside wic floor under milk etc										
	Gaskets on new wic door torn										
45	Clean air vents where needed										
	Tongs - w r s every 4 hrs or less										
42	Clean spills inside coolers on bottom pan										
COS				portion to	continue cooking to 168 F conf	irmed					
35	Watch storage of personal food with customer food										
	<b>e e</b> 1		s on rollers and use tongs		•						
	Taking temps of product prior to hot holding and serving within 2 hrs after - hot holding 128-140f using tphc										
32	To address peeling coating on ovens - rust underneath - ovens to be replaced soon										
42/45											
32	Seal any wood to allow to make washable - small shelf in back room for chemicals										
	Sink sanitizer 200 ppm										
34	Fruit flies observers around mop sink										
W	Watch placement of spray bottles over clean dishes on rt side of three comp sink										
42/45	Minor detailed cleaning around mop sink										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner						
Inspected (signature)	See abov	ıtríck	Print:		Samples: Y N # collect	ed					
Form EH-06	(Revised 09-2015)		·		•						