

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tony Mikulski	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 horizon	Physical Address: 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
Wif	-2	New milk section of espresso	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/	
Freezer ice cream	-22	Rollers hot dog's		Hot holding meatballs	140
Glass front ice cream	-10	153/158/143/170/144/158/165-151		Small tacos	144
Wic Tcs food area	37 /33	Taquitos		Upright freezer in back	-1
Pizza cooler	38/39	135/135/146/178/165			

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:
	Using reddy ice
42	Minor cleaning inside Wif
	Allergy posting on pastries unit / using tongs and self service now
45/42	Minor cleaning under coffee island and inside cabinets and floor around
42	Clean spills in drain pan on coffee unit
40	Protect coffee filters
42	Clean area behind ice dispenser at new soda dispenser unit
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	One taquito on front roller - 130 - moved back to cooking portion to continue cooking to 168 F confirmed
35	Watch storage of personal food with customer food
	Using blue gloves to place foods on rollers and use tongs for repositioning
	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	General Cleaning under behind and around equipment
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

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