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: 11/18/202	Time in: 12:1		ense/Permit # 8 9097						Conv Risk Category Low Page 1 of _	2
Purpose of Inspe	ection: 1-Routine 2-Foll	low Up 3-C	omplaint	4-]	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Na 7-eleven 3435			wner Name: Mikulski						* Number of Repeat Violations: ✓ Number of Violations COS:	^
Horizon Pest fo			control : Hood Grease force bi monthly Na Les 11/0						e trap : Follow-up: Yes 701/2020 1000 No 7	``
Compliance Mark the appropria	te points in the OUT box for each numb		NO = not Mark / in ap	propr	riate b	ox fo	or IN	, NO		ch
Compliance Status		ns (3 Points) vio	lations Requi	_	<i>med</i> ompli				ive Action not to exceed 3 days	Т
O I N N O A C T S	(E damas Esh		R	O U T	I N	N O	N A	C O S	Employee Health	R
	Proper cooling time and temper	rature			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperatu See	are(41°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posting	
3	Proper Hot Holding temperature Addressed on site	re(135°F)				I			Preventing Contamination by Hands	
/	4. Proper cooking time and tempe	rature			/				14. Hands cleaned and properly washed/ Gloves used properly	Т
'	5. Proper reheating procedure for Hours)	hot holding (165°F	in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves used to touch rte after hand washing	
	6. Time as a Public Health Contro	ol; procedures & rec	cords						Highly Susceptible Populations	
	Approved So	ource					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained from app good condition, safe, and unadulte destruction Commissary /	erated; parasite	1 in						Chemicals	
~	8. Food Received at proper tempe To check						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection from Con	ntamination			1				18. Toxic substances properly identified, stored and used	
	9. Food Separated & protected, pr preparation, storage, display, and		d						Water/ Plumbing	
	10. Food contact surfaces and Ret Sanitized at <u>200</u> ppm/temp	curnables ; Cleaned erature	and	3 backflow device See attached			See attached			
\	11. Proper disposition of returned reconditioned Discarded		or		>				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N N C U N O A C			(2 Points) v	olati O U		Req	nire N A	Cor	rective Action within 10 days Food Temperature Control/ Identification	R
T		onstration of knowl	ledge,	T				S	27. Proper cooling method used; Equipment Adequate to	
	3 22. Food Handler/ no unauthorize All employees within 60'days	d persons/ personne	el			/			Maintain Product Temperature 28. Proper Date Marking and disposition	
	Safe Water, Recordkeeping Labeling	and Food Packag	ge e		~			•	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes	
/	23. Hot and Cold Water available:	; adequate pressure,	, safe						Permit Requirement, Prerequisite for Operation	
	24. Required records available (sh destruction); Packaged Food label		site		~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
	25. Compliance with Variance, Sp		and						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance obtained in processing methods; manufacturer	for specialized	and		~				supplied, used Equipped	
	Consumer Ad	visory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
>	26. Posting of Consumer Advisori foods (Disclosure/Reminder/Buffe By request	ies; raw or under co et Plate)/ Allergen I	ooked Label		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0 I N N 0					4 - T.	rroo	d 90	Da	ys or Next Inspection , Whichever Comes First	
	` '	tions Require Cor	rective Action	Not O	IO E		_	С	•	R
U N O A C	Prevention of Food Co	ontamination	R	_		N O	N A	C O S	Food Identification	R
U N O A C	Prevention of Food Co 34. No Evidence of Insect contam animals	ontamination ination, rodent/othe	er R	O U	I	N	N	O	Food Identification 41.Original container labeling (Bulk Food)	R
U N O A C	Prevention of Food Co 34. No Evidence of Insect contam animals 35. Personal Cleanliness/eating, d	ontamination ination, rodent/othe	er R	O U T	I	N	N	O	41.Original container labeling (Bulk Food) Physical Facilities	R
U N O A C	Prevention of Food Co 34. No Evidence of Insect contamanimals 35. Personal Cleanliness/eating, d 36. Wiping Cloths; properly used Spray bottles	ontamination ination, rodent/other inking or tobaccount	er R	O U	I	N	N	O	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	R
U N O A C	Prevention of Food Co. 34. No Evidence of Insect contamanimals. 35. Personal Cleanliness/eating, d. 36. Wiping Cloths; properly used Spray bottles. 37. Environmental contamination.	ontamination ination, rodent/other inking or tobaccount	er R	O U T	I	N	N	O	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	R
U N O A C	Prevention of Food Co 34. No Evidence of Insect contamanimals 35. Personal Cleanliness/eating, d 36. Wiping Cloths; properly used Spray bottles	ontamination ination, rodent/other inking or tobaccount	er R	1	I	N	N	O	41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R
U N O A C	Prevention of Food C 34. No Evidence of Insect contam animals 35. Personal Cleanliness/eating, d 36. Wiping Cloths; properly used Spray bottles 37. Environmental contamination 38. Approved thawing method Cooking Proper Use of U	ontamination ination, rodent/other rinking or tobaccom and stored	er use	O U T	I	N	N	O	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ddresc: (C	City/State:		License/Permit #	Page	2 of 2	
	ven 34353	Horizo		Rockwal	I	FS 9097	1 age	2012	
			TEMPERATURE OBSERVAT	IONS			l .		
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp I	
Wic dairy area		36/39	Taquito Rollers	+	Undercounter freeze			1	
	Wif	-16	Front row	120's				36	
	Refrig wall		All other rows product temp		Upright freezer			5	
33	/34/36/38/39		Turned up at insp)					
Ice	cream freezer	-13	Hot dog rollers	140's					
	Chili	143	Sandwich warmer	•					
С	old top unit	31	Sandwich	149/151					
	Pico	35	Hot food unit wings	142/135					
Tt -		02	SERVATIONS AND CORRECTIV	2.101101					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSER	RVED AN	ND	
	Sanitizer Available out	side of de	oor						
	Social distancing	.0100 01 0	501						
		try case :	- back to self service with to	nas etc -	washino	ı tonas - niahtly n	er ow	ner	
45	Clean spills under mill			ngo oto	Washing	, torigo ingitaly p	01 011	101	
42/45	Minor cleaning in wic		wio diferring and noor						
72/70	Always best to store s		as on hottom - good						
19	-		on bar is not self retracting -	this will	he renla	ced during remo			
10	Using washable wicke			uno wiii	вс теріа	oca danng remo	<u> </u>		
			r and cups etc at self service	e area					
	Hot water 123 F		and supersite at some service	<u> </u>					
	To date mark if not us	ina within	24 hrs of opening						
			ermalized / using tphc at 2 h	rs					
42	Clean inside freezer u								
45	Clean inside behind a								
	Sink sanitizer 200 ppn								
42/45	 								
Cos	Need hand soap in men's restroom								
COS	Moved front row of tac	uitos bad	ck to reheat at insp and turn	ed unit u	n!				
		10			-				
	Remodel will address Maint issues								
Received			Print:			Title: Person In Charge	/ Owner		
(signature)	See abou	/e							
Inspected (signature)		utríck	Print:						
	6 (Revised 09-2015)					Samples: Y N	# collecte	ed .	