

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
- Vomit clean up
- Employee health

Date: 11/18/2020	Time in: 11:15	Time out: 12:12	License/Permit # Fs 9097	Est. Type Conv	Risk Category Low	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
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Establishment Name: 7-eleven 34353 Horizon	Contact/Owner Name: Anthony Mikulski	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: Horizon	Pest control : Pest force bi monthly	Hood Na	Grease trap : Les 11/01/2020 1000	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓				✓					
	✓					✓					
3				✓		Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					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					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						✓					
	✓					✓					

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					
	✓							✓			
	✓					Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Antony 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 34353	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
Wic dairy area	36/39	Taquito Rollers	140's	Undercounter freezer	1
Wif	-16	Front row	120's	Pizza cooler	36
Refrig wall		All other rows product temp	135-168	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			
Cold top unit	31	Sandwich	149/151		
Pico	35	Hot food unit wings	142/135		

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:
	Sanitizer Available outside of door
	Social distancing
	Allergy posting on pastry case - back to self service with tongs etc - washing tongs - nightly per owner
45	Clean spills under milk area in wic shelving and floor
42/45	Minor cleaning in wic needed
	Always best to store shelled eggs on bottom - good
19	Faucet at rinse and hand sink on bar is not self retracting - this will be replaced during remodel
	Using washable wicker for whole fruit - great
	Watch storage of hand sanitizer and cups etc at self service area
	Hot water 123 F
	To date mark if not using within 24 hrs of opening
	Wings are precooked and rethermalized / using tphc at 2 hrs
42	Clean inside freezer under counter
45	Clean inside behind and Around equipment etc
	Sink sanitizer 200 ppm
42/45	General cleaning
Cos	Need hand soap in men's restroom
COS	Moved front row of taquitos back to reheat at insp and turned unit up!
	Remodel will address Maint issues

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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