Followup Fee of \$50.00 after first Followup

City of Rockwall

V	First aid kit
V	Allergy policy
	Vomit clean up
V	Employee health

8	ate: /1	0,	/2	3	Time in: 2:10 License/P FS-92								2 Food handlers 5	Page <u>1</u> of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner										tion	1	5-CO/Construction 6-Other	TOTAL/SCORE	
7-Eleven 36996 sh276 Dejene Siyum									Number of Repeat Violations: ✓ Number of Violations COS:	12/88/E				
Physical Address: 1701 TX-276, Rockwall, TX 75032 Pest control: Rentokill 4/23/23 IN = in compliance				Ho N/A						e trap :/ waste oil Follow-up: Yes Pollow-up: Yes No	12/00/1			
Ma	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark '*' a checkmark 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								ive Action not to exceed 3 days						
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	O I N N C U N O A O			Employee Health		
•		~		S.	1. Proper cooling time and temperature			_	~			5	12. Management, food employees and conditional knowledge, responsibilities, and reporting	il employees;
	~				2. Proper Cold Holding temperature(41°F/ 45°F)		-		~				13. Proper use of restriction and exclusion; No di eyes, nose, and mouth	scharge from
	~				See 3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Ha	nda
		~			4. Proper cooking time and temperature		-		~				14. Hands cleaned and properly washed/ Gloves	
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	1	=		~				15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE Gloves	or approved D Y N)
	~				6. Time as a Public Health Control; procedures & records	+							Highly Susceptible Population	
					Approved Source				~				16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in								Precooked	
3					good condition, safe, and unadulterated; parasite destruction Dented can								Chemicals	
	~				8. Food Received at proper temperature Checked upon delivery						~		17. Food additives; approved and properly stored & Vegetables N/A	; Washing Fruits
					Protection from Contamination		-		~				18. Toxic substances properly identified, stored a	and used
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	П							Water/ Plumbing	
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at100_ ppm/temperature				~			+	19. Water from approved source; Plumbing insta backflow device City Approved	lled; proper
	~				11. Proper disposition of returned, previously served or reconditioned Discard immediately		-		~			İ	20. Approved Sewage/Wastewater Disposal Syst disposal	em, proper
					Priority Foundation Items (2 Po	oints) vio	lati	ions	Req	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identifi	ication
	•				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) $\ensuremath{1}$						~		27. Proper cooling method used; Equipment Ad Maintain Product Temperature	equate to
	~				22. Food Handler/ no unauthorized persons/ personnel			2					28. Proper Date Marking and disposition Need date marking	
						-								
					Safe Water, Recordkeeping and Food Package Labeling			2					29. Thermometers provided, accurate, and calibrathermal test strips Digital thermo, test strips out or	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dejene Siyum	Print: Dejene Siyum	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddraeu	City/State:		Liganga/Pormit # Page	2 of 2								
	ven 276	1701	Tx-276	Rockwal	l, Tx	FS-9223	e <u>2</u> of <u>2</u>								
			TEMPERATURE OBSERVAT	TIONS	_										
Item/Loc		Temp	Item/Location	Temp	Item/Loca	nili/Chz. 137	Temp								
Beverage Merchandisers 42- 45			Ice cream bunke			160									
WIC	C range 34-40		Roller unit (ST)	167	Cold										
Ice	bag freezer	28	Hot dogs	155		39									
Ice (Cream Freezer	-2	Taquitos	161	UC	3									
Ex	rpresso milk	40	Wings Unit		UC f	40									
Ice	e Coffee unit	40	Spicy	149	Upright Freezer 1										
	Milk	38	Breaded	154	Upri	ight Freezer 2	-3								
	Mini Melts	-20	Mini tacos	161	Р	izza fridge	38								
		OB	SERVATIONS AND CORRECTIV	E ACTION											
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO T	HE CONDITIONS OBSERVED A	AND								
46			/ womens 82 and out of pa	per towe	ls										
29			ani 200ppm, strips out of da												
	Handsink equipped 12	•	a spp. / sa passas a												
42			lves at coffee station, back	wall etc.											
45	Floor drains throughou														
37			wich and mini melts freeze	 r											
37	Ice covering pipes on I	ce bag f	reezer												
	Gloves used for ready														
	Roller unit surface tem	p 167, fc	od discarded at 4hrs												
	Hot holding foods disc	arded at	2hrs												
28	Need date marking on	package	of hot dogs, date opened p	olus 6 da	ys until d	discard									
	Tongs are wash, rinse,	santize	every 4hrs												
	Pizza cutter and spatu	las are w	ash, rinse, sanitize every 4h	rs											
39	Store mop in hanging	position	to dry properly (not stored i	n mop bı	ıcket wit	th water)									
7	Found dented can on s	•	<u> </u>												
	•		ing onsite to company requ		o and ho	t hold at 135 or higher									
W			should be inverted or protec												
42/45	General detail cleaning	in corne	ers, around, underneath, beh	ind equip	ment										
								Received (signature)		yum	Dejene	Sivu	m	Title: Person In Charge/ Owner	r
								Inspected (signature)	d by:	<u> </u>	Richard				
								5 FU 00	6 (Revised 09-2015)	TH.				Samples: Y N # collect	eted