## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: <b>/2</b> /	/2(	กว	1	Time in: 1:15	Time out: <b>2:05</b>	FOC			17				Est. Type	Risk Category	Page 1 of	2
					tion: 1 -Routine	2-Follow U			_	Inve	stiga	tior	1 I	5-CO/Construction	6-Other	TOTAL/SCO	RE
Е	stabli	ishm	ent	Nan		<u> </u>	Contact/Owner	9			8.			* Number of Repeat Violat  ✓ Number of Violations CO	tions:		
P	hysic	al A	ddre	ess:	,	Pes	st control :		Но			Ģ	reas	e trap :	Follow-up: Yes	10/90/	Ά
10					n Rockwall, TX	ompliance IN = in	ntokil/3-26-202	$\mathbf{O} = \text{not}$	n/a		NI A	n/a			No D	1-4: W/ W/-4	-1.
М					points in the OUT box for	r each numbered it	em Mark	'√' a ch	eckm	ark in	appr	opria	ate bo	ox for IN, NO, NA, COS Mark	k an 🗙 in appropriat		cn
C	ompli	iance	Sta	tus	Prio	ority Items (3	Points) violation	s Requi		<i>nmed</i> ompli				ive Action not to exceed 3 day	VS		T
U	N	N O	N A	C O		nperature for Fo		R	U	N	N O	N A	C	Emplo	oyee Health		R
Т				S	1. Proper cooling time	~	/		Т				S	12. Management, food employ		employees;	
	~				2 D G 11 H 11		DE ( 450E)			~				knowledge, responsibilities, an		1 6	
	~				2. Proper Cold Holding	g temperature(41	·F/ 45°F)			~				13. Proper use of restriction an eyes, nose, and mouth	id exclusion; No disc	cnarge from	
3					3. Proper Hot Holding	temperature(135°	°F)							Preventing Con	tamination by Han	nds	
۲	~				4. Proper cooking time	and temperature				~				14. Hands cleaned and proper	<u>-</u>		+
	ľ				5. Proper reheating pro-	cedure for hot ho	olding (165°F in 2							15. No bare hand contact with			-
	~				Hours)					•				alternate method properly follo	owed (APPROVED	O Y <sub>.</sub> N <sub>.</sub> )	
	•				6. Time as a Public Hea	alth Control; proc	cedures & records							-	eptible Populations		
					Ap	proved Source				~				<ol> <li>Pasteurized foods used; pro Pasteurized eggs used when re</li> </ol>		fered	
					7. Food and ice obtaine												
	~				good condition, safe, and destruction		parasite							Ch	nemicals		
					8. Food Received at pro									17. Food additives; approved a	and properly stored;	Washing Fruits	
	~				check at rece	eipt				~				& Vegetables			
					Protection	n from Contamii	nation		3					18. Toxic substances properly	identified, stored an	nd used	
	~				9. Food Separated & pr preparation, storage, di									Water	r/ Plumbing		
	~				10. Food contact surfact Sanitized at 200					_				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition or reconditioned	of returned, previ	ously served or	H		~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
	<u> </u>				Pri	iority Founda	tion Items (2 Po	oints) v			Req	uire	Cor	rrective Action within 10 days			
O U T		N O	N A	COS		iority Founda		oints) v	O U	I N	Requ N O	uire N A	C		e Control/ Identific	cation	R
O U T	N	N O	N A		Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/ resent, demonstra	Personnel ation of knowledge,		О	I N	N	N	C		e Control/ Identific		R
	N V	N O	N A		<b>Demonstration</b> 21. Person in charge pr	n of Knowledge/ resent, demonstra ertified Food Man	Personnel ation of knowledge, nager/ Posted		O U	I N	N	N	C	Food Temperature 27. Proper cooling method use	e Control/ Identificed; Equipment Adec		R
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Received by: (signature) Mehabawyallew	Print: Mehabawyallew	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	. II. T.V.	License/Permit #	Page <u>2</u> of <u>2</u>			
/-Eleve	en #16559A (Kaufman)	102 V		Rockwa	all, IX	FOOD5007				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA' Item/Location	Temp F	Item/Loca	tion	Temp 1			
hot ho	lding roller/taquitos	140	under counter cooler/taquito	41	W	IC ambient	27			
	taquitos	147	cheeseburger rolle	41	ice c	ice cream freezer				
	taquitos	145	under counter freezer ambient	-9	reach in freezer		-3			
	taquitos	141	under counter cooler ambient	38	read	ch in freezer	· -5			
	hot dogs	137	cold wells/pico	42						
	sausage	146	Pizza freezer ambient	-4						
chee	eseburger rollers	129	Dip n dots freezer ambient	-5						
chick	en rollers/eggrolls	121/127	Quick Eats ambient	28-32						
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTI			HE CONDITIONS OPSERVE	DAND			
Number	NOTED BELOW: Hand sink 107F equ	uipped	NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSERVE	U AND			
3	-		rollers, eggrolls must b							
			out less than an hour, remove				<del>-</del>			
	TPHC timers used for wings, pizza and chicken bites in reach in hot holding unit									
	•		od low and separate/not							
18			ay bottles low and sepa		on prep	tables				
45	Need to clean floors and under equipment/ food debris  Slurpee machines and face plates clean at inspection/ serviced per 7-Eleven									
42										
40	Need to protect coffee filters/do not leave out on counter uncovered									
	Allergen warning on donut case/ingredients upon request									
	Donuts handled with deli tissue into bags									
	3 comp sink 110F									
42	To clean 3 comp si	nk								
W	Need weather stripping at front door to seal gaps									
Received	· ·		Print:	<u> </u>	,	Title: Person In Charge/ O	wner			
(signature)	Mehabawyallew Iby: Chvisty Cov		Mehaba	wyall	ew	Owner				
Inspected (signature)	l by:	_	RS Christy Co	_						