Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: Time in: 9:00		I	ne out: 0:06		License/Permit # FS-9486								Page 1	_ of <u>2</u>							
Pı	ırpo	se o	f Ins	spec	tion: 1-Routine		-Follow U	р	3-Compla	int		4-]	Inves	stiga	tion	ı	5-CO/Const		6-Other	TOTAL/S	CORE
	tabli Elev				ne: 21A Rusk				ct/Owner I shjarodiy			ma	ail.c	om			Number of Number of	f Repeat Viola f Violations C	otions:	10/0	0/4
	ysic 50 W				wall, Tx 75087		Ren	st contro	1/2024			Hoc I/A	od				e trap :/ waste oil Environmental 6/29		Follow-up: Yes No	10/9	U/A
Ma	ark tl	Com	plia prop	nce S	Status: Out = not in copoints in the OUT box for	omplia r each	nce IN = in numbered it	complian tem	ce N Mark	0 = n							plicable COS = ox for IN, NO, NA,	corrected on s	site $\mathbf{R} = \text{repeat vio}$ rk an in appropriate	olation W= 'e box for R	Watch
Co	mpli	ance	Sta	tus	Prio	ority	Items (3	Points)	violations	Req	uire		<i>med</i> ompli				ive Action not to	exceed 3 day	ys		
O U T	I N	N O	N A	C O S	Time and Ten (F = d		ture for Fo		ty	R		O U T	I N	N O	N A	C O S		Empl	loyee Health		R
			/	~	1. Proper cooling time : No left overs	and te	mperature						/				12. Management, knowledge, respo		yees and conditional nd reporting	employees;	
	_				2. Proper Cold Holding	g temp	erature(41°	°F/ 45°F))		-	3					13. Proper use of eyes, nose, and r		nd exclusion; No dis	charge from	
	•				3. Proper Hot Holding	tempe	rature(135°	ure(135°F)				٥					Need state poster at each handsink Preventing Contamination by Hands				
			✓		4. Proper cooking time See	and te	emperature			-		<u>/</u>				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
			, \ \		5. Proper reheating pro- Hours) See	cedure	e for hot ho	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.)				
	/				6. Time as a Public Hea	alth C	ontrol; proc	cedures	& records								Gloves in us	se	eptible Populations		
					An	nrove	ed Source						<u> </u>					oods used; pr	rohibited food not of		
	1 1				7. Food and ice obtaine			source;	Food in								1 asiculized eggs	used when re			
	•				good condition, safe, and destruction 7-Eleve	en												CI	hemicals		
	/				8. Food Received at pro Checking	oper te	emperature						/				17. Food additive & Vegetables N/a	es; approved a	and properly stored;	Washing Fru	its
					Protection	n fron	n Contamii	nation			-	3					18. Toxic substar		identified, stored ar		
	/				9. Food Separated & pr preparation, storage, di				g food								-		r/ Plumbing		
	~				10. Food contact surfact Sanitized at 200				ned and				~			1	19. Water from a backflow device City appro	_	rce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disc	of retu	rned, previ	iously ser	rved or				/				20. Approved Ser disposal	wage/Wastev	water Disposal Syste	m, proper	
									,												
					Pri	iority	Founda	tion Ite	ems (2 Po	ints) vio	lati	ons .	Req	uire	Cor	rective Action wi	thin 10 days	S		
O U T	I N	N O	N A	C O S	Pri Demonstration					ints R) vio	olati O U T	ions . I N	Req	n N A	Cor.			re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Abaynesh	Print: Abaynesh	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	. T-	License/Permit #	Page	<u>2</u> of <u>2</u>										
7-Ele	<u>ven</u>	1050 V	V Rusk TEMPERATURE OBSERVAT	Rockwal	I, IC	Tc FS-9486												
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp										
Drinks	merchandiser	37-40	Roller left			WIC		37										
1 do	or beer cooler	34	Hot dog	128	Pizza UC fridge			32										
2 (door freezer	5.6	Cheddar brat			a UC freeze												
-	en top freezer	4.8	Chili/Chz unit		Wing	ı/pizza hot h	old	155										
	Mini melts	5.6	Pico	40		Wings												
	Roller Right		UC fridge	43	135	,140,143,1	38											
	&cheese taquito	125	No tcs foods															
Ste	eak &cheese	128	Cold wall	39-41	IC.													
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSER	RVED A	ND										
Number	NOTED BELOW: all temperature	s are taken in	F															
44	Please request dumps	·																
45			er grills and chili/cheese uni	t														
	Not using Nitro cold br																	
	Allergen notice on pas																	
	1 1 1		than 100 in each room															
39			d up to drip dry over mop sin															
18	<u> </u>		to paper towels, best practi	ice to sto	re paper	towels separatel	y on t	ор										
	Not using UC hot hold		n discarded, wings are hot h	old for 2	houre th	an discarded												
			s, yellow digital thermo ons		TIOUIS III	ian discarded												
	Drink bunker by cashie		• • • • • • • • • • • • • • • • • • • •															
Freezer back room 19 & 9 all products htt																		
Handsinks equipped temp greater than 110 3 comp sink, 116, using Quats sani tested at 200ppm, strips are current																		
Not using hot hold located on right countertop from kitchen area, unit is off All food is precooked, thermalized onsite to company desired temp and food is hot held at 135																		
Roller grill items are hot held for 2 hours then disgarded Tongs are cleaned every 2 hours Pizza disc slicer is cleaned every 2 hrs or right after it is used																		
									Roller grill items still cooking while I completed my inspection Observed and pulled 3 Kraft Mac & cheese, expired Feb 2024									
13	Need State hand sink poster, will email again along with copy of this inspection report																	
W																		
Received	by:		Print:			Title: Person In Charge	/ Owner											
(signature)	See abov	<u>'e</u>	See abo	ove		Manager												
Inspected (signature)	h(by:)	ST.	Richard	Hill		Samples: Y N	# collecte											