Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/13/23		3	Time in: 12:54	Time out: 2:23	Licer FS	1se/Per 5-94								CPFM 2	Food handlers All Page 1		of _2_		
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-C			p 3-Cor	3-Complaint 4-Investigation					5-CO/Construction 6-Other TOTAL/S			TOTAL/SO	CORE					
Establishment Name: Contact/Owner N 7-Eleven #38421A priteshjarodiy						Name: /a@hotmail.com				Number Number		Repeat Violations: 3 Violations COS:		40/06	> / A				
Physical Address: Pest control: 1050 W Rusk Rockwall, Tx 75087 Rentokil 8/29/23						Hood N/A			Grease t		e trap :/ waste oil Environmental 6/2	:/ waste oil Follow-up: Yes V		10/90/A					
Compliance Status: Out = not in compliance IN = in compliance								obser					plicable COS =	corrected on s	site R = repeat vio	plation W= W	Vatch		
Priority Items (3 Points) violations								re In	nmed	liate	Corr	recti							
O U	I N	Inpliance Status					R	O U	N	N O	N A	C O		Emplo	oyee Health		R		
Т				S	1. Proper cooling time	-	.,			Т				S	12. Management		vees and conditional	employees;	
	-				2. Proper Cold Holding	temperature(41°	F/ 45°F)				•						nd exclusion; No dis	charge from	
	/				See						'				eyes, nose, and r		each handsink		
	/				3. Proper Hot Holding		F)										tamination by Han		
	~				4. Proper cooking time See		Hin = (1659E in	. 2			/						ly washed/ Gloves u		
	~				5. Proper reheating pro- Hours) See tem	PS	iding (165 F ii	1 2			/					properly follo	ready to eat foods o owed (APPROVED		
	~				6. Time as a Public Hea	alth Control; proc	edures & reco	ords							1	Highly Susce	eptible Populations		
					Ap	proved Source							/		16. Pasteurized for Pasteurized eggs		ohibited food not of equired	fered	
				_	7. Food and ice obtaine good condition, safe, ar			n											
3				•	destruction See, co			7	*							Cł	nemicals		
	/				8. Food Received at pro Checked upon								~		17. Food additive & Vegetables	es; approved a	and properly stored;	Washing Fruit	S
					•	from Contamin	ation				~				18. Toxic substar	nces properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, di											Water	r/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_			nd		3					backflow device Air gap		ce; Plumbing install		
					11. Proper disposition of	of returned, previo	ously served or	r							20 Approved Se	wage/Wastew	vater Disposal System	m, proper	
	/				reconditioned Disc	ard imme	diately				/				disposal	-			
	<u> </u>				reconditioned Disc											ithin 10 days			
O U T	I N	N O	N A	C O S	Pri		tion Items (nts) v	violat O U T	I N	Require N	uire N A	Corr C O S	disposal			eation	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)

7-Eleven 1050 W Rusk Rockwall, Tc FS-9486 TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Orink merchandiser 35-37 Roller left 151 WIC 30 Ice unit -3 Hot dog 137 Pizza UC freezer L 15 2 door freezer -12 Cheddar brat 136 Pizza UC freezer R -1										
Triple T	Establishment Name: 7-Eleven				II. Tc		Page	2 of 2		
Drink merchandiser 35-37 Roller left 151 WIC 30	7 2101011	1000			,					
Ce unit		Temp	Item/Location	Temp	Item/Loca			Temp		
2 door freezer	Drink merchandiser	35-37	Roller left	151	WIC			30		
Open top freezer Chili/Chz unit Mini melts -40 Pico 40 Wings Roller Right 149 UC fridge 40 181, 192, 141 Taco&cheese taquito 137 Hot dog 41 Pizza Steak &cheese 138 Cold wall 33-36 136, 141, 139 OBSERVATIONS AND CORRECTIVE ACTIONS Logan Number AN INSPECTION OF YOUR FIXTAN BINNIFYTAN RIPN MADE: YOUR ATTIVITION IS DIRECTED TO THE CONDITIONS ORSERVED AND CORRECTIVE ACTIONS Windown of cleaning under roller grills and chili/cheese unit 45 Major detail cleaning under sweetener/lids, hand sink cabinets including the floor drain Need air gap between drain pipes and floor drain under hand sink Minor detail cleaning trash container area under drip coffee 42 Time to clean fan guards in WIC 7 Pulled 1 dented can, pulled 1 MI Dew with label partially torn off Not using UC hot hold or hot hold on right Pizza is held hot for 1 hour than discarded, wings are hot held for 2 hours than discarded Using gloves to handle re foods, yellow digital thermo onsite Drink bunker by cashier station 42 Freezer back room 1 & 3 Handsinks equipped temp greater than 102 3 comp sink, 115, using Quats sani tested at 200ppm 47 Hang mop over mop sink to dry properly, don't leave in bucket, will attract flies etc All food is precooked, thermalized onsite to company desired temp and food is hot held at 135 Roller grill tiems 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 Print See above Impected by: Cogument See above Print: Received by: Cogument See above Print: Richard Hill	Ice unit	-3	Hot dog	137	Pizza UC freezer L			15		
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