

Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 9/13/23	Time in: 12:54	Time out: 2:23	License/Permit #: FS-9486	CPFM: 2	Food handlers: All	Page 1 of 2
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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 #38421A	Contact/Owner Name: priteshjarodiya@hotmail.com	Number of Repeat Violations: 3	10/90/A
Physical Address: 1050 W Rusk Rockwall, Tx 75087	Pest control: Rentokil 8/29/23	Number of Violations COS: _____	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					✓	1. Proper cooling time and temperature			✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					✓	2. Proper Cold Holding temperature(41°F/ 45°F) See			✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need state poster at each handsink	
					✓	3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands	
					✓	4. Proper cooking time and temperature See			✓					14. Hands cleaned and properly washed/ Gloves used properly	
					✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours) See temps			✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves in use	
					✓	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
						Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3					✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See, corrected onsite	★							Chemicals	
					✓	8. Food Received at proper temperature Checked upon delivery								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						Protection from Contamination								18. Toxic substances properly identified, stored and used	
					✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
					✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							3	19. Water from approved source; Plumbing installed; proper backflow device Air gap	
					✓	11. Proper disposition of returned, previously served or reconditioned Discard immediately			✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					✓	22. Food Handler/ no unauthorized persons/ personnel			✓					28. Proper Date Marking and disposition Good date marking	
						Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, test stripes current	
					✓	23. Hot and Cold Water available; adequate pressure, safe Good pressure								Permit Requirement, Prerequisite for Operation	
					✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial food			✓					30. Food Establishment Permit/Inspection Current/ insp posted Posted & not current	
						Conformance with Approved Procedures								Utensils, Equipment, and Vending	
					✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 2x daily			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
						Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Posted on donut cabinet			✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
					✓	34. No Evidence of Insect contamination, rodent/other animals			✓					41. Original container labeling (Bulk Food)	
					✓	35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
					✓	36. Wiping Cloths; properly used and stored Using spray bottle 200ppm							1	42. Non-Food Contact surfaces clean See	★
					✓	37. Environmental contamination			✓					43. Adequate ventilation and lighting; designated areas used	
					✓	38. Approved thawing method							1	44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils							1	45. Physical facilities installed, maintained, and clean See	★
1						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓					46. Toilet Facilities; properly constructed, supplied, and clean	
					✓	40. Single-service & single-use articles; properly stored and used Mop head								47. Other Violations	

