Est. Type       Risk Category       Page 1 of 2         nstruction       6-Other       TOTAL/SCORE         of Repeat Violations:       20/80/B         o provide       Follow-up: Yes       20/80/B         o provide       No       20/80/B         S = corrected on site       R = repeat violation       W- Watch         A, COS       Mark an       in appropriate box for R       R         to exceed 3 days       Employee Health       R         ent, food employees and conditional employees; sponsibilities, and reporting       e of restriction and exclusion; No discharge from d mouth         Preventing Contamination by Hands       eaned and properly washed/ Gloves used properly       and contact with ready to eat foods or approved ood properly followed (APPROVED Y_N_N_)         Sed       Highly Susceptible Populations       d foods used; prohibited food not offered gs used when required Shelled eQQS         Chemicals       Chemicals       Entered Shelled eQQS					
of Repeat Violations:					
r of Violations COS: 20/80/B					
o provide       No       Image: Construction of the second					
S = corrected on site       R = repeat violation       W- Watch in appropriate box for R         A, COS       Mark an       in appropriate box for R         to exceed 3 days       R         Employee Health       R         ent, food employees and conditional employees; sponsibilities, and reporting       R         e of restriction and exclusion; No discharge from d mouth       R         Preventing Contamination by Hands       R         and contact with ready to eat foods or approved lood properly followed (APPROVED Y. N. )       Sed         Highly Susceptible Populations       d foods used; prohibited food not offered gs used when required Shelled eggs         Chemicals       Chemicals					
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Highly Susceptible Populations       Image: Chemicals         d foods used; prohibited food not offered       Image: Chemicals         Shelled eggs       Chemicals					
d foods used; prohibited food not offered ggs used when required shelled eggs Chemicals					
Chemicals					
tives; approved and properly stored; Washing Fruits					
17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
18. Toxic substances properly identified, stored and used					
Water/ Plumbing					
19. Water from approved source; Plumbing installed; proper backflow device					
20. Approved Sewage/Wastewater Disposal System, proper disposal					
within 10 days					
Food Temperature Control/ Identification					
27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
28. Proper Date Marking and disposition					
29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
Permit Requirement, Prerequisite for Operation					
30. Food Establishment Permit (Current/insp report sign posted) 12/31/2023					
Utensils, Equipment, and Vending					
Utensils, Equipment, and Vending         handwashing facilities: Accessible and properly         I         Non-food Contact surfaces cleanable, properly         structed, and used					
Utensils, Equipment, and Vending         handwashing facilities: Accessible and properly         handwashing facilities: Accessible and properly         Non-food Contact surfaces cleanable, properly         structed, and used         ing Facilities; installed, maintained, used/         r curb cleaning facility provided					
Utensils, Equipment, and Vending         handwashing facilities: Accessible and properly         handwashing facilities: Accessible and properly         Non-food Contact surfaces cleanable, properly         structed, and used         ing Facilities: installed, maintained, used/         r curb cleaning facility provided         pection , Whichever Comes First         R					
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Utensils, Equipment, and Vending       Image: Comparison of the second state of the se					
Utensils, Equipment, and Vending         handwashing facilities: Accessible and properly         handwashing facilities: Accessible and properly         Non-food Contact surfaces cleanable, properly         structed, and used         ing Facilities; installed, maintained, used/         r curb cleaning facility provided         pection , Whichever Comes First         Food Identification         maintainer labeling (Bulk Food)         Physical Facilities         Contact surfaces clean					
Utensils, Equipment, and Vending         handwashing facilities: Accessible and properly         handwashing facilities: Accessible and properly         Non-food Contact surfaces cleanable, properly         structed, and used         ing Facilities; installed, maintained, used/         r curb cleaning facility provided         pection , Whichever Comes First         Food Identification         R         Ontainer labeling (Bulk Food)         Physical Facilities         Contact surfaces clean         ventilation and lighting; designated areas used					
Utensils, Equipment, and Vending         handwashing facilities: Accessible and properly         handwashing facilities: Accessible and properly         Non-food Contact surfaces cleanable, properly         structed, and used         aing Facilities; installed, maintained, used/         r curb cleaning facility provided         pection , Whichever Comes First         Food Identification         nontainer labeling (Bulk Food)         Physical Facilities         Contact surfaces clean         ventilation and lighting; designated areas used         nd Refuse properly disposed; facilities maintained					
n approved sour ce Sewage/Wastew within 10 days od Temperature bling method use luct Temperature te Marking and o eters provided, as strips					

Received by: (signature) Pritesh Jarodiya	Print: Pritesh Jarodiya	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	Establishment Name: 7-Eleven Convenience Store #38421A		Physical Address: 1050 W Rusk		II, TX	License/Permit # Page FS-9486		<u>2</u> of <u>2</u>		
Item/Location		Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location			Temp F		
	Iding unit/wings	122	ice cream freezer ambient	-3			-30			
	izza/wings	138/137	ice cream/pizza wall ambien				00			
•	ge breakfast sandwich	154	WIC ambient	34-39						
2 door	reach in freezer ambient	th in freezer ambient 5 jal & Cheese taquitos 131-135								
2 door	reach in freezer ambient	-2	steak & cheese taquitos	122-135	5					
unde	nder counter freezer		mont jack taquitos	<b>DS</b> 127-136						
unde	er counter cooler	30	hot dogs	152-158						
Quick	Eats wall ambient	33	buffalo chicken							
Item         OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number	NOTED BELOW:									
31	Prep hand sink at 69 F. Soap and paper towels. Minimum temp for hand sink is 100 F. Use back hand sink until repaired									
29	Wings out of oven internal temp 44-119F. Determined oven malfunctioning/error message. Not following HACCP plan to heat to 140+F.									
	COS by placing in lower oven working to heat per HACCP instructions to 140+F. Precooked wings heated from frozen									
6	No timers or TPHC stickers were on/used at time of inspection to discard at 4 hours									
W	Very strong odor at grease trap. Manager called at inspection to have serviced. Refer to Teddy.									
<u> </u>	3 comp sink 110+F									
31	Warewash hand sink 100+F no soap but does have paper towels. COS by placing hand pump at sink									
31	Keep back hand sink accessible/free of wiping cloths, etc									
36	Store wiping cloths in sani buckets									
42	Need to clean inside coolers and freezers/some food debris									
40	Cookies labeled correctly									
10	Sani spray in front less than 150 ppm quats. COS by refilling at 3 comp sink dispenser to 200 ppm quats									
44	To Clean restrooms. Odor present, toilet paper on floor, soap leaking on wall and floor									
	No milk dispenser used/only shelf stable individual creamers used									
45	Slurpee machines cleaned outside daily. Maintenance quarterly broken down and cleaned									
40	Clean floors in walk in wall freezers, spills, boxes of frozen pizza, etc									
	Ice WIF/not working/not being used									
29	Reddy ice sold/outside in ice freezers Need hanging thermo in WIC by dairy products									
20	Digital thermo on site									
	Allergy disclaimer on donut case. Ingredients upon request									
3	Taquitos under 135F moved to back/turned roller unit temp up/out less than 2 hours. Must hot hold at 135+F									
39/34	Discard mop water	after us	e/hang mop to dry to p	revent pe	ests/flies	6				
34	4 Discard mop water after use/hang mop to dry to prevent pests/flies Need weather stripping on front door to seal gaps									
Received (signature)	•	a	Print: Pritesh	Jarod	iya	Title: Person In Charge/	Jwner			
Inspected (signature)	Pritesh Jarodiy <sup>by:</sup> Chrísty Cov	tez. 1	RS Christy C		RS					
Form EH-06	(Revised 09-2015)	0,.		··· <b>·</b> -,		Samples: Y N #	collecte	ed		