

Retail Food Establishment Inspection Report

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

Date: 3/31/2023	Time in: 12:30	Time out: 2:00	License/Permit # FS-9486	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
Establishment Name: 7-Eleven Convenience Store #38421A			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 1050 W Rusk Rockwall, TX			Pest control : Rentokill/monthly/3-20-2023	Hood n/a	Grease trap : need current info/to provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
3						Preventing Contamination by Hands					
	✓					W					
		✓					✓				
3						Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
3				✓			✓				
	✓					W					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
2						2					
Consumer Advisory							✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓					1					
	✓						✓				

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

Form EH-06 (Revised 09-2015)

Establishment Name: 7-Eleven Convenience Store #38421A	Physical Address: 1050 W Rusk	City/State: Rockwall, TX	License/Permit # FS-9486	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding unit/wings	122	ice cream freezer ambient	-3	Melting melts ice cream freezer ambient	-30
pizza/wings	138/137	ice cream/pizza wall ambient	-11		
sausage breakfast sandwich	154	WIC ambient	34-39		
2 door reach in freezer ambient	5	jal & Cheese taquitos	131-135		
2 door reach in freezer ambient	-2	steak & cheese taquitos	122-135		
under counter freezer	5	mont jack taquitos	127-136		
under counter cooler	30	hot dogs	152-158		
Quick Eats wall ambient	33	buffalo chicken	144-156		

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND 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. 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 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 Slurpee machines cleaned outside daily. Maintenance quarterly broken down and cleaned
45	Clean floors in walk in wall freezers, spills, boxes of frozen pizza, etc Ice WIF/not working/not being used Reddy ice sold/outside in ice freezers
29	Need hanging thermo in WIC by dairy products 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 use/hang mop to dry to prevent pests/flyies
34	Need weather stripping on front door to seal gaps

Received by: (signature) <i>Pritesh Jarodiya</i>	Print: Pritesh Jarodiya	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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