	Followup Fee of \$50.00 after First aid kit																	
Fire					a	Retail I	Food Esta	ablisl	hme	ent	In	spe	ecti	ion Report		 First aid Allergy 		
					I ⁻			.		• -						Vomit cle		
D.	City of Rockwall Employee health																	
Date: Time in: Time out: License/Per 2/5/24 8:30 9:26 FS-92											CPFM	Food handlers	Page <u>1</u> of	2				
Pu	Purpose of Inspecti				tion: 🖌 1-Routine	2-Follow Up	3-Compla	int	4-Investigation			5-CO/Cons		6-Other	TOTAL/SCO	RE		
Establishment Name: Contact/Owner N 7-Eleven Yellowjacket #35677B Dawit Woldeg											ations: COS:	8/92/A						
	Physical Address: Pest control : 1815 S Goliad St Rockwall Tx Rentokil 1/31/24							Hood Grease trap :/ waste oil Follow-up: Yes N/A LES 1/9/24 1000g No□					8/92//	A				
Ma	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark \checkmark a checkmark in appropriate box for IN, NO, NA, COSMark an \checkmark in appropriate box for R											ch						
Iviai	K UI	e ap	рюр	riate		ority Items (3 Poin						-				•••••	e box loi K	
Compliance Status Compliance Status 0 I N N C U N O A O Time and Temperature for Food Safety R U N O A O I N N C U N O A O Employee Health Employee Health									R									
T		•	A O (F = degrees Fahrenheit) I. Proper cooling time and temperature				T		•		s	12. Managemen		yees and conditional	employees;			
					No leftovers					~				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/ 45°F) See					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		-		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
		4. Proper cooking time and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly							
			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)						
\vdash					6. Time as a Public He	ealth Control; procedur	es & records							Gloves Highly Susceptible Populations				
														16. Pasteurized foods used; prohibited food not offered				
						pproved Source	P 1:							Pasteurized egg	s used when r	required		
3	3			~	7. Food and ice obtained good condition, safe, a destruction 7-Eleve							Chemicals						
					8. Food Received at pr Checking	roper temperature				~				& Vegetables	ves; approved	and properly stored;	Washing Fruits	
	_					n from Contaminatio	n			~				18. Toxic substa	ances properly	y identified, stored an	d used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					<u> • </u>				Water/ Plumbing				
					10. Food contact surface Sanitized at 200		Cleaned and			~				backflow device	e e	rce; Plumbing install	ed; proper	
	 11. Proper disposition of returned, previously served or reconditioned Discard 						~				20. Approved S disposal		water Disposal Syste	m, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																		
O U T	I N	N O	N A	C O S	Demonstratio	on of Knowledge/ Pers	onnel	R	O U T	I N	N O	N A	C O S	Food	l Temperatu	re Control/ Identific	ation	R
					21. Person in charge pr and perform duties/ Ce 1	ertified Food Manager	(CFM)			~				Maintain Produ	ct Temperatu		quate to	
					22. Food Handler/ no u 3	unauthorized persons/	personnel			~				28. Proper Date Good labels	5		. ~	
					Safe Water, Reco			~				Thermal test str	rips	accurate, and calibrat				
					23. Hot and Cold Wate 110 good press	er available; adequate	pressure, safe							-		t, Prerequisite for O		
					24. Required records a destruction); Packaged	wailable (shellstock tag	gs; parasite									mit/Inspection Curr	rent/ insp posted	Γ
					Commerical	with Approved Proc	edures			Ľ I				Posted, e	· ·	ipment, and Vendin	g	
					25. Compliance with V HACCP plan; Varianc	Variance, Specialized H	rocess, and							supplied, used	÷	acilities: Accessible a		
					processing methods; m Temps taken 2	nanufacturer instruction			2					Blocking		om handsin		
						nsumer Advisory				~				designed, constr	ructed, and us			
					26. Posting of Consum foods (Disclosure/Rem On glass and hot h	ninder/Buffet Plate)/ A oling area	llergen Label			~				Service sink or Equipped	curb cleaning	nstalled, maintained, facility provided	used/	
0	I	N	N	C	Core Items (1 Poi			R R	0	Ι	Ν	Ν	С	ys or Next Inspe				R
U T	N	0	A	0 S	34. No Evidence of Ins	sect contamination, roo			U T		0	A	0 S	41.Original con		Identification g (Bulk Food)		
H					animals 35. Personal Cleanline	,		+	-	~						ical Facilities		
				~	36. Wiping Cloths; pro	operly used and stored		+	1					42. Non-Food C	•			*
╞┤				•	Using spray b 37. Environmental con			+	-	~	┥			43. Adequate ve	entilation and	lighting; designated	areas used	^
H	- /	+			38. Approved thawing By cooking	method		+			┥			44. Garbage and	l Refuse prop	erly disposed; faciliti	es maintained	+
	-					per Use of Utensils				~	╡			45. Physical fac	ilities installe	d, maintained, and cl	ean	+
					39. Utensils, equipmen dried, & handled/ In u				1							constructed, supplied		
					40. Single-service & si and used	ingle-use articles; prop	erly stored				~			47. Other Viola N/A	tions			

Retail Food Establishment Inspection Report <u>City</u> of Rockwall

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

Form EH-06 (Revised 09-2015)

Fetablishr	ment Name:	Physical A	ddross	City/State:	License/Permit # Page	e <u>1</u> of <u>2</u>				
	ven Yellowjacket	Physical Address: 1815 S Goliad St		Rockwal	I, Tx FS-9223					
Item/Loc	ation	Temp	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Item/Location	Тетр				
Cold w		34-37	Ice bag frezzer		135, 141, 146, 144					
Re	d Bull cooler	42	WIC	35	Roller grill amb	160				
	ocha cooler	48	Milk coffee bar		Taco & cheese	149				
	ro Cold brew	41	Chili/cheese	141/142		152				
	Creamer	28	Pico	39	Chicken	151				
	Mini melts	-19	Salsa bar unde		Hot holding	131				
		_			.					
Iced	cream freezer	-4.0	Roller grill amb	135 46	Buffalo wing	155				
icec	ream glass dr		Hot dogs	Mini tacos	149					
Item	AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECT			ND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
46	Restrooms no paper towels, temp 73 / women's out of service during inspection									
	Hand sink equipped temp 101 throughout kitchen									
	3 comp sink not set up, 110 quat sani 200ppm									
42	Minor detail cleaning under sink cabinet									
42	Minor cleaning in bottom mircowave, top out of service Observed expired baby bell cheese and pickled sausage on shelf									
7cos	•	•	, 2 tuna cans and 1 bean							
7005	Pizza cooler 41, pizza			uip, pulleu						
36cos	· · ·		Oppm, refilled from 3 comp	sink 200	mag					
			oom of kitchen, move stoc							
	Chemicals stored low									
	Stockroom 2 door free	zer 9-12	all HTT, single door -9 all I	ntt						
	All food is precooked a	nd reheat	ed onsite to corporate desi	red temp a	nd hot held at 135 or higher for	4 hours				
	Roller grill grill items h	ot held fo	or 4 hours							
	Hot holding items held	for 2 ho	urs max							
	Tongs are W/R/S ever									
	Pizza spatula and cut		•							
Air gap for ice machine drain at soda machine approved by Building Inspection										
2 Hot dog and taquito refrigerator amb 45, internal temps 45-47 / all tcs foods discarded with										
Received (signature)		/e	See ab	ove	Title: Person In Charge/ Owner					
Inspected (signature)			Print:							
	KDAU	SI	7 Richard	J HIII	Samples: Y N # collect	ed				
FORM EH-06	5 (Revised 09-2015)									