

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: 5/9/24	Time in: 9:30	Time out: 10:35	License/Permit # FS-9097	CPFM 2	Food handlers All	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
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Establishment Name: 7-Eleven Horizon	Contact/Owner Name: Tony Mikulski	Number of Repeat Violations: <input checked="" type="checkbox"/>	Number of Violations COS: <input type="checkbox"/>	14/86/B
Physical Address: 3520 Horizon Rd Rockwall, Tx	Pest control : Rentokil 4/30/24	Hood N/a	Grease trap / waste oil LES 1/2024 1000g	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					
		✓				✓					
1. Proper cooling time and temperature No cooling						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					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	✓					✓					
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
Approved Source						Chemicals					
3						✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓					✓					
8. Food Received at proper temperature Checking						18. Toxic substances properly identified, stored and used Stored above food					
						3			✓		
Protection from Contamination						Water/ Plumbing					
3				✓		19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3						✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						✓					
	✓					✓					
11. Proper disposition of returned, previously served or reconditioned Discard											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All within 30 days through corp						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 134 good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Pastry case											

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: 7-Eleven Horizon	Physical Address: 3520 Horizon Rd	City/State: Rockwall, Tx	License/Permit # FS-9097	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF htt	10.1	Roller grill	225	Mini tacos/pizza	150/148
Beverage WIC	32-37	Hot dog	140	Pico	37
Glass freezer	-3.5	Buffalo chix	151	Cheese/chili	142/148
Cold wall	39-41	Roller grill 2	230	UC pizza freezer	10
Mocha/latte	41	Monterey Jack Chix	155	UC pizza fridge	41
Milk for coffee dispenser	40	Stk & cheese	165	UC fridge	
Icecream freezer	0.3	Hot holding		Hot dog	38
Mini melts	-8.2	Buffalo/bbq wings	145/152	UC fridge 2	39

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: all temperatures are taken in F
	Restrooms equipped, temp greater than 105 in each room
	Hand sink equipped, temp greater than 120
	3comp sink set up, 134, quat sani 200ppm
10	Need to address possible mold or syrup inside ice chute, very dirty
42	Minor cleaning inside both microwaves
7cos	Observed bacon with seal compromised
	No longer using beverage keg dispenser
	Pastry and donut display, using tongs to transfer food to bag, allergen label
	Employee drinks stored lowest in UC fridge 2
	Using digital thermo, strips current
	Back room freezer HTT 14.8
	Great practice allowing mop head to drip dry over mop sink
	Chemical storage low and separate from food in back room
45	Minor dusting ceiling vents in kitchen
45	Minor cleaning under equipment in kitchen
	Pizza spatula and cutter are cleaned after every use
	All food arrived frozen and precooked, reheated onsite to corp specs and hot held at 135 or higher
	Roller items are discarded within 4 hours, hot holding discarded at 2 hrs
	Back door door seal looks great
9/18cos	Windshield wash liquid stored above food products, store low or separately

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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