Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

11/6/23			l				-9097						3 Food handlers		Page <u>1</u> of <u>2</u>		
Purpose of Inspection: 1 Establishment Name:						2-Follow U		mplain		4-	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCORE
7Eleven Horizon Tony Mikulski								me:	<u></u>					Number of Repeat Violations:		10/90/A	
Physical Address: 3520 Horizon Rd Rockwall, Tx Pest control: Rentokil 11/23													ase trap :/ waste oil Follow-up: Yes 10/ 10/2023 1000g No 1				
	(Com	pliai	nce S	Status: Out = not in corpoints in the OUT box for	$\frac{1}{\text{mpliance}} = \text{in}$	compliance		= not						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	plation W= Watch te box for R
										re In	nmed	iate	Corr	recti	ive Action not to exceed 3 day		C DOX TOT IX
O U	mpliance Status I N N C Time and Temperature for Food Safety				R	Compliance Status					R						
T	N O A O							T	T S 12. Management, food employees and conditional en					employees;			
		'									~				knowledge, responsibilities, ar		
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction ar eyes, nose, and mouth	nd exclusion; No dis	charge from
	~				3. Proper Hot Holding to See	emperature(135	°F)								Preventing Con	ntamination by Han	nds
	~				4. Proper cooking time a	and temperature	:				~				14. Hands cleaned and proper	ly washed/ Gloves u	ised properly
		/			5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F i	in 2			~				15. No bare hand contact with alternate method properly follows:		
	• •	•			6. Time as a Public Hea	lth Control; prod	cedures & rec	ords							Gloves used	eptible Populations	
						///									16. Pasteurized foods used; pro	<u> </u>	
					7	proved Source					~				Pasteurized eggs used when re	equired	
3				/	good condition, safe, an	and ice obtained from approved source; Food in ndition, safe, and unadulterated; parasite									Chemicals		
	_				destruction Dented 8. Food Received at pro										17. Food additives; approved a	and properly stored:	Washing Fruits
	~				Checking	per temperature					~				& Vegetables N/A		
						from Contami				3				~	18. Toxic substances properly Contender stored	identified, stored an	d used th food
	~				Food Separated & propreparation, storage, dis			[r/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _200_ ppm/temperature						~				19. Water from approved sour backflow device City approved	ce; Plumbing install	ed; proper
	11. Proper disposition of returned, previously served or reconditioned Discard immediately					or			~			Ì	20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper		
	•				2.000		Jialeiy								disposar		
										_		_			rective Action within 10 days	7	
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Founda	tion Items		nts) v	oiolat O U T	I N	Requ N O	N	Cor C O S	rective Action within 10 days	e Control/ Identific	ration
U				0	Demonstration 21. Person in charge pre and perform duties/ Cer 3	ority Founda of Knowledge/ esent, demonstra tified Food Man	Personnel ation of knowled ager (CFM)	edge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adea	eation
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Yen Horizon	Physical A	ddress: Horizon Rd	City/State: Rockwall	. Tx	License/Permit # FS-9097	Page	2 of 2			
LICV	CITTIONZON	00201	TEMPERATURE OBSERVA		, 17	1 0 0007					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp			
Sectio	n 1 WIC	44	Cheese/chili 145	146	Sand	wich hot hold	ling	146			
Genera	al Glass merchandise		Pico	38 Hot h		lot holding					
38, 40,41,39,36 Reach in Freezer Icecream Freezer		Roller grill		153	Burrito 166			168			
		10	Hot dog 150	148	Mini melts		-23				
		4 Chz burger bit		159	WIF HTT			10			
	Ice coffee	38	Roller grill 2	179	Pi	zza freezer	•	-5			
	Call wall	37-39	Monterey Jack 165	167	P	Pizza fridge		39			
Dra	aft cooler not used	N/a	Taco & chz 164			Milk		41			
Item	AN INSPECTION OF VOLIR EST	~-	SERVATIONS AND CORRECT		1.0	HE CONDITIONS ORSER	VED AN	JD			
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										
47	Missing sewer clean out cap on South side of building										
	Section 1 WIC milk re	eadings mid 45 next to door, 6am temp recorded 38, temps observed when lea									
42	General detail cleaning in under counter cabinets at coffee station										
7	Dented can Vienna sa	ausages									
37	WIF frozen droplets on ceiling, all food protected in original boxes										
37	Time to defrost icecream freezer, ice buildup on walls										
	Restrooms equipped greater than 102 in both										
	Hand sink equipped 119										
45	Time to dust air diffuser and return vents, wall above ovens										
	Under counter fridge 39, only used to store personal food items for employees										
	Pizza utensils, cutters cleaned every 4 hours										
	Utensils for roller grills cleaned every 4 hours										
	All food fully cooked, arrived frozen and thermalized to corporate desired temp and hot held at 135 or high										
	Roller grills items discarded after 4 hours										
	Hot holding foods discarded after 2 hours										
	Mops stored standing upright in mop sink allowing to drip and dry fully										
	3comp sink setup 132 quat sani 200ppm strips current										
	Using orange digital thermo, hair restraints in use										
	Reach in Freezer-5, all items htt										
	Chemical rack clean and organized										
	State poster at handsink Condiments fridge 37, good date markings										
45	General cleaning underneath around behind all kitchen equipment and countertops										
18	Contender cleaner stored on rack with food										
10	Contenuel dealler stoled off fack with 1000										
Received			Print:			Title: Person In Charge/ Owne					
(signature)	See abov	'e	See ab	ove		MOD					
Inspected (signature)		· 1	> Richard								