



**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>7 Eleven Horizon</b>	Physical Address: <b>3520 Horizon Rd</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9097</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Section 1 WIC	44	Cheese/chili 145	146	Sandwich hot holding	146
General Glass merchandise		Pico	38	Hot holding	
38, 40,41,39,36		Roller grill	153	Burrito 166	168
Reach in Freezer	10	Hot dog 150	148	Mini melts	-23
Icecream Freezer	4	Chz burger bite	159	WIF HTT	10
Ice coffee	38	Roller grill 2	179	Pizza freezer	-5
Call wall	37-39	Monterey Jack 165	167	Pizza fridge	39
Draft cooler not used	N/a	Taco & chz 164	168	Milk	41

**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
47	Missing sewer clean out cap on South side of building
	Section 1 WIC milk readings mid 45 next to door, 6am temp recorded 38, temps observed when leave
42	General detail cleaning in under counter cabinets at coffee station
7	Dented can Vienna sausages
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 higher
	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

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Inspected by: (signature) 	Print: <b>Richard Hill</b>	Samples: Y N # collected

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