

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: 7/10/24	Time in: 12:20	Time out: 1:17	License/Permit # FS-8850	CPFM 1	Food handlers 9	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: 7 - Eleven North #34011	Contact/Owner Name: Arvind Patel	Number of Repeat Violations: <input checked="" type="checkbox"/> Number of Violations COS: <input checked="" type="checkbox"/>	<b>4/96/A</b>
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Physical Address: 3250 North Goliad Rockwall, Tx	Pest control : Rentokil 6/29/24	Hood N/a	Grease trap / waste oil LES 4/5/24 1000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
				✓		✓					
1. Proper cooling time and temperature <b>No leftovers</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓										
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓				★						
3. Proper Hot Holding temperature(135°F) <b>See</b>						<b>Preventing Contamination by Hands</b>					
		✓				✓					
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. ) <b>Gloves</b>					
			✓			✓					
6. Time as a Public Health Control; procedures & records						<b>Highly Susceptible Populations</b>					
	✓					✓					
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>7-Eleven Dist.</b>						<b>Chemicals</b>					
	✓					✓					
8. Food Received at proper temperature <b>Checking</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓					✓					
<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>					
	3			✓		✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	✓					✓					
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓				1	✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>					
	✓				9	✓					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition <b>Good date labels</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, strips current</b>					
	✓										
23. Hot and Cold Water available; adequate pressure, safe <b>112, good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temps taken 3x daily</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergen label on pastry door						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>					
	✓					✓					

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

