

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

City of Rockwall

Date: 5/22/25	Time in: 11:39	Time out: 12:21	License/Permit # FS-9097	CPFM 3	Food handlers All	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: 7-Eleven Horizon			Contact/Owner Name: CB Munjani		<div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div> <div><input checked="" type="checkbox"/> Number of Violations COS: _____</div>	
Physical Address: 3520 Horizon Rd Rockwall, Tx			Pest control : Rentokil 4/25/25	Hood N/a	Grease trap /: waste oil LES 4/19/25 2000g	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
		✓			1. Proper cooling time and temperature No cooling	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction CDC 7-eleven	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				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		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel All within 30 days through corp	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 131, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Pastry case label on door	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Using spray bottle 200ppm	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41. Original container labeling (Bulk Food)	
Physical Facilities						
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
			✓		47. Other Violations N/a	

City of Rockwall

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

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 __ of __
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF htt	-2.1	Roller grill	156	Mini tacos	139
Beverage WIC	31-35	Hot dogs 159/158		Pico	38
Glass Door freezer	-2.3	Buffalo	167	Cheese/chili	135/138
Cold wall	38-40	Roller grill 2	162	UC pizza freezer	9.8
Mocha/latte	40/40	Jalapeño Chz	155	UC pizza fridge	38
Milk for coffee dispenser	39	MJack& Cream	158	UC fridge	41
Icecream freezer	2.3	Hot holding amb	169	UC Hot holding amb	155
Mini melts	-21	Breaded/bbq wings	159/	UC fridge 2	40

### OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b> <b>See above</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <b>R M Hill RS</b>	<b>Print:</b> <b>Richard Hill</b>	<b>Samples: Y N # collected</b>

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