				•	ee of												11.11	
\$50.00 after Retail Food Establishment Inspection Report First aid kit First Followup Allergy policy																		
	•••		-	1.			(City of Rockwall					~\^		Vomit clean up			
Date: Time in: Time out: License/Pe								-					\ Vv	CPFM	1	Food handlers	e health	-
5/22/25 11:39 12:21 FS-90						_		_		_	3		All	Page <u>1</u> of				
_	_		f Ins nent l	-	tion: 1-Routine	2-Follow Up Con	3-Complaintact/Owner N	1	4-I	[nvest	tiga	tion	1	5-CO/Construction	at Violat	6-Other	TOTAL/SCO	ORE
7-Eleven Horizon CB Munjani Physical Address: Pest control :						✓ Number of Violations (✓ Number of Violat e trap :/ waste oil	tions CC	^{DS:} 0/100/A					
3520 Horizon Rd Rockwall, Tx Rentokil 4/25/25						٢	N/a			LE	S 4/	19/25 2000g	1	No				
М	Mark the appropriate points in the OUT box for each numbered item Mark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an χ in appropriate box for R																	
Co	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status											R						
U T	I N	N O	N A	C O S	$(\mathbf{F} = \mathbf{d}\mathbf{e})$	nperature for Food Sa legrees Fahrenheit)	fety	R	O U T	I N	N O	N A	C O S		_	yee Health	·	K
		~		,	1. Proper cooling time a No cooling	and temperature				~				12. Management, food knowledge, responsibil			employees;	
	~				2. Proper Cold Holding	g temperature(41°F/ 45°	F)	[]		~				13. Proper use of restrict eyes, nose, and mouth		d exclusion; No dis	charge from	+
-	· /		$ \rightarrow$	$ \rightarrow$	3. Proper Hot Holding t	temperature(135°F)		++						• • •		amination by Har	nds	
╞	•	~	╡	\dashv	4. Proper cooking time	and temperature		+		~				14. Hands cleaned and	0			
					5. Proper reheating proc Hours)	cedure for hot holding ((165°F in 2	+		~	-			15. No bare hand conta alternate method proper				+
			$ \rightarrow$		6. Time as a Public Hea	alth Control; procedures	s & records	\downarrow						Gloves and u	tensi	IS		
_								H		_				16. Pasteurized foods u	ised; pro			
					Apj			~				Pasteurized eggs used v						
	~				7. Food and ice obtained good condition, safe, an destruction CDC 7.	nd unadulterated; parasi										emicals		
	~				8. Food Received at pro Checking	oper temperature				~				17. Food additives; app & Vegetables			C	
					Protection 9. Food Separated & pro	n from Contamination				~				18. Toxic substances pr Stored low ar	roperly 1 nd se	dentified, stored an	id used	
	~				9. Food Separated & propreparation, storage, dis		ng Ioou								Water	/ Plumbing		
	~				10. Food contact surface Sanitized at 200		eaned and			~				19. Water from approve backflow device	_	e; Plumbing install	ed; proper	
╞	~				11. Proper disposition or reconditioned Disca	of returned, previously s	served or			~				20. Approved Sewage/ disposal	d Wastewa	ater Disposal Syste	m, proper	+
0		N	N	-0			ltems (2 Po	oints) via	olati			uire N	e Cor	rrective Action within 1	0 days			R
U U T	I N	N O	N A	C O S		n of Knowledge/ Perso		ĸ	U T	I N	N O	N A	C O S	Food Temp	erature	Control/ Identific	cation	K
	~				21. Person in charge pro and perform duties/ Cer 3	ertified Food Manager (C	CFM)			~				27. Proper cooling meth Maintain Product Temp 28. Proper Date Markin	perature		quate to	
	~				22. Food Handler/ no u All within 30 d				H	~	4	-		 Proper Date Markin Good date labels Thermometers prov 	S	-	ted· Chemical/	+
						ordkeeping and Food P Labeling	-			~				Thermal test strips				
	~				23. Hot and Cold Water 131, good pre	essure								Permit Require	ement,	Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged Commercial		; parasite		ſ	~				30. Food Establishmer Posted and cl			ent/ insp posted	
						with Approved Proced								Utensils 31. Adequate handwash		ment, and Vendin	-	
	~				HACCP plan; Variance processing methods; ma	e obtained for specialize	ed			~				supplied, used Equipped	ining raci	inities. Accessible a	nu property	
					Con	sumer Advisory				~				32. Food and Non-food designed, constructed, a			e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi Pastry case label or	er Advisories; raw or ur inder/Buffet Plate)/ All n door	ıder cooked ergen Label	Π.		~	T			33. Warewashing Facili Service sink or curb cle Equipped			used/	
0	Ι	N	N	C	Core Items (1 Poir	nt) Violations Requir	re Corrective	R Action	Not i	Ι	Ν	ed 90 N	0 Da C	uys or Next Inspection,	Which	ever Comes First		R
U T	N	0	A	O S	Prevention of 34. No Evidence of Inse	of Food Contaminatio			U T	N	0	Α	O S	41.Original container la		(Bulk Food)		
	~				animals 35. Personal Cleanlines					~								
	~		\square	 	36. Wiping Cloths; prop	perly used and stored			h		_			42. Non-Food Contact	v	al Facilities		
	~ ~			$ \rightarrow$	Using spray bo 37. Environmental cont	ottle 200ppm				マ マ	+		┝─┤	43. Adequate ventilatio	on and lig	ghting; designated a	areas used	_
	• •			$ \rightarrow$	38. Approved thawing r Refrigerator	method				~	+		$\left - \right $	44. Garbage and Refuse	e proper	ly disposed; faciliti	ies maintained	
	-					er Use of Utensils				~	+			45. Physical facilities in	nstalled,	maintained, and cl	ean	
	~				39. Utensils, equipment dried, & handled/ In us	se utensils; properly use	ed			~				46. Toilet Facilities; pro Stocked and			d, and clean	
	~				40. Single-service & sin and used	ngle-use articles; proper	rly stored					~		47. Other Violations N/a				
			_	1					i					1				1

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	^{Print:}	Title: Person In Charge/ Owner
(signature) CB Munjani	CB Munjani	Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7-Eleven Horizon	Physical A 3520 H	Horizon Rd	City/State: Rockwall	, Tx	License/Permit # FS-9097	Page of						
Item/Location	Тетр	TEMPERATURE OBSERVA	TIONS Temp	Item/Locat	cation Ten							
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		r 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 H	nb 155							
Mini melts	-21	Breaded/bbq wing	s 159/	U	40							
	OF	SERVATIONS AND CORRECT	IVE ACTION	IS		1						
ARTING LETION OF TOOR LE	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
		eater than 105 in each ro	om									
Hand sink equipped,	Hand sink equipped, temp greater than 108											
3comp sink set up, 13	31, quat	sani 200ppm										
allergen label confirm	ied on la	bels										
New cold wall unit de	livered, r	not in service yet										
Using digital thermo,	strips cu	rrent										
Employee drink/food	stored o	n lowest shelf in UC fridg	e 2									
Back room freezer HTT 6.8												
Back door seal in grea	Back door seal in great shape, no gaps											
Great practice hanging	Great practice hanging mop head to drip dry over mop sink											
Using gloves/utensils	Using gloves/utensils to touch Rte foods											
Pizza, spatula & cutte	Pizza, spatula & cutter are cleaned after every use											
Doing great job detail	cleaning	underneath, between, beh	ind kitcher	n equipm	ent							
All food arrives frozen	and preco	ooked, heated onsite to corp	orate spee	cifications	and hot held at 13	5 or highe						
Roller items are disca	rded with	in 4 hours, hot holding iten	ns discard	ed within	2 hrs							
Both ovens are extren	Both ovens are extremely clean on the inside, good job!											
Roller grill utensils are	e cleaned	once every 4 hours or as	needed th	roughou	t the day							
Received by:		Print:			Title: Person In Charge/ O	wner						
(signature) See abov	/e	See ab	ove									
Inspected by: (signature)			4 Hill									
Form EH-06 (Revised 09-2015)	7 18				Samples: Y N # co	ollected						