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

7/21/25			8:20 9:05			FS-8850				1	Page <u>1</u> of <u>2</u>								
			f Ins		tion: 1-Routine	2-Follow U	Contact/Own			4-I	Inves	stiga	tion		5-CO/Construction Number of Repeat Viola	6-Other	TOTAL/SCORE		
7 - Eleven North #34011 Arvind Patel Physical Address: Pest control:													✓ Number of Violations C	OS:	4/96/A				
3250 North Goliad Rockwall, Tx Rentokil 5/29/25							N	N/a LES 4/					13.5 Half 25 1000g No ✓						
Ma	ırk tl	Com ne ap	plia prop	riate	points in the OUT box for	each numbered ite	em Ma		checl	kma	rk in	appr	opriat	e bo			plation W= Watch		
Compliance Status							quire	ire Immediate Corrective Action not to exceed 3 days Compliance Status											
O U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				R		O U T	I N	O A O Employee Health					R					
			~	1. Proper cooling time and temperature No leftovers							~				12. Management, food employ knowledge, responsibilities, ar		employees;		
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction ar eyes, nose, and mouth Employee health form	charge from			
	~				3. Proper Hot Holding temperature(135°F) See											tamination by Han	nds		
		/			4. Proper cooking time						~				14. Hands cleaned and proper	•	1 1 2		
		~			5. Proper reheating prod Hours)	cedure for hot hol	lding (165°F in 2	!			~				15. No bare hand contact with alternate method properly follo Gloves & utensils	ready to eat foods o owed (APPROVED	or approved O YN)		
	/				6. Time as a Public Hea	alth Control; proc	edures & record	ls							Highly Susce	eptible Populations			
					Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			fered			
3				~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dented can										Chemicals				
	~				8. Food Received at pro Checking	oper temperature					>				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits		
						from Contamin					18. Toxic substances properly identified, st Stored low			identified, stored an	d and used				
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	_								Water				
	•				10. Food contact surfact Sanitized at 200	ppm/temperature	· · · · · · · · · · · · · · · · · · ·				~				19. Water from approved sour backflow device City approved	_			
	~				11. Proper disposition of reconditioned Disca	of returned, previo ard	ously served or				~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper		
0	I	N	N	С	Pri		tion Items (2	Points R		olati O	ions I	_		Cor	rective Action within 10 days	1	R		
O U T	I N	N O	N A	C O S	Demonstration	ority Foundat	Personnel	R				Req	N A		Food Temperature	e Control/ Identific	eation		
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	ority Foundate of Knowledge/ esent, demonstrate triffed Food Mana	Personnel ion of knowledg ager (CFM)	R		O U T	I	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec	eation		
U				О	21. Person in charge proand perform duties/ Cer 1 22. Food Handler/ no un	ority Foundat n of Knowledge/ esent, demonstrat riffied Food Mana nauthorized person	Personnel ion of knowledg ager (CFM) ons/ personnel	R		O U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels	e Control/ Identificed; Equipment Adece No leftovers	quate to		
U				О	21. Person in charge properties of the person of the perso	ority Foundat of Knowledge/ esent, demonstrat riffied Food Mana nauthorized person rdkeeping and F Labeling	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package	e,		O U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Adee No leftovers disposition	quate to		
U				О	21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no ur 7 Safe Water, Recordant Cold Water 110, qood pre	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package tate pressure, saf	e,		O U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrate rips current Prerequisite for O	quate to ed; Chemical/ peration		
U				О	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeques essure railable (shellstoc	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package tate pressure, saf	e,		O U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrate rips current Prerequisite for Omit/Inspection Current	quate to ed; Chemical/ peration		
U				О	Demonstration 21. Person in charge property and perform duties/ Cert 22. Food Handler/ no underectory Safe Water, Reconstruction, Good property and Cold Water 23. Hot and Cold Water 110, Good property and Commercial Conformance of Conforman	ority Foundate of Knowledge/ esent, demonstrate riffied Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure railable (shellstock Food labeled with Approved P	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package tate pressure, saf k tags; parasite Procedures	e,		O U T	I N V	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, and Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Perricular Posted and Currely Utensils, Equip	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrate rips current. Prerequisite for Omit/Inspection Current the control of the cont	quate to ed; Chemical/ peration ent/ insp posted		
U				О	21. Person in charge properties of the perform duties of the performance of t	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specanufacturer instru	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package tate pressure, saf ik tags; parasite Procedures and Process, and cialized	e,		O U T	I N V	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perr Posted and currel	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrate rips current. Prerequisite for Omit/Inspection Current the control of the cont	quate to ed; Chemical/ peration ent/ insp posted		
U				О	21. Person in charge properties and perform duties / Cer 1 22. Food Handler / no un 7 Safe Water, Recon 23. Hot and Cold Water 110, good properties / Go	ority Foundate of Knowledge/ esent, demonstrate riffied Food Mana mauthorized persor rdkeeping and F Labeling r available; adeque essure ratiable (shellstoce Food labeled with Approved P ariance, Specialize obtained for specianufacturer instru 3x daily sumer Advisory	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package hate pressure, saf k tags; parasite Procedures red Process, and cialized actions	e, e		O U T	I N V	N	N A	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perr Posted and curred Utensils, Equi 31. Adequate handwashing facus pplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrate rips current. Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible acct surfaces cleanable add	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly		
UT				О	21. Person in charge properties of the processing methods; marked to processing methods; marked to processing of Consumer foods (Disclosure/Remin Allergen label on particular of the properties of the processing methods and the processing of Consumer foods (Disclosure/Remin Allergen label on particular of the processing methods of the processing of Consumer foods (Disclosure/Remin Allergen label on particular of the processing methods).	ority Foundate of Knowledge/ esent, demonstrate riffied Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure vailable (shellstoce Food labeled with Approved P ariance, Specialize obtained for specianufacturer instru 3x daily sumer Advisory er Advisories; rav inder/Buffet Plate istry door	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package nate pressure, saf ek tags; parasite Procedures red Process, and cialized citions or or under cooke e)/ Allergen Labe	e, e dd dd ell		OUT		NO	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perr Posted and currel Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped	e Control/ Identificed; Equipment Adeced; Equipment Adeced Report Provided Rep	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly		
UT		N	A N	O S	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no ur 7 Safe Water, Reconstruction / Packaged Commercial Conformance vides / Center of the construction of the construction of the conformance with V HACCP plan; Variance processing methods; materials and construction of the conformance with V HACCP plan; Variance processing methods; materials and construction of the construct	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure ratiable (shellstoc Food labeled with Approved P ariance, Specialize ariance, Specialize ariance, Specialize ariance Advisories; rav inder/Buffet Plate estry door at) Violations K	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package tate pressure, saf ik tags; parasite Procedures red Process, and cialized actions ov or under cooke b)/ Allergen Labe	e, e dd dd ell		O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da.	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, strips and Equipment Requirement, 30. Food Establishment Perrical Temperature (Septiment Posted and Currel Strips) 31. Adequate handwashing facultipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped 44 to the North Reputation (Service Sink or Curb cleaning in Equipped)	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced and Identification Courate, and calibrate rips current. Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and Couract and Cou	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly		
OUT	N V V V V V V V V V V V V V V V V V V V	0	A	OS	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no ur 7 Safe Water, Reconstruction / Packaged Commercial Conformance vides / Center of the construction of the construction of the conformance with V HACCP plan; Variance processing methods; materials and construction of the conformance with V HACCP plan; Variance processing methods; materials and construction of the construct	ority Foundate of Knowledge/ esent, demonstrate riffied Food Mana mauthorized persor rdkeeping and F Labeling r available; adeque essure rational state of the second labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize obtained for special state of the second labeled 3x daily sumer Advisories; ravender/Buffet Plate estry door at) Violations K of Food Contam	Personnel ion of knowledg ager (CFM) ons/ personnel Tood Package nate pressure, saf ick tags; parasite Procedures ted Process, and cialized actions or or under cooke c)/ Allergen Labe Require Correct ination	e, ed del		O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, strips and Equipment Requirement, 30. Food Establishment Perrical Temperature (Septiment Posted and Currel Strips) 31. Adequate handwashing facultipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped 44 to the North Reputation (Service Sink or Curb cleaning in Equipped)	e Control/ Identificed; Equipment Adee Add; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible a ct surfaces cleanable add installed, maintained, facility provided hever Comes First dentification	peration quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/		
OUT		N	A N	O S C O	21. Person in charge properties of the properties of the province of the properties	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized persor rdkeeping and F Labeling r available; adeque essure/ vailable (shellstoc Food labeled with Approved P ariance, Specialize to obtained for specialize to obtained for specialize to anufacturer instru 3x daily sumer Advisories; rav inder/Buffet Plate tistry door nt) Violations K of Food Contam ect contamination	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package nate pressure, saf ok tags; parasite Procedures red Process, and cialized octions ov or under cooke e)/ Allergen Labe Require Correct ination of the cooke	e, ed del		O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perr Posted and currel Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contardesigned, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped ys or Next Inspection, Which Food I 41.Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced; No leftovers disposition accurate, and calibrate rips current. Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible acct surfaces cleanable ed astalled, maintained, facility provided thever Comes First dentification (Bulk Food)	peration quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no up 7 Safe Water, Record 110, good pre 110, good pr	ority Foundate of Knowledge/ essent, demonstrate triffed Food Manamathorized personal results of the food Manamathorized personal results of the food labeled with Approved Pariance, Specialize obtained for special results of the food labeled with Approved Pariance, Specialize obtained for special results of the food labeled with Approved Pariance, Specialize obtained for special results of the food labeled with Approved Pariance, Specialize obtained for special results of the food labeled with Approved Pariance, Specialize obtained for special results of the food labeled with Approved Pariance, Specialize obtained for special results of the food labeled with Approved Pariance of the food labeled for special results of the food labeled food food labeled food food food food food food food fo	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package late pressure, saf ik tags; parasite Procedures led Process, and cialized citions ov or under cooke ley/ Allergen Labe Require Correct ination a, rodent/other g or tobacco use	e, ed del		O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perr Posted and currel Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contardesigned, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped ys or Next Inspection, Which Food I 41.Original container labeling	e Control/ Identificed; Equipment Adee And leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible a ct surfaces cleanable and ct surfac	peration quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no ur 7 Safe Water, Reconstruction / Good precords a destruction); Packaged Commercial Conformance with V. HACCP plan; Variance processing methods; materials and the conformance with V. HACCP plan; Variance processing methods; materials and the conformance with V. HACCP plan; Variance processing methods; materials and the conformance with V. HACCP plan; Variance processing methods; materials and Construction of Consumer foods (Disclosure/Reminals of Consumer foods (Disclosure/Remin	ority Foundate of Knowledge/ esent, demonstrate riffied Food Mana mauthorized persor rdkeeping and F Labeling r available; adeque essure rational state of the second state rational state of the second state rational state of the second state rational state rational state rational state rational state results of the second state results	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package late pressure, saf ik tags; parasite Procedures led Process, and cialized citions ov or under cooke ley/ Allergen Labe Require Correct ination a, rodent/other g or tobacco use	e, ed del		O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permical Posted and Currel Utensils, Equipal 31. Adequate handwashing facure Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable ed installed, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities is clean	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no up 7 Safe Water, Reconstruction / Good precord and perform duties / Cer 1 22. Food Handler / no up 7 Safe Water, Reconstruction / Good precord and destruction / Packaged Commercial Conformance with V HACCP plan; Variance processing methods; materials and processing methods; materials and processing methods (Disclosure/Remical Allergen label on part of the processing methods on part of the processing methods (Disclosure/Remical Allergen label on part of the processing methods (Disclosure/Remical Allergen label on part of the processing methods (Disclosure/Remical Allergen label on part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) and part of the processing methods (Disclosure/Remical Saterials of the processing methods) an	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adeque essure vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instru 3x daily sumer Advisory er Advisories; rav inder/Buffet Plate istry door at) Violations K of Food Contam eet contamination s/eating, drinking perly used and sto ottle 200pp amination	Personnel ion of knowledg ager (CFM) ons/ personnel Cood Package late pressure, saf ik tags; parasite Procedures led Process, and cialized citions ov or under cooke ley/ Allergen Labe Require Correct ination a, rodent/other g or tobacco use	e, ed del		Not O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perr Posted and currel Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and uses 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped ys or Next Inspection, Which 41. Original container labeling Physic 42. Non-Food Contact surface	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr nt pment, and Vendin cilities: Accessible a ct surfaces cleanable ad ct surfaces cleanable de de destalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities es clean ighting; designated a	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/ R R areas used		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no ut 7 Safe Water, Reconstruction); Packaged Commercial Conformance videstruction); Packaged Commercial Conformance videstruction); Packaged Commercial Conformance videstruction); Packaged Commercial Conformance videstruction); Packaged Commercial 25. Compliance with V HACCP plan; Variance processing methods; marginal variance processing methods; marginal variance processing of Consumer foods (Disclosure/Remindlergen label on packaged Commercial variance) 26. Posting of Consumer foods (Disclosure/Remindlergen label on packaged Variance) 27. Prevention variance of Instantials 38. Wiping Cloths; prousing Spray both variance processing spray both variance	ority Foundat of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adeque essure vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instru 3x daily sumer Advisory er Advisories; rav inder/Buffet Plate istry door at) Violations K of Food Contam eet contamination s/eating, drinking perly used and sto ottle 200pp amination	Personnel ion of knowledg ager (CFM) ons/ personnel Tood Package nate pressure, saf ick tags; parasite Procedures ted Process, and cialized actions or or under cooke cy Allergen Labe Require Correct ination a, rodent/other g or tobacco use ored ord	e, ed del		O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, strips Digital thermo, strips Permit Requirement, 30. Food Establishment Perrical Posted and currel Utensils, Equiral 1. Adequate handwashing factoring for the strips 31. Adequate handwashing factoring for the strips 32. Food and Non-food Contactoring for the strips 33. Warewashing Facilities; in Service sink or curb cleaning for the stripped for the	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr nt pment, and Vendin cilities: Accessible a ct surfaces cleanable ad ct surfaces cleanable de destalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a crly disposed; faciliti	eation quate to ed; Chemical/ peration ent/ insp posted eg nd properly e, properly used/ R areas used es maintained		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no ur 7 Safe Water, Reconstruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; material staken Construction of Consumer foods (Disclosure/Reminal Allergen label on packaged Commercial Construction); Prevention of Construction of Consumer foods (Disclosure/Reminal Safe Prevention of Consumer foods (Disclosure/	esent, demonstrat riffied Food Mana mauthorized person ratkeeping and F Labeling r available; adeque essure rational state of the service rational state of	Personnel ion of knowledg ager (CFM) ons/ personnel Tood Package nate pressure, saf ick tags; parasite Procedures ted Process, and cialized actions or or under cooke c)/ Allergen Labe Require Correct ination n, rodent/other g or tobacco use ored ord s rly used, stored,	e, ed del		Not T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, strips Digital thermo, strips Permit Requirement, 30. Food Establishment Perricular Posted and currel Utensils, Equip 31. Adequate handwashing facular supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning of Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse properations	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable ed installed, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities is clean ighting; designated a errly disposed; faciliti if, maintained, and cle	quate to ed; Chemical/ peration ent/ insp posted ent/ on properly perperly areas used es maintained ean		
OUT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S C O	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no ut 7 Safe Water, Reconstruction); Packaged Commercial Conformance vortex and English and Cold Water 110, good preceded and estruction); Packaged Commercial Conformance vortex and English and Construction Packaged Commercial Conformance vortex and English and Construction Packaged Commercial 25. Compliance with V HACCP plan; Variance processing methods; marked processing methods; marked processing methods; marked processing of Consumer foods (Disclosure/Reminal Allergen label on packaged Commercial Construction Prevention of Satisfaction Prevention Prevention Satisfaction Prevention Prevention Satisfaction Prevention Prev	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque essure rational services of the services reaction of the services of the services of the services reaction of the services of the ser	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package nate pressure, saf ik tags; parasite Procedures ted Process, and cialized ections ov or under cooke e)/ Allergen Labe Require Correct ination it, rodent/other g or tobacco use ored im s rly used, stored, rly used	e, ed del		Not T	N	XCEEE NOO	N A N N N N N N N N N N N N N N N N N N	Da C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Perrical Posted and currel Utensils, Equit 31. Adequate handwashing facting supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse proper 45. Physical facilities; properly of the surface of the	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible and ct surfaces cleanable ed installed, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities is clean ighting; designated a errly disposed; faciliti if, maintained, and cle	quate to ed; Chemical/ peration ent/ insp posted ent/ on properly perperly areas used es maintained ean		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Arvind Patel	Print: Arvind Patel	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7-Eleven North	Physical A	ddress: Iorth Goliad	City/State: Rockwall	Ty	License/Permit # FS-8850	Page	2 of 2				
7-Lieveii Notui	32301	TEMPERATURE OBSERVA		, 17	1 0 0000						
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion		Temp				
WIC amb - 33, 33, 32		Cold brew	44	Cheeseburger/pork egg r		gg roll	144/141				
Milk/coffee statio	n 40	Chili / Nacho Cheese	138/14	Jal crm/ steak&ch		chz	175/171				
Glass Ice merchand	liser 22	UC freezer HTT	7.6	Hot holding							
Glass Freezer	17.1	UC Cooler amb	36	Min	i tacos/piz	za	137/150				
Cold wall	39-40	Kolaches	39	Breaded wings/bbq wings							
Mini melts / Mr. Sugar	Rush -13.1/-5.	Reach in freezer htt	5.6	Boneless wings			138				
Icecream freeze	r 12.5	Roller grills 147-178		В	ack freeze	r	6.9				
Mocha/french vani	illa 41/41	Hot dogs	142,141								
T	_	SERVATIONS AND CORRECT									
	YOUR ESTABLISHME emperatures are taken in	NT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSE	ERVED A	ND				
Restrooms equ	ipped, 101										
Hand sinks equ	uipped through	out store, temp greater th	an 103								
3 comp sink no	t set up, 110, q	uat sani 200ppm									
Soda nozzles a	re cleaned dai	y									
Allergen label o	n donuts/pastr	y case door									
		es pulled from shelf									
		•									
 '	Strips current, gloves used to touch Rte foods Need to fill various holes in wall above 3 comp silicone caulk										
Pizza slicer, spa	Pizza slicer, spatula and tongs cleaned after every use										
Roller grill tongs	s cleaned every	4 hours or as needed									
Hot food held fo	or 2 hours at ma	x then decarded									
Roller grill items	s held no more t	han 4 hours then discarde	d								
No leftovers, all	food discarded	same day									
All food arrives	frozen and fully	cooked, rethermalized on	site to des	ire temp	according to ma	anf dire	ections				
and hold held a	t 135 or higher										
Great practice t	o hang mop hea	ad over mop sink vs storing	g in bucket	when n	ot in use						
Not using hand	sink behind do	or in kitchen, water turned	off								
Dumpster area	is clean and loo	ks great during today's ins	р								
Digital thermo a	vailable										
Packaged Ice from Ready Ice with IPIA certification											
Received by: Print: Title: Person In Charge/ Owner											
See a	bove	See ab	ove								
Inspected by:	N Ha	Richard	IIiH b		Samples: Y N	# collect					
Form EH-06 (Revised 09-2015)	. 4117	(Samples: Y N	т сопесь	ш				