Followup Fee of $75.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
5/25/26	2:30	3:15	FS2023-20	3	4	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
7 Eleven 205	Gurpreet Dhaliwal	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	4/96/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
4949 Goliad St. Rockwall, Tx	Rentokil	N/a	Refer to Teddy	

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 ✗ 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See		3					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form needs to be posted	
	✔				3. Proper Hot Holding temperature(135°F) See							**Preventing Contamination by Hands**	
	✔				4. Proper cooking time and temperature See			✔				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_) Gloves and utensils	
	✔				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			✔				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 McClain							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 4			✔				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
	✔				23. Hot and Cold Water available; adequate pressure, safe 116 good pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commerical		W					30. **Food Establishment Permit/Inspection** Current/ insp posted Posted / expired	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 3x daily			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On labels, pastry door			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored Using spray bottle 200ppm			✔				42. Non-Food Contact surfaces clean	
	✔				37. Environmental contamination			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method Refrigerator			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✔				45. Physical facilities installed, maintained, and clean	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1					46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean / see temp	
	✔				40. Single-service & single-use articles; properly stored and used				✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gurpreet Dhaliwal	**Print:** Gurpreet Dhaliwal	**Title: Person In Charge/ Owner** Owner
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
7 Eleven 205	4949 Goliad St	Rockwall, Tx	FS2023-20	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer wic	36	Sandwich/fruit cooler	28/31	Snacks cooler	40
Beverage wic 32/31/33	32	Mini melts	-3.6	Hot holding	
Expresso Milk	36	Rolling grills 1&2		wings buffalo/mini tacos	142/143
Cold well amb	40	Hot dog/hot sausage	155/162	Pizza	138
Hot holding		Stk&chz/Taco&Chz	152/149	UC freezer HTT	5.6
Chili/nacho chz	144/145	Rolling grill 3	OFF	UC grill items	38
Cold holding		Glass door Ice HTT	-7.6	UC pizza cooler	37
Pico	39	Icecream freezer HTT	-10.1	WIF HTT	4.3

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
46	Restrooms equipped temp greater than 100 in men's, 94-97 in women's
13	To post Employee Health form at all hand sinks. Will email form again
	Hand sinks equipped, temp greater than 103 throughout kitchen
	3comp sink not set up, 116, sani 200ppm, strips current - 6/2027
	Great practice to hang mop head to drip dry over mop sink
	Chemicals stored separately by mop sink
W	To post current health permit upon receipt from city in view of consumers
	Allergen label located on self serve pastry door
	Using gloves to handle Rte foods
	Food arrives frozen, heated to corporate desire temps and hot held at 135 or higher
	Grill items hot held for 2hrs max
	Wings and tacos held max of 2hrs, pizza held max of 2hr
	Pizza utensils cleaned after every use
	Ovens look good, no food buildup inside
	Roller tongs are cleaned once every 4hrs or as needed
	Using red digital thermo
	Not using UC hot holding cabinets next to tabacco shelves
	Operator discarded 6 slices of pizza during inspection due to corporate max holding time
	Air curtains confirmed operational at all exterior doors
	Hot holding unit (right) recently replaced, second unit on order, non operational during inspection

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:** Richard Hill	Samples: Y N # collected

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