

# Retail Food Establishment Inspection Report

FOLLOWUP 10/10/2025

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

Date: <b>9/19/2025</b>	Time in: <b>1:10</b>	Time out: <b>1:50</b>	License/Permit # <b>FOOD5007</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>	
Establishment Name: <b>7-Eleven #16559A (KAUFMAN)</b>			Contact/Owner Name: <b>Mehabaw Yallew</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>11/89/B</b>	
Physical Address: <b>102 W Kaufman Rockwall, TX</b>			Pest control : <b>Rentokil/8-29-2025</b>		Hood <b>n/a</b>		Grease trap : refer to city/2024 invoice on file	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					R
	✓				1. Proper cooling time and temperature					
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)					
	✓				3. Proper Hot Holding temperature(135°F)					
	✓				4. Proper cooking time and temperature					
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)					
3				✓	6. Time as a Public Health Control; procedures & records <span style="color: red;">timers being used @ followup</span>					
Approved Source										
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <span style="color: red;">corporate</span>					
	✓				8. Food Received at proper temperature <span style="color: red;">check at receipt</span>					
Protection from Contamination										
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature <span style="color: red;">sani spray bottle @ 200ppm quats/need new bottle</span>					
	✓				11. Proper disposition of returned, previously served or reconditioned <span style="color: red;">discarded</span>					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel					R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <span style="color: red;">2</span>					
	✓				22. Food Handler/ no unauthorized persons/ personnel					
Safe Water, Recordkeeping and Food Package Labeling										
	✓				23. Hot and Cold Water available; adequate pressure, safe					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
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/Buffer Plate)/ Allergen Label					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										
Compliance Status					Compliance Status					
O U T	I N	N O	N A	C O S	Prevention of Food Contamination					R
1					34. No Evidence of Insect contamination, rodent/other animals					
	✓				35. Personal Cleanliness/eating, drinking or tobacco use					
	✓				36. Wiping Cloths; properly used and stored					
	✓				37. Environmental contamination					
	✓				38. Approved thawing method					
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					

Compliance Status										
O U T	I N	N O	N A	C O S	Employee Health					R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands										
	✓				14. Hands cleaned and properly washed/ Gloves used properly <span style="color: red;">gloves used</span>					
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )					
Highly Susceptible Populations										
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <span style="color: red;">no eggs</span>					
Chemicals										
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓				18. Toxic substances properly identified, stored and used					
Water/ Plumbing										
	W				19. Water from approved source; Plumbing installed; proper backflow device					
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					

Compliance Status										
O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification					R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓				28. Proper Date Marking and disposition					
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <span style="color: red;">need new quats test strips/discussed</span>					
Permit Requirement, Prerequisite for Operation										
	✓				30. Food Establishment Permit (Current/insp report sign posted) <span style="color: red;">12/31/2025</span>					
Utensils, Equipment, and Vending										
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used					
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

Compliance Status										
O U T	I N	N O	N A	C O S	Food Identification					R
	✓				41. Original container labeling (Bulk Food)					
Physical Facilities										
1					42. Non-Food Contact surfaces clean <span style="color: red;">to clean</span>					
	✓				43. Adequate ventilation and lighting; designated areas used					
	✓				44. Garbage and Refuse properly disposed; facilities maintained					
1					45. Physical facilities installed, maintained, and clean <span style="color: red;">to clean</span>					
	✓				46. Toilet Facilities; properly constructed, supplied, and clean					
	✓				47. Other Violations					

