

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/12/2024	Time in: 1:26	Time out: 2:29	License/Permit # Fs 8850	Food handlers 7	Food managers 1	Page <u>1</u> of <u>2</u>
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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 34011 north			Contact/Owner Name: Arbindkumar patel		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 3250N Goliad Road			Pest control : Rentokil 12/30/2023		Hood Na Grease trap / waste oil Les 10/13/23 1000	
10/90/A						

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 ✓ 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Discarded						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 7 eleven employee policy at hand sink					
W						Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F) Using tphc on all hot products						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
	✓					Highly Susceptible Populations					
W								✓			
6. Time as a Public Health Control; procedures & records 7 eleven policy in place						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked of using					
Approved Source						Chemicals					
3				✓				✓			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction One dented can						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Precut					
	✓					✓					
8. Food Received at proper temperature To check						18. Toxic substances properly identified, stored and used Stored low					
Protection from Contamination						Water/ Plumbing					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned Discarded											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					2			✓		
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Kolaches etc if using over 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips within date					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						30. Food Establishment Permit (Current/ insp sign posted) Posted over door way					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used One hand sink					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 3 times per day logged in binder						W					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers					
	✓					✓					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting / ingredients by request						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and tested					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies behind counter						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored low						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored Using spray						43. Adequate ventilation and lighting; designated areas used					
1						✓					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area					
		✓				W					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped but could use some tlc cleaning					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						47. Other Violations See					
	✓					1					
40. Single-service & single-use articles; properly stored and used Watch											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Arbindkumar patel	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: 7 eleven 34011 north	Physical Address: 3250N Goliad Road	City/State: Rockwall	License/Permit # Fs 8850	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit inside	37	Roller left		Undercounter cooler	
Pico/ salsa	39/37	Taquitos		Taquitos /egg rolls	37/36
Chili unit	146	136-147		Freezer under counter	-3.4
Roller unit rt	145-162	Hamburger unit	146	Kolache unit	40
Buffalo chicken /	135/122/125	Wing unit		Upright freezer in back room	4.9
Cheeseburger roller	135/136	Wings	136/139	Ice cream freezer	-12
Egg roll	122-129	Mini tacos	138	Mini melts	-10
Upright freezer	11	Kabob	132	Wall unit	37-42

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 temps F
	Allergy statement on pastry case
45	To dust air vent covers in store area
	Hot water 110 at hand sink
45	Need to scrub wall Behind hand sink - old sticker residue
45/42	To deep clean under behind and around shelving and equipment in nooks and crannies etc
W/tphc	Rollers are not turning product therefore not all Parts are holding good temps / cos removed to reheat - using 4 hrs as well
W/tphc	Surface readings are 145-162 in front area where items are for self serving - all items are heated to 145 prior to moving to front of rollers / tphc
W	Using tphc for hot items in hot holding 2 hrs for kabobs
42/45	To clean inside cooler and freezer and wall behind pizza cutter storage shelf / paper replaced every 4 hrs
28	Reminder to date mark any kolache box or other Tcs food box if not using within 24 hrs
Yes	employee health poster behind hand sink
	Three comp sink sanitizer - 200 ppm
45	Need to scrub drains under three comp and all hand sinks
	Not using hand sink in back room as front hand sink is within ft needed and door is left open to allow use
W	Damages will be taken care off — to allow floor to e cleaned
47	Reminder to hang mop to allow To dry
	Using blue gloves to place items on the rollers etc
	Coffee station - cold station 33-37 F
	Freezer unit - 6.9-9.8
	Wic 31.6/35.4/39.1/37.5/ 37/38!milk area
W	Using prebagged reddy ice - need to keep all bags on plastic pallet
45	Need to clean under shelves in wictry to eliminate floor store of boxes not wrapped in plastic
45	Great rolling carts in wic / need to clean under plastic carts and pallets in wic too
07/cos	To watch for dented cans / pulled beams
42	Need to clean sales floor shelving where needed - ex. Canned goods
	Tongs are w r s every 4 hrs

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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