



SUBJECT: 7-ELEVEN STORE REMODEL

To Whom It May Concern:

- All stores - change the service status of the current hot dog roller grill from clerk-serve to customer serve.
 - Current equipment will be utilized with a change to the sneeze guard.
 - Current location will be basically the same.
 - The Sales Associate prepares the grill items, per SOP provided, by heating product on the 'clerk side' of the grill until the internal temperature is $\geq 140\text{F}$. There is rolling POP (Point of Purchase signage) that states 'Product Heating' to clearly differentiate ready to serve product and that which is being heated.
 - The Sales Associate verifies the internal product temperature to assure $\geq 140\text{F}$.
 - The Sales Associate moves the pre-heated product to the 'customer' side of the grill.
 - Customers come to the grill, they select a pre-packaged bun if required, then chooses a pre-heated grill item of their choice.
 - The Sales Associates will monitor the roller grill for cleanliness and temperature compliance throughout their shift.
- Many stores will be receiving a new under-counter refrigerator with a food grade work surface.
 - Stores that do not currently have an under-counter refrigerator may receive one.
 - The under-counter refrigerator will not require a floor sink nor should it require a new electrical circuit to be installed.
 - The Food grade work surface consists of: Stainless Steel Workstations, Thermometer Bin, Wire Basket, Top Shelf Dividers, Shelf Ledges, Sanitize Pan Holder, Sauce Holder, Foil Pouch Bin & Melt Pouch Bin, Basket Liner Bin, Label Holder.
 - Purpose is to provide more space to the store operators to prepare food by organizing items associated with heating, serving, and holding hot food in the food prep area.
 - Refer to the provided SOP: "Hot Food WorkStation Standard Operating Procedure"
- All stores will receive a 3'-5' food preparation Metro work station to be installed in the food prep area on the back run of the sales counter.
 - The Metro Work Station consists of: Stainless Steel Workstations, Thermometer Bin, Wire Basket, Top Shelf Dividers, Shelf Ledges, Sanitize Pan Holder, Sauce Holder, Foil Pouch Bin & Melt Pouch Bin, Basket Liner Bin, Label Holder.
 - Purpose is to provide more space to the store operators to prepare food by organizing items associated with heating, serving, and holding hot food in the food prep area.
 - Refer to the provided SOP: "Hot Food WorkStation Standard Operating Procedure"

- In stores where the current location of the refrigerated condiment station is not adjacent to the roller grill, the condiment station may be relocated to be directly adjacent to the self-serve roller grill.
 - Relocation of the refrigerated condiment stations will not require a floor sink nor should it require a new electrical circuit to be installed.
- Customer use microwaves may be slightly relocated but remain in the same basic location and on an approved, cleanable surface.
 - Relocation of the microwaves should not require a new electrical circuit to be installed.
- Chili and cheese dispensers may be slightly relocated but remain in the same basic location and on an approved, cleanable surface.
 - Relocation of the chili and cheese dispensers should not require a new electrical circuit to be installed.
- Stores will be receiving a Hot Holding Bag:
 - This bag is used to hold heated pizza prior to pick-up if more than one whole pizza is ordered.
 - The Hot Hold bag can hold a maximum of 3 pizzas.
 - Pizza placed in the Hot Holding Bag will be marked with the time heated on the front of the box, and FIFO rotation will be applied.
 - The bag will be located under/adjacent to the Roller Grill on the employee side of the food prep area; the bag is not to be stored on the floor.
 - All food that will be placed in the Hot Hold bag will be fully packaged/wrapped.
 - The heating element inside the bag (that allows heat to conduct throughout the bag) is Intertek ETL / NSF ANSI Approved.
 - Refer to “Using the Carry Hot Bag” SOP, and the “Phase Change Energy Solutions” Hot Holding Bag supplier letter.
- On July 10, 2018, 7-Eleven Corporate decided that they will move forward with the 3rd party delivery project, in Los Angeles County, starting September 2018.

Remodeled areas and equipment will not be used until final approval is obtained from the Health Department Plan Check/verification.

Thank you,

Tim Taylor

Tim Taylor CP-FS

7-Eleven Sr. Corporate Quality Assurance Manager

Western USA

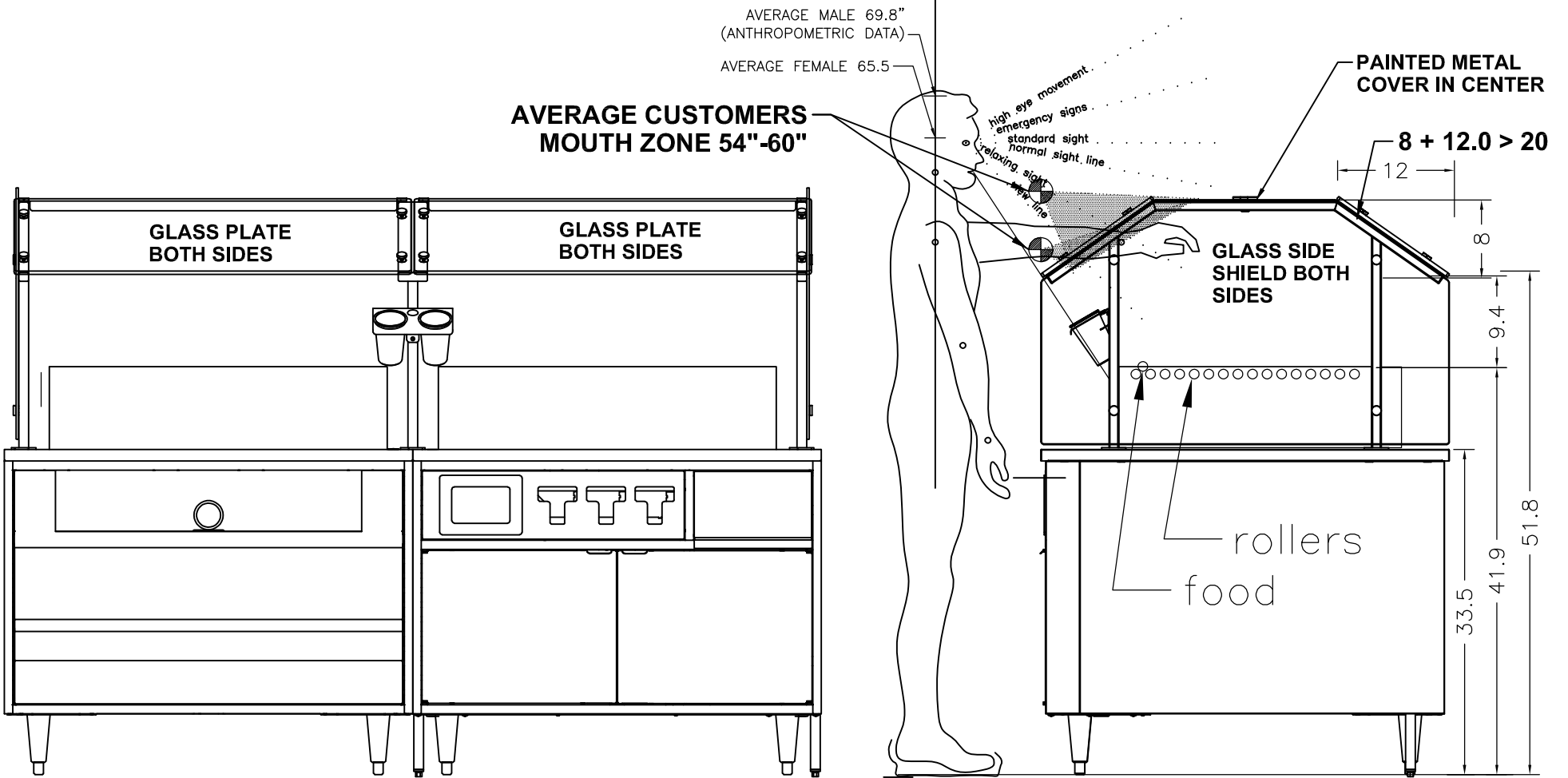
e Tim.taylor@7-11.com c 925.286.3697

Fatima Assaf

7-Eleven Regional Quality Assurance Manager

Greater Los Angeles, & Southwest USA

e fatima.assaf@7-11.com c 310.908.9432



***** MEETS REQUIREMENTS OF NSF FIG 16E
 FREE STANDING FOOD SHIELD FOR USE WITH
 ROLLER GRILL TYPE COUNTERTOP EQUIPMENT
 (5.36.6) *****

These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.	REF #			ROYSTON LLC ONE PICKROY ROAD JASPER, GA 30143 (770)735-3456	
	ENG				
	Tolerance Unless Otherwise Noted .XXX = ± .015 .XX = ± .030 Angles = ± 1° Hole Dia. = ± .003	PART DESCRIPTION 62013269-1		ENG	DATE
	JPO	JPO	05/18/18	PART #	REV
				62007535-1	A

Self-Serve Roller Grill



1. Wash hands. Put food service gloves on both hands.



2. Start each day with a clean sanitized grill, smallwares and shroud. Preheat roller grill for 10 minutes.



Heat zone: closest to store employees

Hold zone: closest to customers



3. Remove in-code product from refrigerator.



4. Place clean sanitized product identification tags on grill so customers know which products are ready.

Heat: closest to employees



Hold: closest to customers

5. Place product on the heat side of the grill.



6. Heat product for 20-25 minutes.

7. Products have a 4 hour shelf life once heated.



8. Check quality; check temperature.

9. If temperature is less than 140° F, continue heating.



10. Move product to hold zone when product reaches 140° F. Check product temperature every 2 hours.



11. Use a label gun to code date label on each packaged bun. Buns have a 4 hour shelf life in warming drawer.









12. Customers will serve themselves. Make sure all clean, sanitized smallwares and containers are in place.



13. Change tongs and holding container with clean sanitized replacements every 2 hours.

Self-Serve Roller Grill

		
<ul style="list-style-type: none"> • Individually wrapped buns arrive to the store frozen. They take 24 hours to thaw at room temperature. • Buns should never be placed in refrigeration. • Thawed shelf life is 10 days. • Do not thaw partial cases. 	<ul style="list-style-type: none"> • Restock Hot Dog Boxes under the warming drawer as needed. Store upside down. 	<ul style="list-style-type: none"> • Restock Taquito Bags as needed.
		
<ul style="list-style-type: none"> • Place hot dog buns in the warming drawer as needed. Do not stack the buns. Buns have a 4 hour shelf life. • Do not add water or towels in the drawer. 	<ul style="list-style-type: none"> • Code the buns with the expiration time. This bun was put in the drawer at 1:00. Code with 15 minute increments. 	<ul style="list-style-type: none"> • Use the 3 bottle Cleaning Method and Grill Release to clean and sanitize the roller grill, shroud and surface areas.

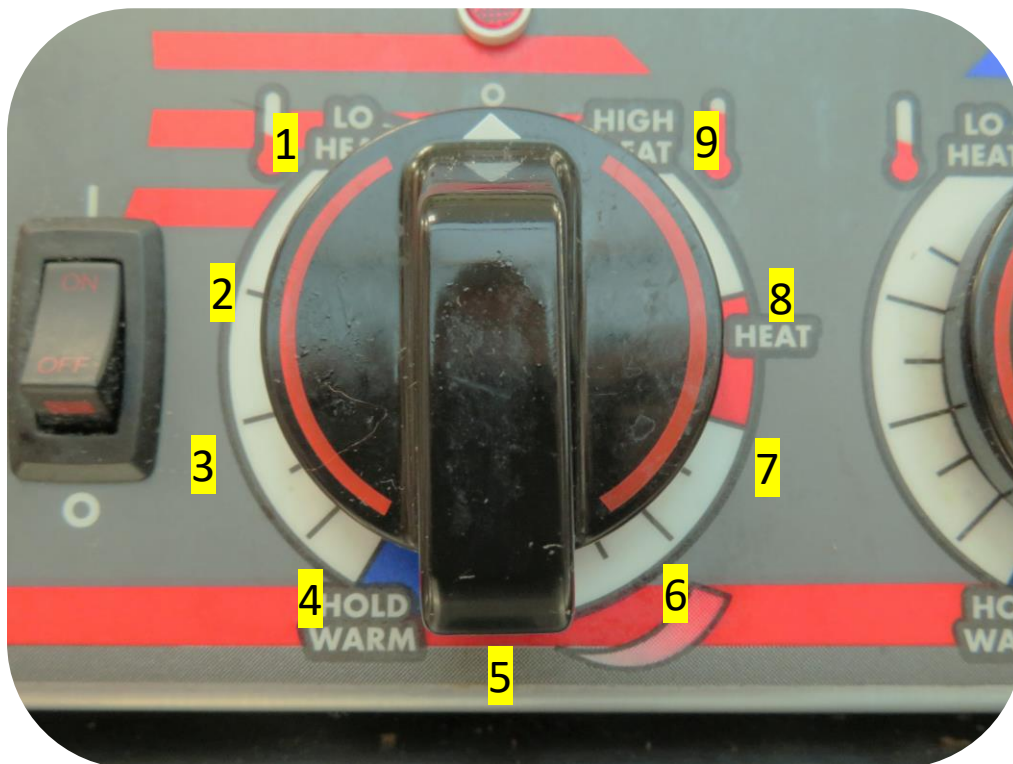
Oversight statement: Roller grill, shroud, bun warmer, condiment station, tongs, warmers, counters and other related food contact surfaces shall be monitored frequently while in use for general cleanliness and food safety throughout the day.

- Internal temperature for all ready to serve product shall be monitored at least every 2 hours. Use clean and sanitized, calibrated digital metal-stem probe thermometer.
- Tongs and tong holder shall be replaced with wash/rinsed/sanitized at a frequency no less than every two hours.
- Equipment and food preparation cleanliness shall be maintained using the established CIP bottle process and clean paper towels.
- Customer interaction with the grill shall be monitored continuously to ensure food safety by an employee trained in food safety.

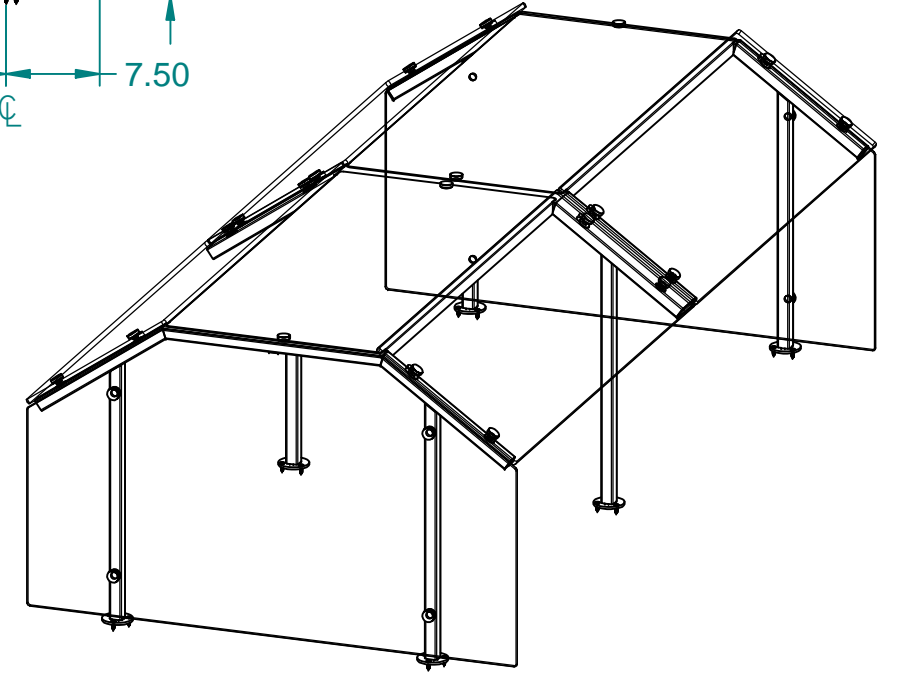
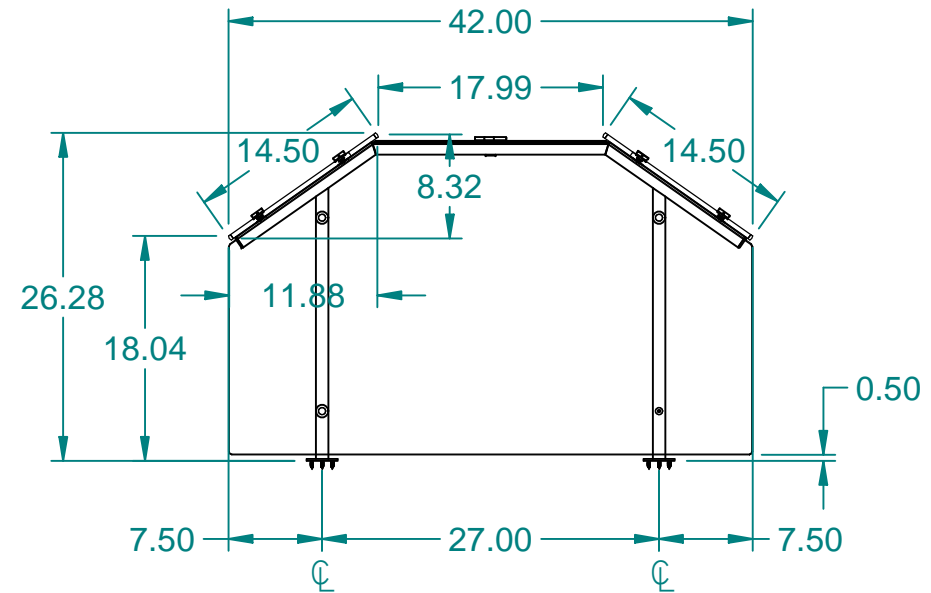
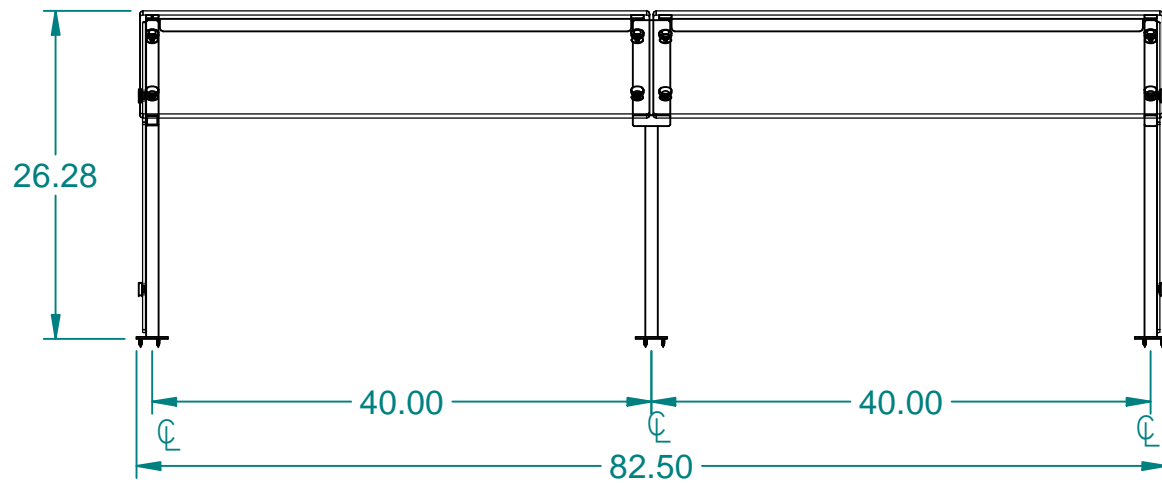
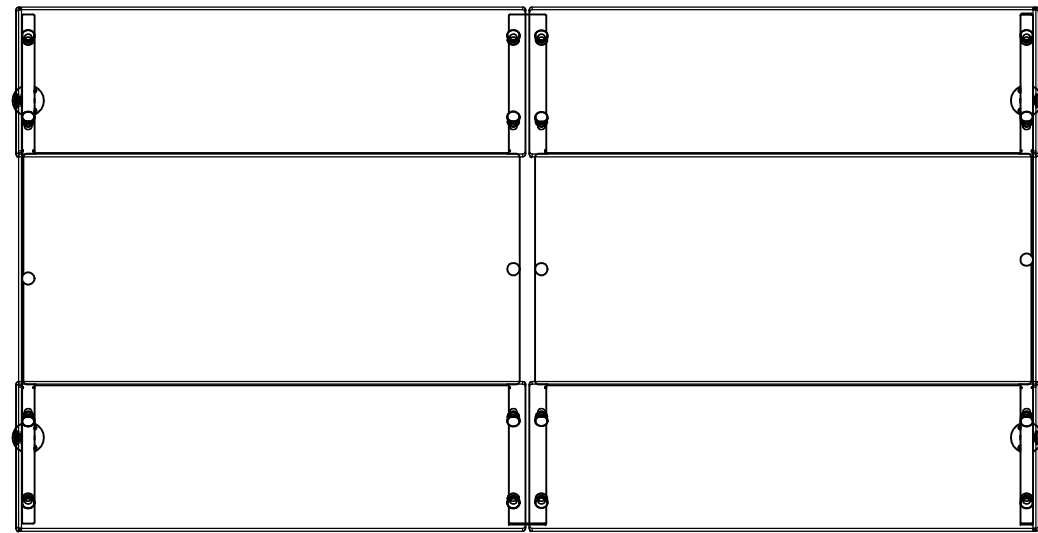
Self-Serve Roller Grill

SETTINGS (Heat/Hold)		
Grill Size	Taquito Grill*	Hot Dogs Grill*
Star - 45 - Standard Sneeze Guard	7/5	7/4
Star - 75 - Standard Sneeze Guard	8/5	7/4
Star - 75 - Recessed, High Profile Sneeze Guard	9/5	9/6
AP Wyott - Recessed High Profile Sneeze Guard	Heat/Hold	Heat/Hold
AIT/ADCO - 75 Standard Sneeze Guard	7/2	7/2
AIT/ADCO - 75 Recessed, High Profile Sneeze Guard	8/3	8/3

For stores with single grills use the higher settings (highlighted).



REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
AI	ECN 61741 ADDED NSF LABEL		REP
A		03-22-18	REP



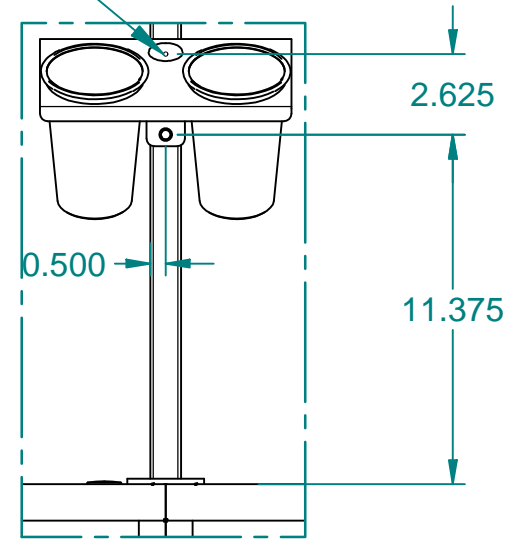
ITEM	PART NO.	DESCRIPTION	QTY
1	0796409	SCR,SM,FLH,PHH,SS,10X.750	18
2	192360	LABEL,NSF	1
3	22066267	SNRF,HEYCO1836,BLK	1
4	62003292	SDOF,01.00ODXBRSS,CRL#CAP1BS	28
5	62007487	SNRF,PLUG,HEYCO1892,BLK	1
6	62007559	PLUG,HEYCOG5287,1X1,.083WALL,BLK	4
7	62007564	PLUG,HEYCOG5345,1X3,.083WALL,BLK	2
8	62007889	PKG,LT,LED,SSG,ASPECT	1
9	62013237	A,FRM,SZGD,40.79X25.56,35D,END,LCUT	2
10	62013256	A,FRM,SZGD,40.79X25.56,35D,MID,LCUT	1
11	62013270	GL,END,TMPD,6MMX42.00X24.94X145DG,4HL, RGRL,CNDA	2
12	62013271	GL,SDE,TMPD,10MMX40.88X14.00,4HL,RGRL	4
13	62013272	CHAN,LED,SZGD,39.75X18.63X01.00,SDOF,LCUT	2



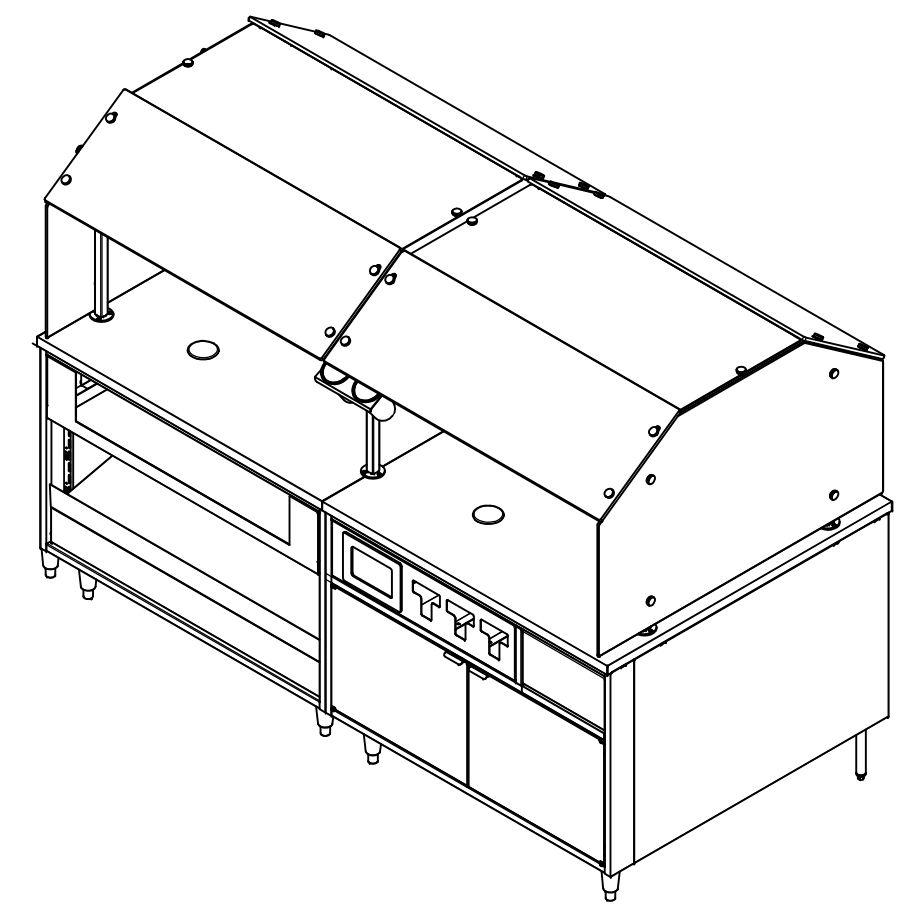
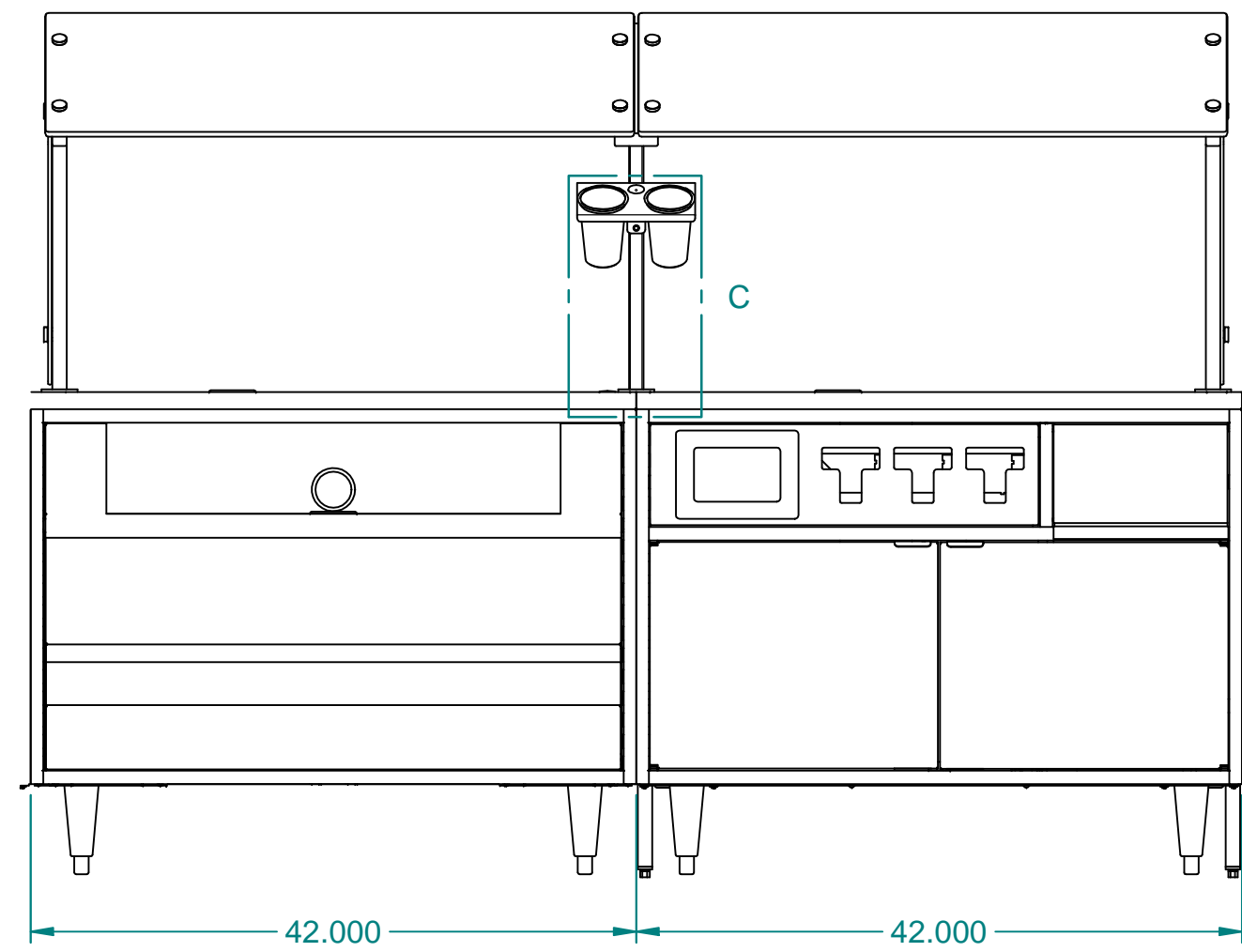
These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.

REF # 62007535	ROYSTON	ROYSTON LLC ONE PICKROY ROAD JASPER, GA 30143 (770)735-3456
NEXT STEP SHIP	PART DESCRIPTION PKG,SZGD,82.5X42X26,GL,TMPD,SDOF,LCUT,DBL,RGRL,SSG,CNDA,7-11	
Tolerance Unless Otherwise Noted .XXX = ± .015 .XX = ± .030 Angles = ± 1° Hole Dia. = ± .003	DRAWN BY rob.parr	DATE 03-08-18
	PART # 62013269	REV A.1

DRILL (2) .141 (9/64") HOLES 11.375 OFF COUNTER TOP AND 2.625" BETWEEN HOLES.



DETAIL C



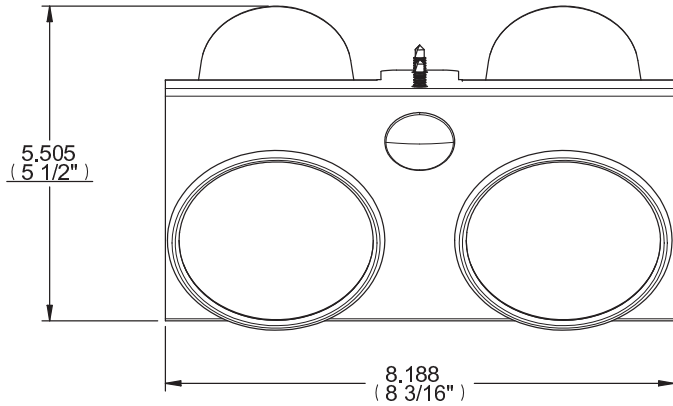
ROYSTON[®] ROYSTON LLC
 ONE PICKROY ROAD
 JASPER, GA 30143
 (770)735-3456

These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.

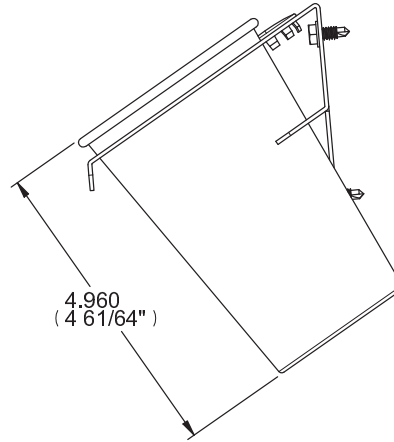
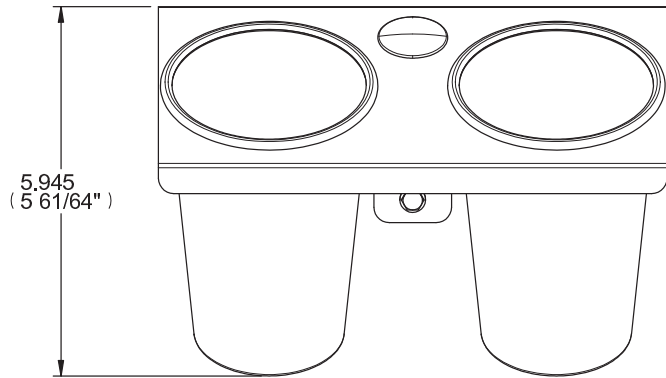
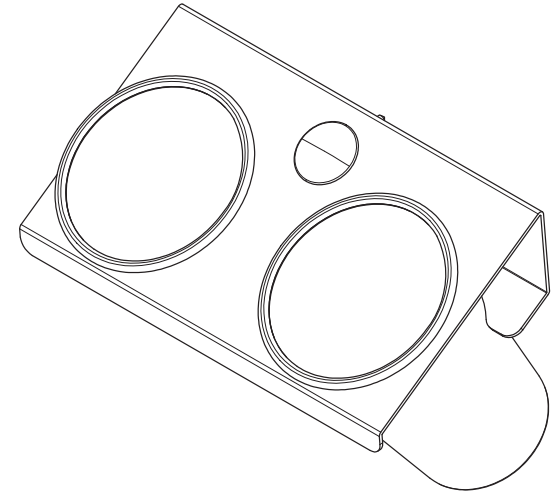
PART # 62013269 REV A.1

7-Eleven Item #: 03501565

REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
A		01-18-18	REP

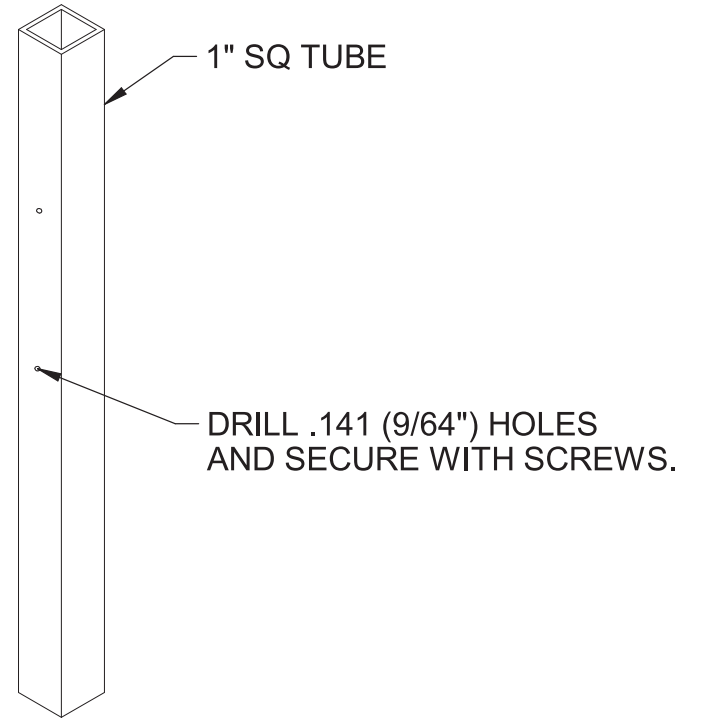
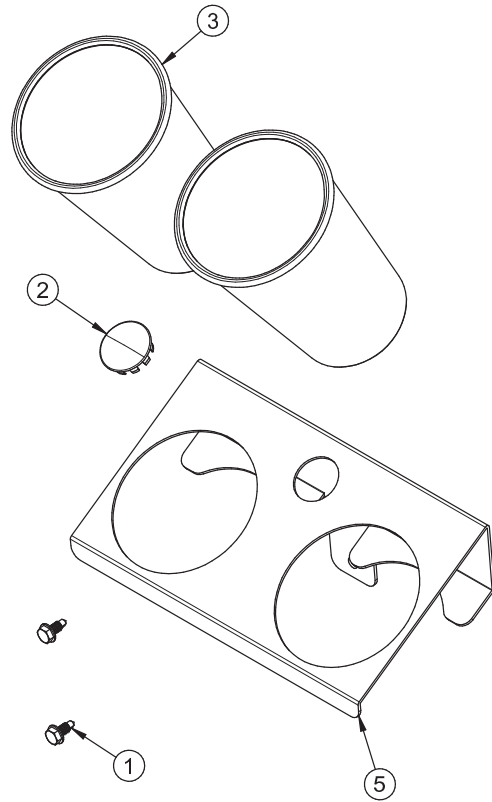


**SHIP WITH
(4) TUMBLERS**



ITEM	PART NO.	DESCRIPTION	QTY
1	193518	SCR,DRL,HD,WS,HEX,#10X1/2	2
2	62007616	PLUG,HL,1IN,CRS,ZN,GRGR-4HFT6	1
3	62007665	TBLR,04.96X03.50,SS,16OZ,STEELYS	4
4	62007829-1	ISHT,HLDR,TNG,08.19X05.95,1"SQ-TBG,SS,7-11	1
5	62007830	BRKT,04.73X03.07,TNG,1"SQ-TBG,SS	1

<p>These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.</p>	REF # 62007675			ROYSTON LLC ONE PICKROY ROAD JASPER, GA 30143 (770)735-3456
	NEXT STEP SHIP	PART DESCRIPTION PKG,HLDR,TNG,08.19X05.95,SS,1"SQ-TBG,DBL,(4)TBLRS,7-11		
	Tolerance Unless Otherwise Noted .XXX = ± .015 .XX = ± .030 Angles = ± 1° Hole Dia. = ± .003	DRAWN BY rob.parr	DATE 01-18-18	PART # 62007829



ITEM	PART NO.	DESCRIPTION	QTY
1	193518	SCR,DRL,HD,WS,HEX,#10X1/2	2
2	62007616	PLUG,HL,1IN,CRS,ZN,GRGR-4HFT6	1
3	62007665	TBLR,04.96X03.50,SS,16OZ,STEELYS	4
4	62007829-1	ISHT,HLDL,TNG,08.19X05.95,1"SQ-TBG,SS,7-11	1
5	62007830	BRKT,04.73X03.07,TNG,1"SQ-TBG,SS	1

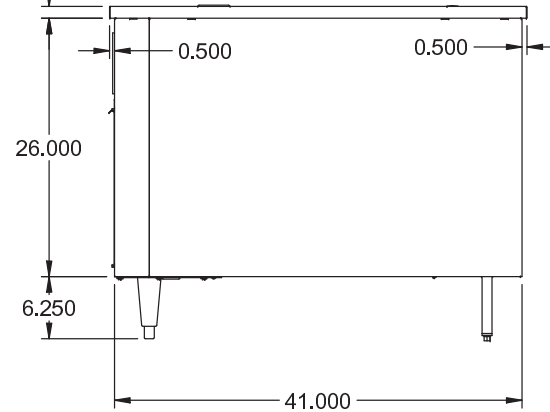
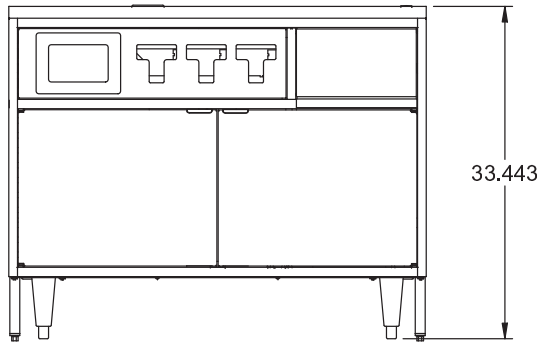
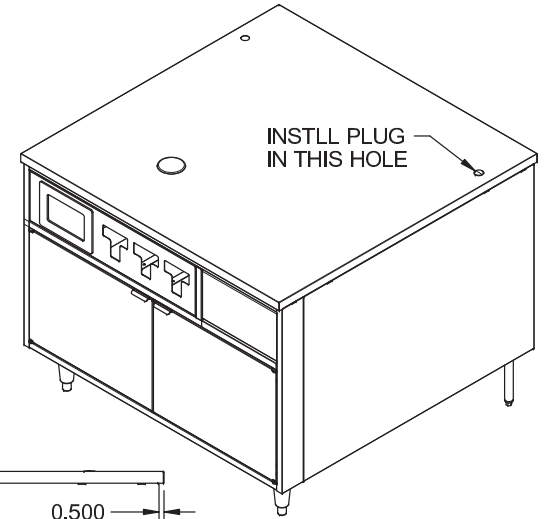
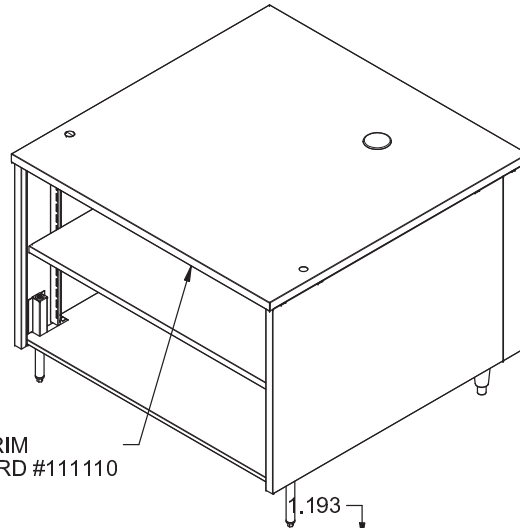
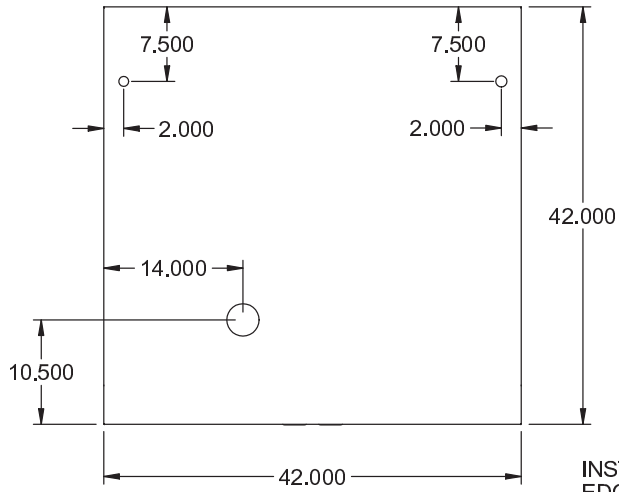
ROYSTON[®] ROYSTON LLC
 ONE PICKROY ROAD
 JASPER, GA 30143
 (770)735-3456

These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.

PART # **62007829** REV **A**

7-Eleven Item #: 03501546

REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
D	ECN 61629 ADD HOLE PLUG 62007616	01-16-18	REP
C	ECN 61601 DELETE 21000778 ADD 62004292	12-06-17	REP
B	ECN 61588 UPDATED DRAFT	11-07-17	REP



ITEM	PART NO.	DESCRIPTION	QTY
1	0253007	KIT_LEG,(KLEIN (1) LEG W-BOX	2
2	0403200	PKG_CONN,CAB,M&F,2	1
3	111110	TRIM,GRD_EDGE,CLR,#EGCL5-16	A/R
4	22000260	KIT_LEG,SFE,11.013	1
5	60016194	KIT_DSP,NPK,SS,PUR,06.12X08.50X06.00,ACFB	1
6	62001330	CS424134FD2-1NPK-3TQO-WST-DWR-DIVR-30.75SFE-BKSH	1
7	62004292	A,SF,42.00X42.00,2.8H-14OEL-10.5OFRT,2H-2OELR-7.5OBCK	1
8	62007616	PLUG,HL,1IN,CRS,ZN,GRGR-4HFT6	1

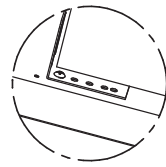
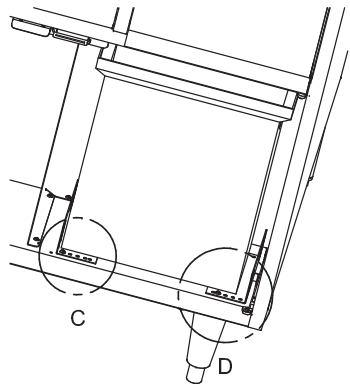
These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.

REF # 62001050
NEXT STEP
Tolerance Unless Otherwise Noted
.XXX = ± .015
.XX = ± .030
Angles = ± 1°
Hole Dia. = ± .003

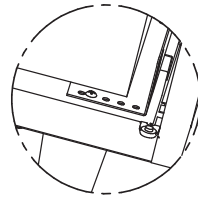
ROYSTON
ROYSTON LLC
ONE PICKROY ROAD
JASPER, GA 30143
(770)735-3456

PART DESCRIPTION
FF42-41-42FST-1NPK-3TQO-WST-FD2-DWR-DIVR-BKSH-30.75SF-33.5L-CBC

DRAWN BY: rob.parr
DATE: 10-26-17
PART #: 62001329
REV: D

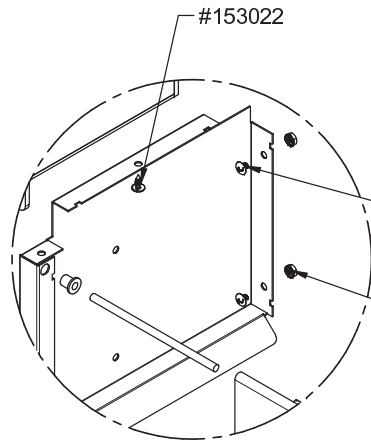
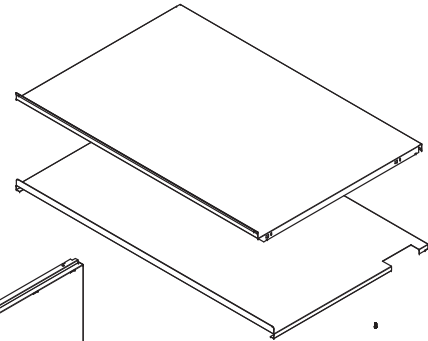
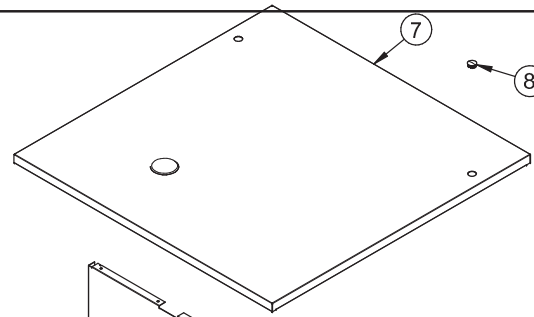


DETAIL C



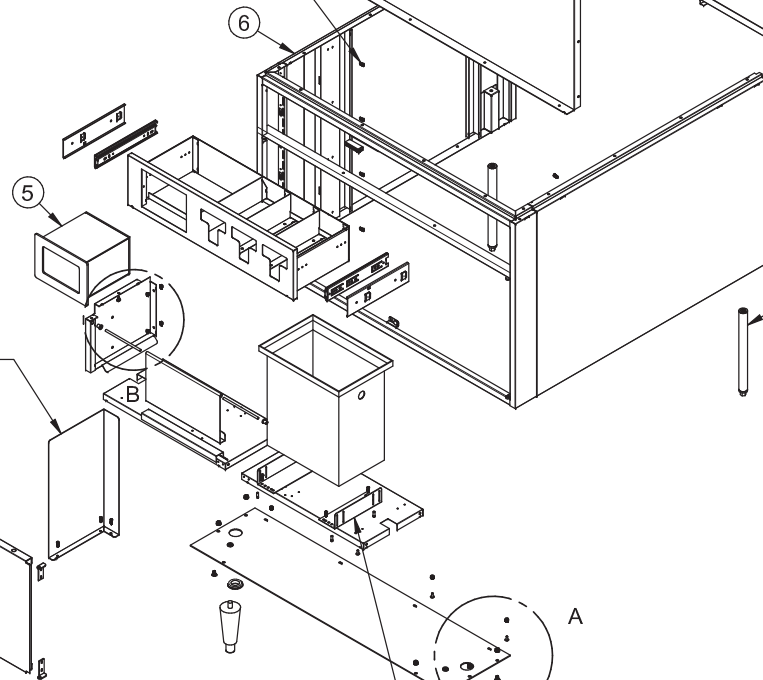
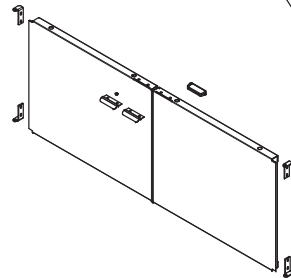
DETAIL D

ATTACH TO SIDE STIFFENER WITH (8) #153050 TT SCREWS. USE (6) #153031 SCREWS AND (6) #157505 NUTS TO ATTACH TO LEG PLATE TO CABINET. USE (4) #153011 AND (4) #157509 TO ATTACH PANEL TO LEG PLATE.

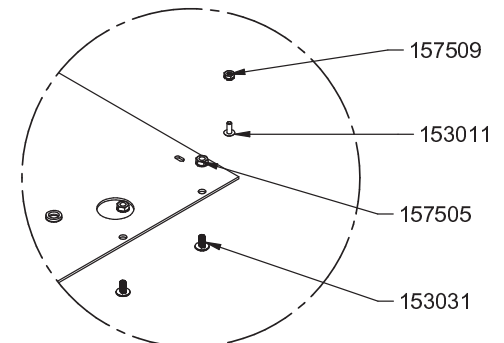
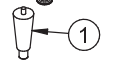


DETAIL B

INSTALL PANEL TO LOOSE BOTTOM



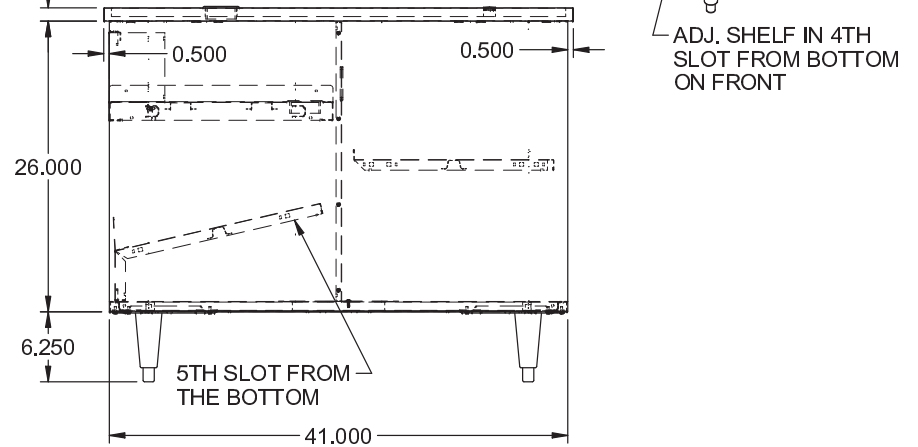
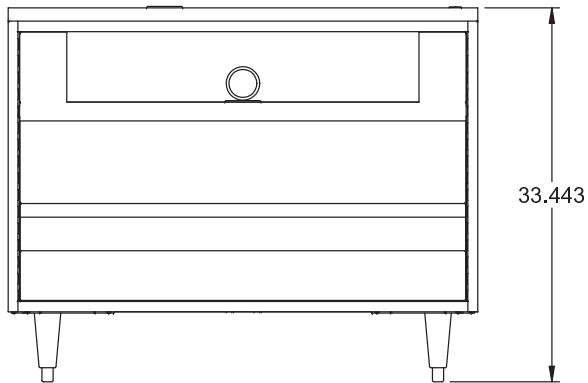
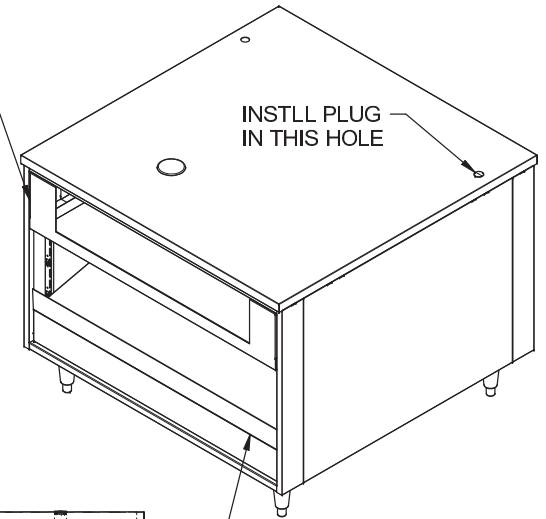
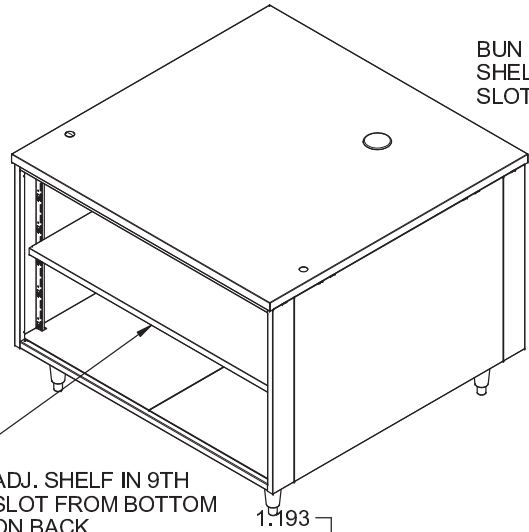
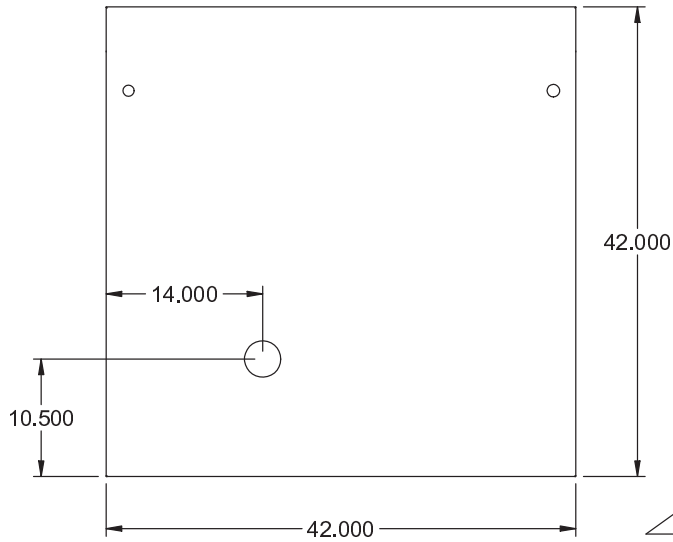
INSTALL ANGLE GUIDES FOR TRASH CAN IN LOOSE BOTTOM



DETAIL A

7-Eleven Item #: 03501547

REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
D	ECN 61629 ADD PLUG 62007616	01-16-18	REP
C	ECN 61611 UPDATED DRAFT	12-07-17	REP
B	ECN 61601 DELETE 21000778 AND ADD 62004292	12-06-17	REP



ITEM	PART NO.	DESCRIPTION	QTY
1	0403200	PKG,CONN,CAB,M&F,2	1
2	10012282	KIT_LEG,CNR,04CT,STD,WHDW	1
3	62001565	CS424134ND-FOB-1AS-TLT-BTMF-1AS-BWMR-DIVR	1
4	62004292	A,SF,42.00X42.00,2.8H-14OEL-10.5OFRT,2H-2OELR-7.5OBCK	1
5	62007616	PLUG,HL,1IN,CRS,ZN,GRGR-4HFT6	1

These designs are proprietary information, property of ROYSTON LLC. They shall not be copied or duplicated in any manner without prior written consent.

REF # 60147135
NEXT STEP SHIP

ROYSTON
ROYSTON LLC
ONE PICKROY ROAD
JASPER, GA 30143
(770)735-3456

Tolerance Unless Otherwise Noted
.XXX = ± .015
.XX = ± .030
Angles = ± 1°
Hole Dia. = ± .003

PART DESCRIPTION
FF42-41-42FST-2.8HL-1HL-ND-FOB-1AS-TLT-BTMF-20.5BWMR-HDBT-DIVR-33.5L-CBC

DRAWN BY: rob.parr DATE: 10-30-17 PART #: 62001564 REV: D



7-Eleven Store Menu

Note: All animal proteins* are fully pre-cooked under verified HACCP plans in federally inspected production facilities.

*Does not include stores with the Laredo Taco Company or Roost Programs

Basic 7-Eleven Store

- Fresh and Fast Foods
- Refrigerated sandwiches – up to 3-day shelf life
- Freeze to thaw sandwiches, burritos, Hot Pockets, burgers and sandwiches – up to 14-days shelf life
- Whole and cut fruits – up to 9-days shelf life
- Green Salads – up to 7-days shelf life
- Pasta/potato salads – up to 14-days shelf life
- Fresh donuts and pastries – 24-hour shelf life
- Fresh packaged bakery items – up to 14-day shelf
- Pre-cooked (re-heated at store level) breakfast sandwiches – up to 2-hours shelf life held $\geq 140^{\circ}\text{F}$
- Pre-cooked (re-heated at store level) chicken tenders, chicken wings, tacos, meat patties empanadas - heated $\geq 140^{\circ}\text{F}$ with a shelf life up to 4-hours held $\geq 140^{\circ}\text{F}$
- Pre-cooked (re-heated and assembled at store level) products i.e. Chicken sandwiches, Beef Burgers and Breakfast Sandwiches –
- Meat patties, egg patties and bacon reheated $\geq 140^{\circ}\text{F}$ with a shelf life up to 2-hous held $\geq 140^{\circ}\text{F}$
- Shelf stable sauces, decanted, held at ambient temperatures up to 72-hours
- Re-thermalized par-cooked potato products, cheese sticks and pizzas – heated $\geq 165^{\circ}\text{F}$ with a shelf life of up to 2 hours held $\geq 140^{\circ}\text{F}$.
- Pre-cooked (re-heated at store level) hot dogs, corn dogs, Taquitos and egg rolls – up to 4-hour shelf life $\geq 140^{\circ}\text{F}$
- Pre-cooked (re-heated at store level) chili and cheese sauces – up to 48-hour shelf life held $\geq 140^{\circ}\text{F}$
- Nachos
- Fresh and processed condiments (held $\leq 40^{\circ}\text{F}$)
 - Onions
 - Tomatoes
 - Pico di Gallo
 - Lettuce
 - Pickled products i.e. relish, jalapenos and sauerkraut
 - Fresh and/or bottled salsa

Beverages – Self Serve

- Assorted brewed coffees and teas
- Assorted powder based hot chocolates and cappuccinos
- Assorted iced coffees
- Wide assortment of fountain beverages
- Wide assortment of Slurpee (frozen carbonated beverages)
- Iced Tea

Grocery and Pre-packaged foods

- Large assortment of packaged grocery items:
- Cereals
- Canned goods
- Condiments
- Crackers

- Fresh Breads
- Ice Cream (take home and novelty)
- Frozen Meals
- Snacks
- Chips
- Dried Meat Jerky
- Nuts/seeds
- Confectionary
- Chocolate
- Non-chocolate
- Gums
- Hard Candies
- Novelty

Cold Vault

- Canned/bottled Soda
- Juices
- Energy Drinks
- Bottled Water
- Alcoholic Beverages
- Beer
- Wine
- Hard liquor (some stores with a limited selection)
- Fresh Dairy
- Fluid dairy
- Yogurt
- Butter
- Eggs
- Refrigerated Food Products
- Packaged Deli Meats and cheeses

Non – Food Items

- Cigarettes and tobacco
- Large assortment of health and beauty items
- Cleaning products
- Auto products
- Motor Oil
- Antifreeze
- Various auto fluids
- Home use paper products
- Stationary
- Film & batteries
- Cell phones/accessories

Bake In Store - (Some Stores – Refer to Plan)

- Basic Menu: Cookies, croissants and Danish – baked from frozen pucks
- Shelf life: up to 24 hours displayed unpackaged; up to 3-days displayed packaged and labeled
- *Select stores will offer a limited breakfast menu*
- *Breakfast Sandwiches, (in-store cooked eggs, par-cooked and fully pre-cooked meats, cheeses and breads), par-cooked hashbrowns*
- *Shelf life: up to 2 hours held $\geq 140^{\circ}\text{F}$. Products will be discarded at the end of the held hot shelf life.*
- The menu type will be identified in the Plan Review application.

Product assortment list may vary from store to store and area by area.

Refer to the plans submitted for specific store/program details

02.01.2020



7-Eleven Store Menu

Recommended Suppliers

Varies by area; not all the suppliers listed may apply; local suppliers may not be listed.

National Suppliers are approved by 7-Eleven

- 7-Eleven Partner Commissaries and Bakeries distributed by proprietary distribution centers (CDC) daily/365 days per year. These suppliers operate under robust Food Safety Plans and are inspected by the USDA and/or FDA, third party audit schemes and by the 7-Eleven Quality Assurance Department
- Fresh and Fast Foods: Tyson, Cargill, Megamex (Don Miguel), Ruiz Foods, Schwan's Foods, Del Monte Fresh Cut and Taylor Farms to name a few
- National and Local Grocery Suppliers i.e. McLane Company, CoreMark
- National and Local beverage suppliers i.e. Coca Cola, Pepsi Cola, 7-Up, Budweiser and Coors just to name a few
- Laredo Taco Company: Sysco
- Raw Meat: Labatt Food Service

7-Eleven Temperature Standards

- Cold Holding: $\leq 40^{\circ}\text{F}$
- Hot Holding: $\geq 140^{\circ}\text{F}$

- Specific process standards, SOPs, SSOPs and/or supplier information is available upon request



7-Eleven Store Menu

FAQ 7-Eleven

Foodservice

- 1. Does 7-Eleven's menu involving thawing of foods for further preparation?** Some food items may be thawed under refrigeration in the vault or designated under counter refrigerator. This is usually the case when a store does not receive items such as hot dogs from the daily CDC (combined distribution center) but rather receives them weekly from a distributor such as McLane or CoreMark. Products received from the CDC are usually coded for expiration by the CDC. Products thawed at store level will be coded for expiration by the store.
- 2. Do 7-Eleven stores cook foods? If so what equipment is used to heat the foods?** 7-Eleven specifies that stores only use fully cooked RTE products. These products are then reheated for immediate serving or for hot holding per the Food Code section 3-403.11 C. Although pizza cannot technically be called RTE due to the crust, the crust does reach 165°F for 15 seconds during the baking process at the manufacturing location, however, we require stores to heat this to 165°F. Other items that cannot be obtained in RTE state such as some potato products are required to achieve 165°F or above in the oven. The equipment that may be used to heat the foods would be roller grills, microwaves ovens, or specialty combo ovens such as the TurboChef. Roller grills would be used for items such as hot dogs, taquitos, sausages, corn dogs, egg rolls, burritos, etc. Microwave would be used usually by the guest to heat fast food items such as packaged burritos or sandwiches. The microwave would also be used by store staff to heat cheese or chili sauce for holding in the dispenser. These sauces come in self-contained bags for heating, holding, and discard. The specialty ovens would be used to heat items such as pizza, chicken, hashbrowns, potato wedges, pretzels, etc. Digital metal stem or metal stem thermometers are used to check temperatures after heating and holding. There is no heating time longer than 35 minutes for our core items.
- 3. Do 7-Eleven stores hold foods hot or cold? If so, please describe.** Hot food holding units such as those from Hatco, Sanden, Star, or Wisco are used to hold food products after heating at 140°F minimum. This would include cheese and chili sauces, assorted sandwiches, pizza, items listed in question 2, etc. Hot beverage units would include those for coffee and cappuccino. 7-Eleven holds cold foods $\leq 40^{\circ}\text{F}$. Cold food holding units include the open-air cases manufactured by Sanden, Hussmann, or Southern and would contain packaged sandwiches, desserts, dairy products such as yogurt, fast food items such as packaged burritos, sandwiches, pizza, salads, fruit, hardboiled eggs, etc. Other cold refrigerated units house alcoholic and non-alcoholic beverages, juices, and perishable grocery items such as eggs, cheese, and bacon. In addition, frozen units contain ice cream, ice, and frozen foods such as entrees.
- 4. Do 7-Eleven stores use time as a public health control?** In limited situations, 7-Eleven stores may use time in lieu of temperature as a control, but it is not the preferred method. 7-Eleven requires foods to be held at safe temperatures and to be coded with a discard time for quality only not food safety. 7-Eleven will work with local Health Departments as required if approvals are necessary to assure compliance.
- 5. Do 7-Eleven stores cool and repackage or cool and reheat any foods for sale at a future time?** 7-Eleven does not generally support this practice.



7-Eleven Store Menu

6. **How do 7-Eleven stores clean and sanitize equipment used to prepare foods and beverages?** 7-Eleven stores follow the FDA Food Code procedures for manual wash, rinse, and sanitize for equipment either in the 3 compartment sink or as a clean-in-place process using quaternary ammonia. Most stores have a manual dispensing system (turn knob to dispense metered wash and sanitizer chemicals) from Ecolab. Quaternary ammonium is used for the sanitizing step at the concentration dictated in the Food Code. Stores which have soft serve ice cream /yogurt and/or nitrogen infused coffees/teas use powdered chlorinated cleaner/sanitizer such as Sterasheen or Ecolab product. The oven and roller grill are cleaned in place using paper towels and the cleaning, rinsing, and sanitizing elements in spray bottles. The paper towels will be thrown in the trash for each step vs. having the food grease going into sink. In addition, after each heat cycle in the oven, the heating basket is again wiped out with damp paper towel to remove the majority of oil that has come out from the products during heating. Small wares such as the display pans and tongs are cleaned and sanitized in the 3 compartment sink and could have minimal oil adherence. The majority of the product oil would have been captured by the display liners which are discarded into the trash.
7. **Do 7-Eleven stores have a food preparation sink for washing, rinsing, soaking, thawing, or similar preparation of food?** No, most 7-Eleven stores do not need a food preparation sink as no washing, rinsing, soaking, thawing, or similar preparation of food should take place. Food products that require heating are prepped from a frozen or thawed state. Those items that are heated from a thawed state are delivered in said condition from our distributor or thawed under refrigeration. Produce items are further processed at the manufacturer and delivered in ready-to-use condition. No washing, rinsing, soaking, thawing, or similar preparation of foods should ever take place in this facility while there is no dedicated food preparation sink installed.

Bake in Store Program

- **What is the new Bake in Store program and what equipment is used to heat and hold the foods?**
- **Fresh Baked (in store) Bakery Program.**

7-Eleven specifies that stores only use recommended products. These products are baked daily or as frequently as 2-3 times per shift for immediate serving, ambient display and/or for hot holding per the Food Code section 3-403.11 C. Products like raw and pasteurized eggs are received raw and cooked in pans in the oven to an internal temperature which reaches 165°F for 15 seconds during the baking process. Products like bacon are received par-cooked and reheated in pans in the oven to an internal temperature which reaches 165°F for 15 seconds during the baking process. Products like biscuits, cookies, croissants and Danish are received frozen in puck form and are baked from frozen. Products like fully cooked ham and cheese are received from the daily CDC system or from a weekly distributor like McLane or CoreMark and held cold until use. Ingredients are combined into finished sandwiches i.e. cooked eggs, biscuits, cheese and bacon. These sandwiches are held as a hot food – see #3. The equipment that may be used to heat foods for this program would be Doyon ovens, Altosham oven or the Turbo Chef Oven. Digital metal stem or metal stem thermometers are used to check temperatures after baking/cooking and during holding. Non TCS baked goods are to be sold from Plexiglas cases on the sales counter, in-line display case at the sales counter or from the already approved fresh bakery case. Packaged products i.e. cookies and breakfast sandwiches may be packaged and labeled and held for XX time. Some products held at ambient temperatures may require the use of time as a public health control; this would include products like filled Danish. See #4.