

N.C. Department of Health & Human Services
Division of Public Health / Environmental Health Section / Plan Review Unit

Food Establishment Plan Review Application

This application must be completed in its entirety, or your review may be significantly delayed.

To verify franchised or chain food establishment designation for the purpose of plan review as specified in Section 8-201.11 of the North Carolina Food Code please refer to Position Statement 'Franchised or Chain Food Establishment Designation for Plan Review' at <https://ehs.dph.ncdhhs.gov/faf/docs/foodprot/FranchisePlanReview.pdf>.

Type of Construction: NEW ☐ REMODEL ☒ CONVERSION ☐ *RTAP ☐

*Revisions to Approved Plans: Provide a list of all changes to the previously approved plans. Revise application as related

For REMODEL, specify the scope of work:

Establishment Information

Name of Establishment: 7-ELEVEN

Address: 1360 NC 24-87

City: CAMERON Zip Code: 28326

County: HARNETT

Owner Information

Owner or Owner's Representative: PMG CAROLINAS LLC

Address: 1709 CLINTON ROAD

City & State: FAYETTEVILLE NC Zip Code: 28312

Telephone: 910-791-5409

E-mail Address: CDECRE@PETROMG.COM

Submitter Information

Submitter: EVIE LAUG

Company: HD2 INC

Contact Person: EVIE LAUG

Address: 516 N CHARLES STREEET SUITE 500 BALTIMORE MD 21201

City & State: BALTIMORE MD Zip Code: 21201

Telephone: 301-252-1284 Email: ELAUG@VERIZON.NET

Title (owner, manager, architect, etc.): PERMIT SPECIALIST / AUTHORIZED AGENT

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health Regulatory Office may nullify plan approval.

Signature: 
ADNAN TARIQ (Owner or Responsible Representative)

Daily Hours of Operation: 24/7/365 Open

Sun 24/7 Mon 24/7 Tue 24/7 Wed 24/7 Thu 24/7 Fri 24/7 Sat 24/7

Projected number of meals served daily:

Breakfast: _____ Lunch: _____ Dinner: _____

Number of food deliveries received per week: 6-7 deliveries per week

Number of seats: 0 Facility total square feet: _____

Projected start date of construction: _____ Projected completion date: _____

Type of food service: (Select all that apply)

- | | |
|---|---|
| <input type="checkbox"/> Restaurant | <input type="checkbox"/> Sit-down meals |
| <input type="checkbox"/> Food Stand | <input type="checkbox"/> Take-out meals |
| <input type="checkbox"/> Drink Stand | <input type="checkbox"/> Catering / <input type="checkbox"/> Delivery |
| <input type="checkbox"/> Commissary | <input type="checkbox"/> Custom Self-Service Area |
| <input type="checkbox"/> Meat Market | |
| <input checked="" type="checkbox"/> Other (explain): <u>CONVENIENCE STORE</u> | |

Type of utensils used:

Single-service (disposable):

☒ Plates ☒ Glassware ☒ Silverware

Multi-use (reusable):

☐ Plates ☐ Glassware ☐ Silverware

Will **specialized processes** be used as specified in Section 3-502.11 of the North Carolina Food Code?

☐ Yes ☒ No

If YES, indicate which processes will be used:

- | | | |
|----------------------------------|--|--|
| <input type="checkbox"/> Curing | <input type="checkbox"/> Acidification (sushi, etc.) | <input type="checkbox"/> Reduced Oxygen Packaging (eg: Vacuum) |
| <input type="checkbox"/> Smoking | <input type="checkbox"/> Sprouting Beans | <input type="checkbox"/> Other |

Explain checked processes:

Indicate any of the following **highly susceptible populations** that will be catered to or served:

- | | | |
|---|---|---|
| <input type="checkbox"/> Nursing Home | <input type="checkbox"/> Child Care Center | <input type="checkbox"/> Health Care Facility |
| <input type="checkbox"/> Assisted Living Center | <input type="checkbox"/> School with pre-school aged children | |
| <input checked="" type="checkbox"/> N/A | | |

Will any **virtual brands** be provided?

☐ Yes ☒ No

If YES, list brand names: _____

Menu to be served: _____

Estimated number of meals per week: _____

Cold Storage:

How was the volume of cold storage indicated below determined to be adequate?

BRAND STANDARD REQUIREMENTS BASED ON EXPECTED SALES AND PRODUCT DELIVERY

FREQUENCY:

Reach-in cold storage (in cubic feet):

Reach-in refrigerator storage: $\frac{53}{7}$ ft³

Reach-in freezer storage: $\frac{7}{1}$ ft³

Walk-in cold storage (in cubic feet):

Walk-in refrigerator storage: $\frac{248}{248}$ ft³

Walk-in freezer storage: $\frac{248}{248}$ ft³

Number of reach-in refrigerators: $\frac{4}{1}$

Number of reach-in freezers: $\frac{1}{1}$

(1) REACH-IN REFRIGERATORS 7 FT³ AND (1) REACH-IN FREEZER 7 FT³ ARE LOCATED IN BACK OF HOUSE ON PREP LINE. THE OTHER (3) REACH-IN REFRIGERATION UNITS (TOTAL 46.4 FT³) ARE IN FRONT OF HOUSE SELF SERVE FOR MILK, CONDIMENTS, AND GRAB AND GO.

Cold Holding:

List foods that will be held **cold**: (include equipment used)

Typical prepackaged food items of any convenience store including but limited to, sandwiches, salads, fruit, misc. snack items, etc. All items held in open air coolers or reach-in coolers.

Hot Holding:

List foods that will be held **hot**: (include equipment used)

Typical food items of convenience stores, including pizza, hot dogs, wings, chicken bites or other hot snack food items. All item held in closed hot food display units or on a roller grill.

Cooling: N/A

Indicate by checking the appropriate boxes how cooked food will be cooled to 41°F (7°C) within 6 hours.

If "Other" is checked indicate the type of food: _____

Cooling Process	Meat	Seafood	Poultry	Other
Shallow Pans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ice Baths	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Rapid Chill**	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(**Check only if rapid chill equipment such as blast chillers are provided.)

Thawing:

Indicate by checking the appropriate boxes how food in each category will be thawed.

If "Other" is checked indicate type of food: Any heat and serve/display food items

Thawing Process	Meat	Seafood	Poultry	Other
Refrigeration	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Running Water less than 70°F (21°C)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cooked Frozen	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Microwave	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Food Handling Procedures: (Should be provided by owner/owner's representative)

Explain the following with as much detail as possible. Provide descriptions of the specific areas of the kitchen and corresponding items on the plan where food will be handled.

Explain the **handling procedures** for the following categories of food. Describe the process from receiving to service including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where (specific pieces of equipment with their corresponding equipment schedule numbers) and how the food will be handled (washed, cut, marinated, breaded, cooked, hot held, etc.)
- When (time of day and frequency/day) food will be handled

1. Ready to eat foods: *Edible without additional preparation necessary. e.g., salads, cold sandwiches, raw molluscan shellfish*

All food is either prepackaged, ready to eat either stored in cold "open-air" cases/grab and go or is heated to be served out of hot food display units or a roller grill. No food is prepared on site otherwise. Produce (i.e. apples) will arrive pre-packaged and washed for sale.

2. Produce; grains and pasta: *e.g., beans, rice, macaroni*

N/A

3. Poultry:

N/A

4. Meat:

N/A

5. Seafood:

N/A

Dry Storage:

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time:
6-7 deliveries per week

Where will dry goods be stored? Backroom

Square feet of dry storage shelf space: 140 ft²

Finish Schedule:

Indicate floor, wall and ceiling finishes (e.g., quarry tile, stainless steel, vinyl coated acoustic tile)

Area	Floor	Base	Walls	Ceiling
Kitchen	Sealed Concrete	Rubber	FRP	Acoustical Ceiling Tile
Bar				
Food Storage	Sealed Concrete	Rubber	FRP	Acoustical Ceiling Tile
Dry Storage	Sealed Concrete	Rubber	FRP	Acoustical Ceiling Tile
Toilet Rooms (Existing)	Ceramic Tile	Ceramic Tile	Ceramic Tile	Painted Drywall
Dressing Rooms				
Garbage & Refuse Storage				
Service Sink	Sealed Concrete	Rubber	FRP	Acoustical Ceiling Tile
Other:				
Other:				

Water Supply and Sewage:

Water supply: ☒ Municipal ☐ Well

Sewer: ☒ Municipal ☐ Septic

Will ice be: ☐ Made on premises

☒ Purchased

Water heater(s):

Tank type:

a. Manufacturer and model: _____

b. Storage capacity: _____ gallons
 Electric water heater: _____ kilowatts (kW) Gas water heater: _____ BTU's

c. Water heater recovery rate (gallons per hour at 80°F temperature rise): _____ GPH

Tankless:

a. Manufacturer and model: Rinnai R94LSe (VA2535WD)

b. Quantity of tankless water heaters: 2 (199 MBH)

c. Water heater recovery rate (gallons per minute at 80°F temperature rise): 4 GPM (8 Total for both)

(See Water Heater Calculators on the Plan Review Unit website to calculate recovery rate needed)

Check the appropriate box indicating equipment drains:

Plumbing Fixtures	Indirect Waste			Direct Waste
	Floor sink	Hub Drain	Floor Drain	
Warewashing Sink	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prep Sinks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Handwashing Sinks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Warewashing Machine	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ice Machine	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Garbage Disposal	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dipper Well	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Refrigeration	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Steam Table	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Warewashing Equipment:

Manual Warewashing:

Size of each sink compartment (inches): Length: 12 Width: 19 Depth: 12

What type of sanitizer will be used?

☐ Chlorine ☐ Iodine ☒ Quaternary Ammonium ☐ Hot Water ☐ Other (specify)

Mechanical Warewashing:

Will a warewashing machine be used? ☐ Yes ☒ No

Warewashing machine manufacturer and model: _____

Type of sanitization: ☐ Hot water (180°F) ☐ Chemical

General:

Describe how cooking equipment, cutting boards, slicers, counter tops, other food contact surfaces and clean in place equipment that cannot be submerged in sinks or put through a dishwasher will be cleaned and sanitized:

WASH WITH SOAPY HOT WATER, SPRAY WITH QUATERNARY SANITIZER THEN AIR DRY

Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air-drying space:

Wall mounted shelving over sink and drainboard

Square feet of air drying space: 8 ft²

Handwashing:

Indicate number and location of handwashing sinks:

4 hand sinks, (1) in backroom adjacent to ware washing / food prep, (1) in each single user restroom for total of two, and (1) at drink station in merchandise area.

Employee Accommodations:

Indicate location for storing employees' personal items (ex. coats, purses, medication, etc.):

IN THE STORE BACK OFFICE/MANAGER OFFICE

Refuse and Recyclables:

Will refuse be stored inside?

☐ Yes

☐ No

If yes, where: _____

Provision for refuse disposal:

☒ Dumpster

☐ Compactor

Will a contract for off-site cleaning of the dumpster/compactor be obtained?

☐ Yes

☐ No

If yes, indicate name of cleaning contractor: _____

Will the dumpster/compactor be cleaned at the establishment?

☐ Yes

☐ No

Describe location for storage of recyclables (cooking grease, cardboard, glass, etc.):

OUTSIDE ON THE RIGHT OF THE BUILDING FENCED AREA

Service Sink:

Location and size of service (mop) sink/can wash: Existing 24x24x12 mop sink in Backroom 104

Describe location for storage of cleaning implements (e.g. mops, brooms, hoses, etc.):

Adjacent to mop sink

Insect and Rodent Control:

How is protection provided on all outside doors?

☒ Self-closing door

☐ Fly Fan

☐ Screen Door

How is protection provided on windows (including drive-thru windows) or other openings to the outer air?

☐ Self-closing

☐ Fly Fan

☐ Screening

☒ N/A

Linen:

Indicate location of clean and dirty linen storage:

☒ N/A (no linen storage on site)

Poisonous and Toxic Material:

Indicate location of poisonous and/or toxic materials (chemicals, sanitizers, etc.) storage:

Stored in back of house adjacent to ware wash / mop sink.



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*

Traditional 7-Eleven C-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
- 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.

Recommended Suppliers

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

Refer to the plans submitted for specific store/program details

07.07.2021



7-Eleven Store Menu

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 Specialty and Restaurant Stores

- SET (Store Evolution Team) Store
 - Fresh Made Wraps
 - Fresh Made Subs
 - NY Pizza Slices and Whole Pies
 - Breakfast, sausage, Veggie, Margherita, Supreme, Meat, Pepperoni, Cheese, Hawaiian, Chicken Bacon Ranch
 - Stromboli
- AC Chicken Program (Small Acquisition, no program details)
 - Fried Chicken Wings and Pieces, Fried Fish, Sides, Cornbread, and Desserts
- Roost Chicken Stores (in SET store as well)
 - Fresh made breakfast sandwiches with eggs, cheese, sausage, bacon, ham, chicken on fresh biscuits, and muffins, breakfast platters
 - Grits, biscuits and gravy, hash browns, macaroni and cheese, mashed Potatoes, corn, beans, potato wedges
 - Fried chicken wings and pieces, fried fish, fried gizzards, dinner platters
 - Sweet Tea and Lemonade

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

Refer to the plans submitted for specific store/program details

07.07.2021



7-Eleven Store Menu

FAQ 7-Eleven

Foodservice

- 1. Does 7-Eleven's traditional C-store menu involve 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 traditional C-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 traditional C-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 ≤40°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 traditional C-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 traditional C-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 traditional C-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 traditional C-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.