## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

11		5/2	202	24	Time in: 3:00	Time out: <b>4:10</b>		S-91		5					Est. Type Risk Category Page 1 of 2	2	
		<b>se of</b> ishm			tion: 1-Routine	2-Follow U	Contact/C	C <b>omplaint</b> Owner Nat		4-I	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOI  * Number of Repeat Violations:	RE	
Ra	ace	Tr	ac	#5	574			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,							Number of Violations COS: 2/08//	Δ	
		al Ao S G			Rockwall, TX	to	est control : email		ı	Hoo 1/a	od		to e		c map.		
Ma					Status: Out = not in co points in the OUT box for	ппрпансс	n compliance item		not c a che						policable $COS = corrected on site R = repeat violation W-Watco ox for IN, NO, NA, COS Mark an X in appropriate box for R$	:h	
Co	mpli	iance	Sta	tus	Prio	ority Items (3	3 Points) via	olations R	equir	-			Corr	_	ive Action not to exceed 3 days	T	
O U	I N	N O	N A	C		nperature for F		į	2	O U		N O	N	C O	Employee Health	R	
Т	~			S	1. Proper cooling time		-			Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	-	
	•				2. Proper Cold Froming	, temperature(11	11, 13 1)				~				eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(135	5°F)			•					Preventing Contamination by Hands		
	~				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly		
	/				<ol><li>Proper reheating pro Hours)</li></ol>	cedure for hot he	olding (165°F	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{i}$ $N_{i}$ )		
	6. Time as a Public Health Control; procedures				ocedures & re	ecords							Highly Susceptible Populations				
						1.0									16. Pasteurized foods used; prohibited food not offered		
			Approved Source											Pasteurized eggs used when required no eggs			
	~				<ol><li>Food and ice obtained from approved source; F good condition, safe, and unadulterated; parasite destruction</li></ol>			d in							Chemicals		
	~				8. Food Received at pro	oper temperature	e				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Drotoction	n from Contami	ination				· ·				18. Toxic substances properly identified, stored and used	-	
					9. Food Separated & pr	rotected, prevent	ted during foo	od									
	~				preparation, storage, di										Water/ Plumbing		
	~				10. Food contact surfact Sanitized at 200	ppm/temperatur	re				~			-	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition reconditioned	of returned, prev	viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
			_		Dm	· · · · 4 - E - · · · · 1				-	_			_			
					FII	ority Founda	ation Items	s (2 Poin	ts) vi	olati	ions .	Requ	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	C O S		n of Knowledge			ts) vi	O U	I N	Requ N O	N	C O	rective Action within 10 days  Food Temperature Control/ Identification	R	
		N O		О		n of Knowledge	e/ Personnel	vledge,	_	О	I	N	N	С		R	
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge resent, demonstr rtified Food Ma	e/ Personnel ration of know anager/ Posted	vledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Aidan Dainty	Print: Aidan Dainty	Title: Person In Charge/ Owner Shift Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

D . 11'1		T 251 . 1 . 4		Y: (G)			2 6 0					
	ment Name: eTrac #574	Physical A		City/State: Rockwa	all, TX	License/Permit # Pa	ige <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT		,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca		Temp I 38					
freeze	er drawer ambient	20	beef burrito	145								
	counter cooler ambient	36	chicken rollerbite	139	chile/cheese dispenser							
	a cold top/sausage	32	tornado	142		led peanuts	148					
sli	iced cheese	41	corn dog	141		n boiled peanuts						
pizza	freezer drawers/ambient	2/5	eggroll	138	W	34						
reach	n in cooler ambient	36	tamale	143	crean	ner well/half n hal	f 41					
reach	n in freezer ambient	-2	sandwich endcap	37								
rol	lers/hot dogs	137	ice cream freezer ambient	-12								
Tele			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Prep hand sink 106	F equip	ped									
	TPHC time stickers used	d for all h	ot food under heat except for	ollers wh	ich are to	be hot holding at 135	+F					
W	Using Surface Cleaner Sa	anitizer R	ΓU sprayed on a rag and wiping	food con	tact surfa	ces, allowing to air dry						
W	Have discussed with RaceTrac the inability to test on site											
	Also using quat sanitizer from 3 comp sink dispenser for sanitizing surfaces											
	3 comp sink 110+F											
	Sani sink setup to 200ppm quats											
	Test strips on site and digital thermo on site											
	Coffee machines cleaned daily											
	Soda and tea nozzles WRS daily											
45	To clean floors and under equipment in kitchen/food debris											
42	The state of the s											
	Ingredients listed under donuts on donut case											
	Deli papers available for handling donuts											
40	Ice chutes clean at inspection											
42	Some cleaning needed behind acrylic face plates for slushie/freeze dispensers											
Received	l by:		Print:			Title: Person In Charge/ Own	ner					
(signature)			Aidan D	aint	y	Shift Manag						
Inspected (signature)		ton 1	Christy Co	ortez	RS							
Farra Ell 0	6 (Revised 09-2015)	<i></i>	Commisty Oc	, ioz,	1,0	Samples: Y N # colle	ected					