



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Cassie Cash</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Race Trac 574</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9105</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot dog rollers	137/150	Soda wic	33	Pizza table	
Tornados	138/140	Wif	-20	Eggs /beef	38/37
Corny dogs / egg rolls	136/135	Wic		Freezer drawer	3/2
Pp sandwich	30's	33/34/37		Small single	-3
Boiled peanuts	140 up	Pizza warmers (tphc)	122	Upright cooler	45/48
Chili	146	Sandwich warmer		Sausage / pickles	48/45
Pico in cold wells	32	Empanada / sandwich	175/ 136		
Creamer well / whipped cream	39	Hot dog cooler product	41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Using reddy Ice for bagged ice
	Keep and eye on dumpster area - lids etc
	Hot water in restroom 100 F
	Watch corny dogs and egg rolls borderline temp
	Ingredients are available posted at pastry case - allergens listings
	All cooked meats are thawed in wic from Wif on carts
	Date marking product when pulled from freezer to thaw with 7 days
45	Flooring in both wic - peeling
42/45	Minor cleaning of shelving in wic - under milk etc
	No indication to wash hands at any self service area
	Replacing pizzas every two hits and sanitizing spatulas as well
W	Most items are prepackaged except Kolaches and empanadas - customer used tongs and places them in bag
	Ingredients by request for hot dogs etc and also Kolaches etc - small allergy statement on glass door to self service unit
	All items that are times are stickers with the times on the label
27	Watch hot dog cooler for cool down as ambient was 48 at time of insp initially
27	Upright cooler is holding 41-45-48 F unit must be monitored to hold 41 or below product temps- move Tcs to colder unit
	If temp isn't lowering! (Items have been moved in and out of unit all morning)
39	Back room organization to be addressed to allow to clean area / truck just came
50	Best to move gloves away from chemicals
35	Employee drinks allowed in closed containers and stored properly
	Using digital thermo test strips on site
42/45 /37	GeneralDetailed cleaning in prep area - under behind and around etc
W	Clean inside pizza oven
	Tongs and slide holders to be w r s every 4 hrs or less

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

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