e q Follo	u i wu	re			of \$50.00 is after 1st		City of	Roc	:kw			spo	ect	ion Report				
	Date: Time in: Time out: License/Per 11/27/2023 11:04 12:03 FS 9 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N Contact/Owner N												Food handlers Food managers All Page 1	of_2				
							9.				atio	n	5-CO/Construction 6-Other TOTA * Number of Repeat Violations:	L/SCOR				
Rac	e t	rac	57	74	IC.		Race trac	r manne:						✓ Number of Violations COS:	95/A			
Phys 2301				ss:		Mass	t control : sey 12:06/2033		Ho Na	ood				se trap/ waste oil: Follow-up: Yes Volume Volume Ves				
Mori					tatus: Out = not in cor points in the OUT box for	$\frac{1}{1} = \frac{1}{1} = \frac{1}{1}$	ompliance	NO = nc						pplicable $COS = corrected on site R = repeat violation WO, NA, COS Mark an \sqrt{in appropriate box for}$				
Mark	c the	e app	prop	riate				-		-				O, NA, COS Mark an Image: Image of the i	ĸ			
	I	Ν	Ν	С	Time and Tem	perature for Foo	od Safety	R	C) Î	lianc N	Ν	С					
U T	N	0	Α	0 S	(F = de	egrees Fahrenheit)			U T		0	A	O S	Employee Health				
	L				1. Proper cooling time a	ind temperature				~	•			12. Management, food employees and conditional employee knowledge, responsibilities, and reporting	es;			
					2. Proper Cold Holding	oper Cold Holding temperature(41°F/45°F)					,			13. Proper use of restriction and exclusion; No discharge from				
ŀ	,				v					eyes, nose, and mouth To post at all hand sinks /will move								
L	3. Proper Hot Holding temperature(135°F)								1	Preventing Contamination by Hands								
	4. Proper cooking time and temperature						/	,			14. Hands cleaned and properly washed/ Gloves used prope	-						
	L				5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~	•			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_N_Using gloves				
L	/				6. Time as a Public Hea Using tphc and hot holding	Ith Control; proce	dures & records	5						Highly Susceptible Populations				
	Approved Source							~	,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
·		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						I		L		Chemicals						
L					8. Food Received at pro	per temperature						~		17. Food additives; approved and properly stored; Washing & Vegetables Precut	Fruits			
					Protection	from Contamina	ation			~	,			18. Toxic substances properly identified, stored and used				
					9. Food Separated & pro		l during food			<u> </u>				Stored low				
					preparation, storage, dis		~ ~ ~ ~						1	Water/ Plumbing				
L					10. Food contact surface Sanitized at 200	ppm/temperature				~	,			19. Water from approved source; Plumbing installed; proper backflow device City approved				
					11. Proper disposition o reconditioned	f returned, previo	usly served or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Prie	ority Foundat	ion Items (2]	Points)	viola	_			_	rrective Action within 10 days				
U T	N		Α	0 S		of Knowledge/ I			U T		N O	A	O S	Food Temperature Control/ Identification				
L					21. Person in charge pre and perform duties/ Cer 1			÷,		~	,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
					22. Food Handler/ no ur	nauthorized person	ns/ personnel				/			28. Proper Date Marking and disposition Discussed				
					Safe Water, Recor	rdkeeping and Fo Labeling	ood Package			~	•			29. Thermometers provided, accurate, and calibrated; Chem Thermal test strips	ical/			
L					23. Hot and Cold Water	available; adequa	ate pressure, safe	:		1		1		Permit Requirement, Prerequisite for Operation				
W					24. Required records av destruction); Packaged 1		k tags; parasite				,			30. Food Establishment Permit (Current/ insp sign posted	d)			
VV					Available by r	request								Posted				
					25. Compliance with Va		ed Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and proper	ly			
W					HACCP plan; Variance processing methods; ma Will get product asses	anufacturer instruc	ctions	pq		~	•			supplied, used Equipped				
					Cons	sumer Advisory			V	N				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly <u>designed</u> , constructed, and used	-			
L					26. Posting of Consume foods (Disclosure/Remi					~	,			Watch condition of shelving and address under pizze 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	a area 🛓			
Ĺ			_	_	Posting	t) Violations D	aquina Compost	no A otic	No		Enco	ad O	0 D a	Rauinn r ays or Next Inspection, Whichever Comes First				
		N O	N A	C O		of Food Contami		R) I	N O	N A		Food Identification				
Т			A	s	34. No Evidence of Inse				T			A	s	41.Original container labeling (Bulk Food)				
1		+			animals Gap at door 35. Personal Cleanliness		,	+			r							
L					36. Wiping Cloths; prop			+		1	-			Physical Facilities 42. Non-Food Contact surfaces clean				
					Stored inside b 37. Environmental conta	DUCKET		+	1	-				43. Adequate ventilation and lighting; designated areas used				
L			-						1					43. Adequate ventilation and <u>lighting; designated areas used</u> Clean air vents where needed	£			
W					Defrost				-	-	-		-		-			
W		_			38. Approved thawing r					~	<u>_</u>		_	44. Garbage and Refuse properly disposed; facilities maintai Watch	ined			
W		2			Defrost 38. Approved thawing r Prope	method e r Use of Utensils			1	 	<u></u>			 44. Garbage and Refuse properly disposed; facilities maintai Watch 45. Physical facilities installed, maintained, and clean General 				
1					Defrost 38. Approved thawing n	method er Use of Utensils t, & linens; proper se utensils; properl	ly used, stored,		1	 	, 			 44. Garbage and Refuse properly disposed; facilities maintai Watch 45. Physical facilities installed, maintained, and clean 				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Candice Watt	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment N Race trac		Physical A Goliac		^{City/State:}		Page <u>2</u> of <u>2</u>				
X 4 / X 4*			TEMPERATURE OBSERVA			8 5				
Item/Location		<u>Temp F</u>	Item/Location	Temp F	Item/Location	Temp F				
Using tphc f	or hot holding items		Cold cold unit pico a	a 136	Peanuts	156				
Ambi	ent temps		Chili / cheese	136/137	Upright freezer	-8				
Botte	omTo top	122-179	Sandwich cooler ambien	t 39-40	Upright cooler tamales / kolaches	35/33				
Pizza	a ambient	149-3222	Ice cream unit	0.1	Freezer drawers	6.3/9.9				
Hot c	log rollers		Soda cooler by doo	r 39-42	Cold top cheese	41				
14	49-172		ColdWells milk	35	Drawers sausage /hAm	39:39				
Taquit	to -/taquito	136-168	Wic beer	38	Hot drawers	184				
Corny dog rol	lers egg rolls / tamales	139-154	Wic Bev	39.9	Under counter cooler	39.				
-		OB	SERVATIONS AND CORRECTI	VE ACTION	IS					
	INSPECTION OF YOUR ES TED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED AN	١D				
Dur	npster area									
	water in restrooms									
	ng reddy ice preba									
	ep an eye on dump water at hand sink		l							
	get info on ranch o		and bha sauco							
	bid over stocking sa		•							
	eTo defrost ice cre									
	Keep an eye on beverage cooler by door									
			ce dispenser tubes at soda	station						
	•		r soda station inside cabine							
Ingi	redients for pastries	s and all	foods make on site by requ	est						
Hot	water in women's	rr 100/ so	pap and towels provided							
		-	n wic and wif and watch flo	or paint a	and dust fans					
			clean floor in all wic							
	Beer cooler - clean fan guards and floor and etc									
	Once opened one package of hot dogs will be used within 24 hrs									
	SmallOpening at bottomOf back door									
	Hanging mops to dry Three comp sink hot water 111									
	To clean floor under shelves in back room									
	Sanitizer in bucket 200 ppm quats									
	Watch low hanging utensils and raise up out of spray zone									
W For	For customer self service items ingredients available for non packaged									
Received by:			Print:		Title: Person In Charge/ Owner					
(signature)	See abov Kelly kírkpa	/e								
Inspected by: (signature)			Print:							
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}		Samples: Y N # collecte	ed				
Form FLL OF (Douid	1 00 0015)									