## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 5/14/2024		24	Time in: <b>1</b> · <b>4 5</b>	Time out: 3:15	License/P		-	en	t/t	·	n	Est. Type Risk Category Page 1 o	<u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint										-Inve			<u>-</u>	5-CO/Construction 6-Other TOTAL/SC	ORE		
Establishment Name: Contact/Owner Nat RaceTrac #574														* Number of Repeat Violations: ✓ Number of Violations COS:	, A		
Physical Address: Pest control:								 γ4	Hood Greas				rease	e trap : Follow-up: Yes 10000001/5-10-2024	Ά		
	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch											atch					
Ma	Mark the appropriate points in the OUT box for each numbered item  Mark ' a checkmark in appropriate box for IN, NO, NA, COS  Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Compliance Status  O   I   N   N   C   Time and Temperature for Food Safety							R	О	Compliance Status O I N N C			С					
U T	N	О	O A O S (F = degrees Fahrenheit)						T		N O A O			Employee Health  12. Management, food employees and conditional employees;			
	~				Proper cooling time and temperature					knowledge, responsibilities, and reporting							
	~				2. Proper Cold Holding temperature(41°F/45°F)					13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth							
3					3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Ha					Proventing Contomination by Hands			
	~				Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly			
	_	_			5. Proper reheating procedure for hot holding (165°F in 2									15. No bare hand contact with ready to eat foods or approved			
		Hours)  6. Time as a Public Health Control; procedures & records											alternate method properly followed (APPROVED YN)				
	~				o. Time as a rubiic nea	and Control, procedu	nes & records					ı		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered			
					Ap	proved Source				~				Pasteurized loods used; promoted food not offered Pasteurized eggs used when required			
					7. Food and ice obtaine good condition, safe, ar									Charital			
	•	good condition, safe, and unadulterated; parasite destruction									Chemicals						
	~				8. Food Received at pro	oper temperature				~				<ul><li>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</li></ul>			
		Protection from Contamination				on			~				18. Toxic substances properly identified, stored and used				
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing			
					10. Food contact surfac		Cleaned and	<u> </u>						19. Water from approved source; Plumbing installed; proper			
	<b>&gt;</b>				Sanitized at 200					<b>'</b>				backflow device			
		<			11. Proper disposition or reconditioned	of returned, previousl	ly served or			<				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
					Pri	ority Foundation	n Items (2 Po				_			rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Foundation of Knowledge/ Per		oints) 1	O U	I	Req N O	uire N A	C 0	rective Action within 10 days  Food Temperature Control/ Identification	R		
O U T		N O	N A		Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/ Per	rsonnel of knowledge,		0	I	N	N	С	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R		
$\mathbf{U}$	N	N O	N A		Demonstration 21. Person in charge pr	n of Knowledge/Per resent, demonstration rtified Food Manager	rsonnel of knowledge, r/ Posted		O U	IN	N	N	C 0	Food Temperature Control/ Identification	R		
$\mathbf{U}$	N V	N O	N A		21. Person in charge pr and perform duties/ Ce. 3 22. Food Handler/ no u	n of Knowledge/Per resent, demonstration rtified Food Manager nauthorized persons/ ordkeeping and Food	rsonnel of knowledge, r/ Posted personnel		O U T	IN	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/	R		
$\mathbf{U}$	N /	N O	N A		Demonstration 21. Person in charge pr and perform duties/ Ce. 3 22. Food Handler/ no u Safe Water, Reco	n of Knowledge/Per resent, demonstration rtified Food Manager nauthorized persons/ ordkeeping and Food Labeling	rsonnel of knowledge, r/ Posted personnel d Package		O U	IN	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	R		
$\mathbf{U}$	N V	N O	N A		Demonstration  21. Person in charge pr and perform duties/ Ce.  3  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water	r available; adequate	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe		O U T	IN	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation			
$\mathbf{U}$	N /	N O	N A		Demonstration 21. Person in charge pr and perform duties/ Ce. 3 22. Food Handler/ no u Safe Water, Reco	r available; adequate vailable (shellstock ta	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe		O U T	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
$\mathbf{U}$	N	N O	N A		Demonstration  21. Person in charge preand perform duties/ Ceres 3  22. Food Handler/ no use Safe Water, Reconsidered and Cold Water 24. Required records and destruction); Packaged	ravailable; adequate vailable (shellstock ta Food labeled with Approved Proceeds)	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste			
$\mathbf{U}$	N	N O	N A		Demonstration  21. Person in charge preand perform duties/ Ceres 3  22. Food Handler/ no use Safe Water, Reconsistency 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance was serious and conformation and conform	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Proc ariance, Specialized to obtained for specialise	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite cedures Process, and ized		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending			
$\mathbf{U}$	N V V	N O	N A		Demonstration  21. Person in charge prand perform duties/ Cer 3  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; manual cold processing metho	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Proc ariance, Specialized to obtained for specialise	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite cedures Process, and ized		2	I N	N	N	C 0	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly			
$\mathbf{U}$	N V V	N O	N A		Demonstration  21. Person in charge prand perform duties/ Cet 3  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Water  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; managements of the conformance of the co	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite cedures Process, and ized ons		2	I N	N	N	C 0	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/			
$\mathbf{U}$	N V V	N O	N A		21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials and cold water  Consideration of Consumer foods (Disclosure/Remission)	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ A	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite redures Process, and ized ons r under cooked Allergen Label	R	2 W		NO	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided			
UT	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; may consider the consideration of the conside	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Processianance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Requires	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite process, and ized ons r under cooked Allergen Label	R	2 W	I N	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided			
UT	N V V V V		N	OS	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; may consider the consideration of the conside	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling ravailable; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Requirements of Food Contaminal	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite redures Process, and ized ons runder cooked Allergen Label uire Corrective	R Action	2 W	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  25. Food Identification	d)		
UT	N	N	N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials and cold water  Consumer of the cold water of the co	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling ravailable; adequate vailable (shellstock ta Food labeled with Approved Procedariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required for Food Contaminate ect contamination, round food Manager food Manager food Contamination, round food Manager	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite process, and ized ons under cooked Allergen Label uire Corrective tion	R Action	2 W	I N	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  25. Food Identification  41. Original container labeling (Bulk Food)	d)		
UT	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance with V HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Reminus)  Core Items (1 Poinus) 34. No Evidence of Instantials	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Processianandacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required for Food Contamination, ross/eating, drinking or size and for special	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite redures Process, and ized ons runder cooked Allergen Label uire Corrective tion dent/other tobacco use	R Action	2 W In Note that the second se	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  25. Food Identification	d)		
UT	N	N	N	O S	21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance with V HACCP plan; Variance processing methods; manual cold water processing water processing methods; manual cold water proc	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling r available; adequate vailable (shellstock ta Food labeled with Approved Procedianance, Specialized anufacturer instruction sumer Advisory  er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required for Food Contaminate ect contamination, ross/eating, drinking or perly used and stored	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite redures Process, and ized ons runder cooked Allergen Label uire Corrective tion dent/other tobacco use	R Action	2 W	I N	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities	d)		
UT	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials of the conformance of the confo	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling ravailable; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required for Food Contamination of Food Contamination of perly used and stored tamination	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite redures Process, and ized ons runder cooked Allergen Label uire Corrective tion dent/other tobacco use	R Action	2 W In Note that the second se	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  25. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	d)		
UT	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records at destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods (Disclosure/Reminer)  Core Items (1 Point Prevention 1) 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; propagation of the processing methods (Disclosure/Reminer) 37. Environmental contains (1) 38. Approved thawing (1)	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling ravailable; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required for Food Contamination of Food Contamination of perly used and stored tamination	rsonnel of knowledge, r/ Posted personnel d Package pressure, safe ags; parasite redures Process, and ized ons runder cooked Allergen Label uire Corrective tion dent/other tobacco use	R Action	2 W In Noor	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  23. Worewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  24. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	d)		
UT	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records at destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods (Disclosure/Reminer)  Core Items (1 Point Prevention 1) 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; propagation of the processing methods (Disclosure/Reminer) 37. Environmental contains (1) 38. Approved thawing (1)	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling ravailable; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required to the contamination or perly used and stored tamination method er Use of Utensils t, & linens; properly to the source of the contamination of the contami	ry Posted  of knowledge, r/ Posted  fersonnel  d Package  pressure, safe  ags; parasite  redures  Process, and ized  ons  runder cooked  Allergen Label  uire Corrective  tion  dent/other  tobacco use	R Action	2 W In Note that the second se	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  23. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	d)		
UT	N	N	N	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u  Safe Water, Reco 23. Hot and Cold Water 24. Required records as destruction); Packaged  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material contents of the conformance of t	resent, demonstration rtified Food Manager nauthorized persons/ rdkeeping and Food Labeling ravailable; adequate vailable (shellstock ta Food labeled with Approved Procariance, Specialized anufacturer instruction sumer Advisory er Advisories; raw or inder/Buffet Plate)/ Ant) Violations Required for Food Contamination of Food Contamination, roses/eating, drinking or perly used and stored tamination method er Use of Utensils t, & linens; properly used utensils; properly used utensils; properly used utensils; properly used secures is properly to the secure of	ry Posted  of knowledge, r/ Posted  personnel  d Package  pressure, safe  ags; parasite  redures  Process, and  ized  ons  runder cooked  Allergen Label  uire Corrective  tion  odent/other  tobacco use	R Action	2 W In Noor	t to E	N O	N A N A N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign poste need current/to post  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  25. Pood Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean	d)		

Received by: Candice Watt	Print: Candice Watt	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

_											
	ment Name: eTrac #574	Physical A	ddress: S Goliad	City/State: Rockwa	ıll. TX	License/Permit # Pag need current/to post	ge <u>2</u> of <u>2</u>				
1 10.00	71146 77 61 1	2001	TEMPERATURE OBSERVA		, 173						
Item/Loc	cation	Temp F 155	Item/Location	Temp F	Item/Loca		Temp F				
roller	roller grill/hot dog		boiled peanuts	158	cold wells/pico		39				
	hot link		boiled cajun peanuts	156	pico		39				
chic	ken rollerbite	157	cold well/whole mil	< 40	chil	135					
E	Buffalo bite	153	drink WIC ambient	23	chee	137					
st	eak tornado	152	WIF ambient	-3	sandv	3					
SW	chicken tornado	137	large WIC ambien	33	Pizza cold top Sausage/chicken 4						
	Corn dog	136	wrap open cooler	35	ch	eese/sauce	41/41				
	tamale	127-131	open cooler/cheese		reach in	cooler/corn dogs/roller bites	41/41				
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	AND				
	Kitchen hand sink 1	00+F e	quipped								
	<u> </u>		npanadas and pizza								
			en sandwiches time stampe								
3			t turn over well/discussed either				+F				
	·	items u	nder 135 as unknown	not long o	out of te	emp					
34	Some flies										
10	Tea urns cleaned daily										
42			pehind acrylic face plat			e machines					
			y per manufacturer's ir aper to bags or boxes/i			on display					
	Pre-packaged Red	•	ipor to bago or boxoori	-igi o di oi i	.0 110104	on alopiay					
29	Need hanging thern		dairy in WIC								
37	Store items 6 inche										
42	To clean inside mic	rowave	some food debris								
45	To clean floors in ba	ack und	er shelves/debris								
	Sani bucket at 200p	pm qua	ts								
Under counter cooler/pico 41F											
									breakfast freezer drawers 2F/14F reach in freezer ambient 3F		
Received	by:	DICTIL OF	Print:	\ A /		Title: Person In Charge/ Owne	er				
(signature)	Candice Watt		Candic	e Wa	att	Manager					
Inspected (signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N # collec	eted.				
Form FH-06	6 (Revised 09-2015)	-	1			The state of the s					