2nd Followup \$50.00 feeRetail Food Establishment Inspection ReportImage: First aid kit Allergy policy Vomit clean u Employee heat								policy ean up								
	ate: 1/1	4/2	022	Time in: <b>9:15</b>	Time out: <b>10:33</b>	License/H							Handlers <b>14</b>	<sup>CFM</sup> 2 on site	Page <u>1</u> of <u>2</u>	2
		<b>e of I</b> shmer		ction: 1-Routine	2-Follow Up	3-Compla	31	4-]	Invest	iga	tion	5-CO/Constr XNumber of		6-Other	TOTAL/SCOP	RE
Ra	ace	Trac	574		Ki	m Sanchez						✓ Number of	Violations C	OS:	4/96//	Δ
	Physical Address: Pest control :   2301 Goliad Massey 11/02/2022						Hoo Self o	od contain	ied		ase trap : )4/30/2022 1000 gal		Follow-up: Yes		<u>`</u>	
М				Status: Out = not in co e points in the OUT box for	ompliance IN = in com r each numbered item	pliance N Mark	$\mathbf{O} = \text{not } \mathbf{O}$ ' $\checkmark$ ' a che					applicable COS = box for IN, NO, NA,	corrected on COS Ma	site $\mathbf{R}$ = repeat vio tk an $\mathbf{X}$ in appropriat	lation W= Watc e box for <b>R</b>	:h
C	ompli	ance S	tatus	Prio	ority Items (3 Poi	nts) violation	s Requir	_	o <i>media</i> Complia			ctive Action not to a	exceed 3 da	<i>ys</i>		
0 U	U N O A O				R	O U T	I	N	N C A C		Empl	oyee Health		R		
Т			S	1. Proper cooling time No process 3	and temperature			1						yees and conditional	employees;	
			+	2. Proper Cold Holding		5°F)				+				nd exclusion; No dis	charge from	
	~	See						~			eyes, nose, and n To post at ha		racetrac own	policy		
	~			3. Proper Hot Holding See	-									ntamination by Han		
			_	4. Proper cooking time	*	~ (165°E in 2			~		_		· ·	rly washed/ Gloves u		<u> </u>
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						L	/				ready to eat foods o owed (APPROVED				
	6. Time as a Public Health Control; procedures & records Coupled with hot holding										Highly Susc	eptible Populations				
				Ар	proved Source						~	16. Pasteurized for Pasteurized eggs Precooked		ohibited food not off equired	fered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										C	hemicals				
	~			8. Food Received at pro								17. Food additive & Vegetables	es; approved	and properly stored;	Washing Fruits	
	<u> </u>		_		19 1 from Contaminatio	on			~	+	-		nces properly	identified, stored an	d used	
_	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				T.	Water/ Plumbing										
			t	10. Food contact surface Sanitized at 200		Cleaned and			~	T		19. Water from a backflow device	pproved sour	ce; Plumbing install	ed; proper	
	-			11. Proper disposition reconditioned		y served or			~			20. Approved Sev disposal		vater Disposal System	m, proper	
				Pri	iority Foundation	n Items (2 Pe		_			_	orrective Action with	thin 10 days	3		
O U T	I N	N N O A		Demonstration	n of Knowledge/ Per	sonnel	R	O U T	I N	N O		C Food '	Temperatur	e Control/ Identific	ation	R
	~			21. Person in charge pr and perform duties/ Ce					~			27. Proper coolin Maintain Product		ed; Equipment Ade	quate to	
			+	22. Food Handler/ no u	nauthorized persons/	personnel					_	28. Proper Date M				
Safe Water, Recordkeeping and Food Package						~	,		Thermal test strip	ps	ccurate, and calibrat	ed; Chemical/				
				23. Hot and Cold Wate Good	r available; adequate	pressure, safe						Digital and Permit R		) S , Prerequisite for O	peration	
	~			24. Required records a destruction); Packaged <b>Commercial</b>	vailable (shellstock ta Food labeled	gs; parasite			~			30. Food Establi Posted	ishment Per	mit/Inspection Curr	ent/ insp posted	
			- 	1	with Approved Proc									pment, and Vendin cilities: Accessible a		_
		r		HACCP plan; Variance processing methods; m	e obtained for special	ized			~			supplied, used	la washing ta		na proporty	
	<u> </u>		1	Con	sumer Advisory			W	~			32. Food and Nor designed, constru Condition	icted, and use	ct surfaces cleanable ed ng see 45	e, properly	
	~			26. Posting of Consum foods (Disclosure/Rem Available			$\square$		~	1		33. Warewashing Service sink or cu Set up	g Facilities; in	nstalled, maintained,	used/	
				Core Items (1 Poin	nt) Violations Requ	uire Correctiv	e Action	Not				Days or Next Inspec	ction , Which	hever Comes First		
O U T	I N	N N O A			of Food Contamina		R	O U T		N O	N 0 A 0 S	D S		dentification		R
w				34. No Evidence of Ins animals Watch gaps	at doors				ŀ	/		41.Original conta	uner labeling	(Bulk Food)		
	~			35. Personal Cleanlines										cal Facilities		
L				36. Wiping Cloths; pro Stored in buck	perly used and stored			1				42. Non-Food Co See				<u> </u>
1	1		_	37. Environmental con Freezer conde	ensation			1				To cleân air v	/ents	lighting; designated a		<u> </u>
L	┥┥			38. Approved thawing	memoa			w						erly disposed; faciliti		1
		~								-		One missing	<u>J LID</u>	maintained and 1		<u> </u>
				Prop	er Use of Utensils	used, stored		1				45. Physical facil	ities installed	l, maintained, and cle	ean	
w					er Use of Utensils t, & linens; properly se utensils; properly u nging over three	e comp						45. Physical facil See 46. Toilet Faciliti	lities installed	d, maintained, and cluc constructed, supplied <b>NS iS WORKIR</b>	ean 1, and clean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Kim Sanchez	Print:	Title: Person In Charge/ Owner GM
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Racetrac 574		Physical A <b>2301 (</b>		City/State: Rockwall		License/Permit # FS 9105	Page	2 of 2			
Item/Loc	ation	Town	TEMPERATURE OBSERVA Item/Location	1 1		tion Ton		Tomp			
	counter turbo air	Temp		Temp				Temp			
		10/11	Roller 1	4	Freezer well whipped crea		eam	39			
	ColeSlaw		147/149/147/14	4	Wic 1			39/40			
Cold	l cop unit pizza		Roller 2		Wif			-2			
Tor	natoes / ham	36/40	144/149/140-13	4/149/140-137 Wic main			ods	38-40			
Bac	on in drawers	41	Roller 3		Deep freezer ice crea			-11			
Fre	ezer drawers	Htt	154/152/156		Upright cooler			42/41			
Hot h	olding unit ambient	156-160	End cap sandwich un	it 36/39	<sup>39</sup> Kolaches overnig			37			
	Kolaches	139	Peanuts	148/175	5 Upright freeze			2.9			
	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	Item     AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F										
	Remodeling mens therefore temporary unit parking lot / no hot water - all hands to be washed inside										
	Again before prepping food / hot water in works red soon is 105 F inside										
	Cove base in Womens restroom to be replaced where missing										
	Hot water at hand sink 112 in kitchen										
	Hot holding using 4 hrs					1					
	Customer self service - ingredients by request or packaged with complete label										
	Will monitor turbo air										
	Using 4 hrs for roller grill as well Ingredients for deputs are posted below product with allergops in BOLD										
45	Ingredients for donuts are posted below product wirh allergens in BOLD Flooring in both Wic is peeling										
42	To dust fan covers in wic										
37/45											
42/45	General cleaning insid	le wic bot	h - floor and shelving								
42/45											
	Watch dates on dairy and naked juice 15/14										
45	Watch floor storage of cardboard boxes on floor in wic - difficult to clean - plastic crates are allowed										
	Sanitizer in sink 200 ppm										
W	Watch low hanging utensils over sink / to keep out of spray zone from sprayer										
43	Hot water at three comp sink 114 and up (118 In wash compartment)										
40	To dust air vent over prep area Cold top condiments for customers Pico 37F / chili 147										
	Using quats and microfiber towels for surfaces -200 ppm same as sink										
	Tongs for self service are w r s 4 hrs or less										
	Hot drawers not in use during insp										
	To ask for new dumpster with lids when replacing and returns to enclosure after construction										
	Using reddy ice prebagged										
Deat	h		Duin/		r	Tida, David J. Cl. (1	0				
Received (signature)	Kim Sand	chez	Print:		Title: Person In Charge/ Ov						
Inspected	Kim Sanc Kelly kirkpa		Print:								
(signature)		ıtríck	(RS			Samples: Y N #	collecte	ed			
Form EH-06	Form EH-06 (Revised 09-2015)										