

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Racetrac 574	Physical Address: 2301 Goliad	City/State: Rockwall	License/Permit # FS 9105	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Undercounter turbo air		Roller 1		Freezer well whipped cream	39
ColeSlaw	42/41	147/149/147/144		Wic 1	39/40
Cold cop unit pizza		Roller 2		Wif	-2
Tomatoes / ham	36/40	144/149/140-137		Wic main near Tcs foods	38-40
Bacon in drawers	41	Roller 3		Deep freezer ice cream	-11
Freezer drawers	Htt	154/152/156		Upright cooler	42/41
Hot holding unit ambient	156-160	End cap sandwich unit	36/39	Kolaches overnight	37
Kolaches	139	Peanuts	148/175	Upright freezer	2.9

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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 or less as well
	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 donuts are posted below product wirh allergens in BOLD
45	Flooring in both Wic is peeling
42	To dust fan covers in wic
37/45	Condensation / ice accumulation on handle into Wif and around entrance into Wif and inside Wif on shelving and etc to address
42/45	General cleaning inside wic both - floor and shelving
42/45	To clean spills under racks inside main wic — flooring makes it difficult to clean
	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
	Hot water at three comp sink 114 and up (118 In wash compartment)
43	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

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