



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Kim Sanchez</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>RACETRAC</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>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 holding unit for self service		<b>Upright cooler</b>		Under counter cooler WATCH UNIT	<b>41</b>
<b>Top shelf Kolaches</b>	<b>118</b>	<b>Cheese</b>	<b>41</b>	<b>Hot dogs</b>	40/41
<b>Middle Sausage bis</b>	<b>124</b>	<b>Kolaches</b>	<b>38</b>	<b>Drawer</b>	
<b>Bottom bacon egg cros</b>	<b>148</b>	<b>Freezer drawers</b>	<b>1/2</b>	<b>Precooked hamburgers</b>	<b>3</b>
Using tphc for all 4 hrs or less		<b>Cold top unit</b>		<b>Rollers</b>	
<b>Pizza</b>	<b>Tphc</b>	<b>Eggs</b>	<b>39</b>	141 / 136/137 / 145/148	
<b>Upright freezer</b>	<b>1</b>	<b>Grated cheese</b>	<b>39</b>	<b>134/145/</b>	
<b>Condiment bar Pico</b>	<b>38</b>	<b>Sandwich bar</b>	<b>34/41</b>	<b>Chili</b>	<b>145</b>

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:
	Hot water at hand sink in prep 100/ 118 at wash sink at threeComp
42	Clean air vents where needed
W	Watch drip from AC - and table placement
39	Watch storage of clean lids in back room under fire equipment
	Chemicals and cups separated by toilet paper on rack
	Self serve warmer with doors / open to expose items while accessing to package /
	Placed into bags with tongs by customers
<b>!!</b>	Using 7 day out dates and code is 6 days out from the first day for a total of 7 days ( not lasting but around 2 days)
	Sliced cheese left on top of cold top not inside a compartment is in 40's - reminder to return to cooler ( sliced cheese will be used within 4 hrs total time in DZ)
	Tossed one egg roll at 112 on roller not turning
	Watch over stocking sandwich bar cooler - allow air to flow
	Boiled peanuts - 145 F
	Ice cream freezer - 3 / canned foods 38 /
	Creamer station whipped cream 39
	Beverage nozzles / watch Ice dispensers cleaned daily
	Ingredients for self service Kolaches etc are available by request and crust creme donuts with labels too
	Soda cooler wic - 31/36/39 Wif -11
45	Flooring in wic and wif paint chipped and worn - exposing concrete
	Wic for milk 35/36
42/45	Clean shelving in wic and floor under milks etc w
	Egg rolls 30 F ambient 30's
45	General detailed cleaning in wic /back room floors/also in prep under behind and around sinks and equipment
	Place thermo in hot dog cooler in warmest spot and monitor today
	Using ecosure as well for
<b>!!</b>	Will provide code reference for date marking for your reference

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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