

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

| | | | | |
|---|------------------------------------|--------------------------------|------------------------------------|-------------|
| Establishment Name: Race Trac 574 | Physical Address: Goliad | City/State: Rockwall | License/Permit # FS 9105 | Page 2 of 2 |
|---|------------------------------------|--------------------------------|------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|--------------------|---------|--------------------------|--------|----------------------------|---------|
| Wic Tcs area | 38/39 | Hot dog rollers | | Condiments Pico | 38 |
| General | 36 | 138/142/146 | | Chili | 143 |
| Non Tcs unit | 40.8-41 | Tornado rollers | | Hot holding Kolaches | 169 |
| Wif | -7 | 136/141/144 | | Ambient | 139-163 |
| ColdWells creamers | | Egg roll | 141 | Ready now cooler cole slaw | 39 |
| Milk | 38 | Corny dogs still cooking | 122 | Pizza Table | 38 |
| Boiled peanuts | 167/157 | Ice cream freezer | -14 | Chicken / cheese | 38/41 |
| Salad unit | 40/41 | Freezer drawer | 12 -23 | Hot drawers | 179/184 |

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: |
| | Krispy Kreme donuts with ingredients list and additional posting on outside Wif unit (one without ingredients) |
| 42/45 | To clean under shelving in wic and also on shelving where needed to |
| 47/45/32 | Watch and avoid floor storage in Wic and address peeling paint on floor |
| W | Shelving best at 6 inches to allow for ease in cleaning |
| W | Small amount of condensation in wif rain drop in front of fans/ watch shelving height / |
| 32/45 | Peeling paint on floor in wic for beverages |
| W | Allowing customers to remove and replace screw caps at creamer stations for milk - must be monitored |
| | Spigots and Bev nozzles are w r s daily |
| W | Will watch egg roll unit for corny dog temps - in cooking Process at time of insp |
| | Using tphc for all items in both holding self service unit |
| | Customer self service was expanded with The remodel and hand washing is only available in the restroom |
| | Requested a hand sink on the plans for customers to use and this was not considered |
| | Hot water at hand sink 103 and at three comp sink 127 |
| | Sinks sanitizer 200Ppm / watch low handing utensils around sprayer |
| W | Buckets with wiping cloths to be convenient for use in prep area - currently in kitchen moving to cart in prep area |
| | Breakfast drawers 18/1 F |
| | Upright cooler Kolaches 38/ hot dog 45 just returned from service / sausages 41/ egg rolls 45 just taken to service |
| W | Will need to monitor this unit and always try return foods as quickly as possible to cooler |
| | Upright freezer all 6.3 F |
| | Gloves used to touch rte foods |
| | All meats are precooked and rethermalized and given a tphc of less than 4 hrs |
| | Using probe and laser combo |
| | Test strips available |
| | Dumpster area looks good |
| | Using reddy ice |
| | |
| | |
| !! | Need to verify that all employees have food handlers cards other than those with managers certification. |

Liquid Enviromental pumps it and the last pumping was 4-20-2022

| | | |
|---|--------|--------------------------------|
| Received by: (signature) See above | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly kirkpatrick RS</i> | Print: | Samples: Y N # collected |

Form EH-06 (Revised 09-2015)