

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 11/22/2021	Time in: 11:27	Time out: 12:42	License/Permit # FS 9105	Est. Type To go	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Racetrac 574	Contact/Owner Name: Race trac	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 2301 Goliad	Pest control : ABC 2 weeks	Hood Na	Grease trap : LES	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sink / policy					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Using time stickers						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Prewashed and precut					
Approved Source						18. Toxic substances properly identified, stored and used Stored away					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device City approved sent pic to building insp					
	✓										
8. Food Received at proper temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination							W				
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Warehouse											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓										
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel Part of hiring package						28. Proper Date Marking and disposition Great 6 days					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Or ordered / self service							✓				
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
			✓				✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Consumer Advisory							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label All Ingredients for pizza and SS items available							✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals Watch see						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored Stored in buckets							✓				
1						43. Adequate ventilation and lighting; designated areas used Watch in wic					
37. Environmental contamination See attached							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained Dumpster area looks good					
38. Approved thawing method Upright cooler 7 wic							1				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
	1						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kim Sanchez	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: Racetrac 574	Physical Address: Goliad	City/State: Rockwall	License/Permit # FS 9105	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Floor sandwich case		Boiled peanuts	168	Kolaches / empanadas	
41/32/34/37		Cold condiments Pico	37	122-129 / 145	
Cheese /chili unit	135/147	Hot dog rollers		Hot sandwiches	148
Wic dairy 33/34	36/37	149-152		Cold drawers	4
Corny dog area	36/38	Tornado rollers		Pizzas in buffet	2 hrs
Beverage wic	35/38/39	148/142/146/147		Drawer unit hot ambient	148-178
Dairy / creamer well	33	Corny dogs / egg rolls / sausage		Pizza table	
Whipped cream	37	135/137/140		Sausage/ cheese / beef	40/37/41

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: All temps F
	Hot water in restroom 100 F
	Avoid over stocking floor cases - temp slightly higher in front but all 41 or less
	Using washable wicker for apples
	Ingredients available for donuts etc self service- tissue used
42/45	General cleaning needed in Wic under milk etc shelving and floor under racks - flooring is peeling
34	Very small gap at back door
45	Clean under pallets and etc inn back room
	Avoid storing items in front of electrical - signage posted
37 /cos	Avoid storing cart of corny dogs etc under dripping onto packages below -
37	Eliminate floor storage to allow to clean flooring / dust fans where needed
42/45	Same for beverage wic as above - general cleaning
W	Wif - watch small amounts of condensation on ceiling - general cleaning as well
42	Minor cleaning under coffee machines and soda etc inside cabinets
	Sani bucket inside cabinet 200 ppm
	Spigots are w r s every 8 hrs rotation
	Hot water in food prep - 110/ 120
Time labels	Tongs used for Kolaches self serve/ using tphc 2 hrs / spatulas for pizza every 4 hrs / pizza cutter etc 4 hrs or less
	Hot drawer unit not in use at insp - clean inside
	Cold drawers - pepps -41/ ham 40
	Hot dog unit -egg rolls 38 using date marking 6 days out now for opened Tcs thawed foods
	Breakfast / pizza dough drawers 9/7 / upright cooler - kolaches 39
	Upright freezer -2 F
45	Time to scrub mop sink / drains under three comp /
39	Store clean dishes / lids clean - lids with tomato sauce
39	Watch low hanging utensils over three comp sink - best to move up to protect
	Ice cream freezer- -11 / beverage coolers 30's
W	Sent pic to plumbing insp regarding one pipe under three comp sink -
45	Dust air vents where needed / clam drains and clean pipes - dangling slime / watch condensation from air vents

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

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