	Retail Food Establishment Inspection Report																
Date: Time in: Time out: License/Permit # 5/20/2025 3:45 4:35 FS9105													Est. Type Risk Category Page <u>1</u> of	2			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							nt 4-Investigation			atioı	1	5-CO/Construction 6-Other TOTAL/SCC	ORE				
Establishment Name: Contact/Owner Nar RaceTrac#574													* Number of Repeat Violations: ✓ Number of Violations COS: 5/05/	^			
Physical Address: Pest control : 2301 S Goliad Rockwall, TX Massey/5-14-2025/month								Hood Grease trap : / n/a TAS/1300gal /10-17-2024						A			
Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not observe$													pplicable $COS = corrected on site R = repeat violation W-Waror for IN NO NA COS Mark as in appropriate box for R$	tch			
	Mark the appropriate points in the OUT box for each numbered item Mark V a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											-					
Co O U	mpli I N	N O A O Time and Temperature for Food Safety					Compliance Status R 0 I N N C U N 0 A O Employee Health						Employee Health	R			
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	1			S	12. Management, food employees and conditional employees;				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
	~				2. Proper Cold Holding temperature(41-17-45-17)				~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)				1				Preventing Contamination by Hands				
		4. Proper cooking time and temperature							~			-	14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N_{\rm e}$)				
	~		6. Time as a Public Health Control; procedures & records						1				Highly Susceptible Populations				
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
				7. Food and ice obtained from approved source; Food in	1		_	Ľ				commercially precooked eggs only	-				
	~				good condition, safe, and unadulterated; parasite destruction corporate								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Check at receipt Protection from Contamination							~				18. Toxic substances properly identified, stored and used	+				
					9. Food Separated & protected, prevented during food			Water/ Plumbing									
	•				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and				19. Water from approved source; Plumbing installed;				19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or	-+			•				20. Approved Sewage/Wastewater Disposal System, proper				
	~				reconditioned discarded				~				disposal				
O U	I N	N O	N A	C O	Priority Foundation Items (2 Demonstration of Knowledge/ Personnel	_	r (ts)	viola 0 U) I	Req N O	N A	Cor C C	rrective Action within 10 days Food Temperature Control/ Identification	R			
Ť	.,			s	21. Person in charge present, demonstration of knowle	ige,	_	T		-		s	27. Proper cooling method used; Equipment Adequate to				
	~				and perform duties/ Certified Food Manager/ Posted				~				Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; Chemical/					
					Safe Water, Recordkeeping and Food Package Labeling								Thermal test strips				
	~				23. Hot and Cold Water available; adequate pressure, sa				-				Permit Requirement, Prerequisite for Operation	D.			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted 12/31/2025	1)			
			[Conformance with Approved Procedures								Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, an HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	1			~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cool foods (Disclosure/Reminder/Buffet Plate)/ Allergen La				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	-		**		Core Items (1 Point) Violations Require Corre			_					ys or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination		R	0 U T		N O	N A	C O S	Food Identification	R			
1					34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco us36. Wiping Cloths; properly used and stored	·							Physical Facilities 42. Non-Food Contact surfaces clean				
	•				30. wiping Cloths; property used and stored 37. Environmental contamination	-+		1					42. Non-Pood Contact surfaces clean43. Adequate ventilation and lighting; designated areas used	+			
\vdash	~				38. Approved thawing method	\rightarrow			~				44. Garbage and Refuse properly disposed; facilities maintained				
\vdash	~		<u> </u>		Proper Use of Utensils			1	~				45. Physical facilities installed, maintained, and clean				
	~				39. Utensils, equipment, & linens; properly used, stored dried, & handled/ In use utensils; properly used	i,			~				46. Toilet Facilities; properly constructed, supplied, and clean	+			
\vdash					40. Single-service & single-use articles; properly stored				-				47. Other Violations	+			
	~				and used				~								

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1st followup is free. Any additional followup will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature)	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment I RaceTra		Physical A 2301 S	^{ddress:} S Goliad Rockwall, TX	City/State:	License/Permit # P	ge <u>2</u> of <u>2</u>					
1		TE	TEMPERATURE OBSERVA		T4	TE					
Item/Location		Temp F	Item/Location	Temp F	Item/Location	Temp F					
	wers/chicken	187	freezer drawer/pizza crus		corndog	140					
har	nburgers	163	reach in cooler/corndog	s 41	tamale	152					
Pizza co	old top/sausage	32	reach in freeze	r -5	cold table/coleslav	/ 36					
shred	ded cheese	40	rollers/hotdogs	3 145/144	cheese dispenser	158					
	pico	36	Jack chicken rollerbit	e 138	sandwich cooler	31-37					
drawer	rs/pepperoni	38	Buffalo ranch rollerbite	137	peanuts	150					
	ham	37	steak tornado	139	cajun peanuts	151					
freezer	drawer/ambient	4	sw steak tornado	b 156	WIC /creamer well/half n ha	lf 30/39					
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Prep hand sink 106F equipped										
	Pizza 2 hour timer discard, empanadas are 4 hours, sandwiches are on 3 hour timers, stuffed nachos on 3 hour timers to discard										
	Utensils and pizza cutting boards are WRS at least every 4 hours										
	All food commercially precooked and heated on site before serving (per manufacturer's instructions)										
	comp sink 125F										
	ani dispenser at 3	-									
	Test strips for quats on site										
	No test strips for pre-packaged sanitizer which tests very high on sink&Surface tests strips										
	Again, uncertain that this sanitizer is within acceptable limits and no way to test on site										
	clean walls behi										
-	clean floors and										
	clean behind fac	e plates	s of blast dispenser								
	ome flies										
29 Ne	eed hanging therr	no in W	IC close to dairy								
Co	offee machines, re	ea and s	oda nozzles cleaned c	laily							
42 To	clean inside coo	lers/son	ne food debris								
As a	As a note, I have found spray bottles used for other products (in my years as a RS), refilled with other chemicals, and diluted with water										
Ex	Excluding employee error entirely in my opinion is an oversight. These scenarios happen often.										
This	This is why testing on site should always be an option to ensure product is what it is as labeled and within code standards in acceptable limits.										
			D								
Received by: (signature)	Kim Sanchez		Kim Sa	inche	ez Manager	ier					
Inspected by: (signature)	Kim Sanchez Chrísty Cov		Print:								
Form EH-06 (Rev		rez, i	RS Christy C	ortez,	RS Samples: Y N # coll	ected					