

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 5/20/2025	Time in: 3:45	Time out: 4:35	License/Permit # FS9105	Est. Type	Risk Category	Page 1 of 2
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: RaceTrac#574			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2301 S Goliad Rockwall, TX			Pest control : Massey/5-14-2025/monthly	Hood n/a	Grease trap : TAS/1300gal /10-17-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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 '✓' 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						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 13	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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 Name: RaceTrac#574	Physical Address: 2301 S Goliad Rockwall, TX	City/State:	License/Permit # FS9105	Page 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
slider drawers/chicken	187	freezer drawer/pizza crust	-3	corndog	140
hamburgers	163	reach in cooler/corndogs	41	tamale	152
Pizza cold top/sausage	32	reach in freezer	-5	cold table/coleslaw	36
shredded cheese	40	rollers/hotdogs	145/144	cheese dispenser	158
pico	36	Jack chicken rollerbite	138	sandwich cooler	31-37
drawers/pepperoni	38	Buffalo ranch rollerbite	137	peanuts	150
ham	37	steak tornado	139	cajun peanuts	151
freezer drawer/ambient	4	sw steak tornado	156	WIC /creamer well/half n half	30/39
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:				
	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)				
	3 comp sink 125F				
	Sani dispenser at 3 comp at 200ppm quats				
	Test strips for quats on site				
W	No test strips for pre-packaged sanitizer which tests very high on sink&Surface tests strips				
W	Again, uncertain that this sanitizer is within acceptable limits and no way to test on site				
45	To clean walls behind prep and 3 comp sink				
45	To clean floors and under equipment				
42	To clean behind face plates of blast dispenser				
34	Some flies				
29	Need hanging thermo in WIC close to dairy				
	Coffee machines, rea and soda nozzles cleaned daily				
42	To clean inside coolers/some food debris				
	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				
	Excluding employee error entirely in my opinion is an oversight. These scenarios happen often.				
	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.				
Received by: (signature)Kim Sanchez		Print:Kim Sanchez		Title: Person In Charge/ Owner Manager	
Inspected by: (signature)Christy Cortez, RS		Print:Christy Cortez, RS		Samples: Y N # collected	

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