

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/23/24	Time in: 12:50	Time out: 1:45	License/Permit # FS-0002748	CPFM 1	Food handlers 3	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: Colonial Oaks of Rockwall	Contact/Owner Name: Jay longstreet	<input checked="" type="checkbox"/> Number of Repeat Violations: _____	10/90/A
		<input checked="" type="checkbox"/> Number of Violations COS: _____	

Physical Address: 225 E Ralph Hall Pkwy	Pest control : Ecolab 12/10/24	Hood <small>Power cleaner 12/13/24</small>	Grease trap / waste oil Sand Traps will provide	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 '✓' 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						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 See						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					
		✓				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 See						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					16. Pasteurized foods used; prohibited food not offered Eggs					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods							✓				
	✓					18. Toxic substances properly identified, stored and used Stored low and separate					
8. Food Received at proper temperature Checking						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
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					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel 3						28. Proper Date Marking and disposition See					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo used, strips expired for dishwasher					
23. Hot and Cold Water available; adequate pressure, safe Good pressure						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						30. Food Establishment Permit/Inspection Current/ insp posted Posted & current					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 3x daily						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2				✓	
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients upon request							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided confirmed 100ppm					

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						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Stored in solution						43. Adequate ventilation and lighting; designated areas used					
	✓						✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					1					
38. Approved thawing method Refrigerator						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								✓			
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used See											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jay Longstreet	Print: Jay Longstreet	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Colonial Oaks of Rockwall	Physical Address: 225 E Ralph Hall Pkwy	City/State: Rockwall, Tx	License/Permit # FS-0002748	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2Door freezer htt	12				
3 door refrigerator	39				
Milk	39				
Butter	38				
Cheddar Cheese	38				
Raw chicken	38				
Mac & chz	40				

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 temperatures are taken in F
	Restrooms equipped and temp greater than 104
	Hand sinks equipped, greater than 110 throughout kitchen
	3comp sink not setup, 119 quat sani 200ppm
	Dishwasher confirmed 100ppm
	Steam table inoperative, drained and set aside
	Tea urn nozzles cleaned daily
	Installed prep sink with soap / papertowels in place of server station
34	Fruitflies observed at dishwasher and handsink by flattop grill
40	Tin foil uncleanable, to change foil daily under stovetop or remove
	Red sani buckets filled at 3 comp sink
28	Discard rice and gumbo, no food labels observed
	Using sleeved jumbo straws, outbreak of inflection will move to all disposable plateware, cutlery
28	Discarded small whole tomatoes, expired 5 days prior to todays date
32cos	Observed rough cutting boards blue and yellow , code requires smooth, time to resurface or replace
42/45	General detail cleaning of floors and equipment underneath and between

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

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