

# Retail Food Establishment Inspection Report

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

Date: <b>12/28/2024</b>	Time in: <b>2:10</b>	Time out: <b>3:00</b>	License/Permit # <b>FS 9291</b>	Est. Type	Risk Category	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Colbert Ice Company LLC</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>13/87/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>715 W Rusk Rockwall, TX</b>	Pest control : <b>need info</b>	Hood <b>need info</b>	Grease trap : <b>need info</b>	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	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>						
		✓				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)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
		✓				3. Proper Hot Holding temperature(135°F)	<b>Preventing Contamination by Hands</b>					
		✓				4. Proper cooking time and temperature	3					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. )
		✓				6. Time as a Public Health Control; procedures & records	<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>no eggs</b>	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	<b>Chemicals</b>					
	✓					8. Food Received at proper temperature		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
<b>Protection from Contamination</b>							✓				18. Toxic substances properly identified, stored and used	
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	<b>Water/ Plumbing</b>					
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		✓				19. Water from approved source; Plumbing installed; proper backflow device
	✓					11. Proper disposition of returned, previously served or reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal

### 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	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>						
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
2						23. Hot and Cold Water available; adequate pressure, safe	<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. <b>Food Establishment Permit</b> (Current/insp report sign posted) <b>12/31/2024</b>
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>						
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	2					31. Adequate handwashing facilities: Accessible and properly supplied, used
<b>Consumer Advisory</b>							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/Buffer Plate)/ Allergen Label		2				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

### 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	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>						
	✓					34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)
	✓					35. Personal Cleanliness/eating, drinking or tobacco use	<b>Physical Facilities</b>					
	✓					36. Wiping Cloths; properly used and stored		✓				42. Non-Food Contact surfaces clean
	✓					37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used
	✓					38. Approved thawing method		✓				44. Garbage and Refuse properly disposed; facilities maintained
<b>Proper Use of Utensils</b>							1				45. Physical facilities installed, maintained, and clean	
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓				46. Toilet Facilities; properly constructed, supplied, and clean
	✓					40. Single-service & single-use articles; properly stored and used		1				47. Other Violations

1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Aaron Hansen</i>	Print: <b>Aaron Hansen</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Colbert Ice Company LLC</b>	Physical Address: <b>715 W Rusk</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS 9291</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
ice cream freezer	3				
ice cream freezer	-7				
WIC	45				

**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:
	No hot water/plumber coming to repair/restore
	As of right now, no prep of any food, no hot dogs, but plans to install kitchen for an independent taco stand inside store
	Kitchen area will have to have an new inspection prior to food service/will need to contact city for CO and permit?
14/23/31/33	Cannot sell coffee as no hand washing, no warewashing
	Coffee pot removed at inspection
	Selling Reddy ice
	Selling BFF candy/properly labeled
47	Need to organize back area around ice machine
	Currently no hand sink, or warewash hand sink
	there is a 3 comp sink, plans to move to kitchen area
	Need a plan to be submitted to city for approval? Will let Kelly add notes
47	Smells like urine in back
	Ice machine not working/not bagging ice
	Cannot use WIC for TCS because not cold holding at 41F or below
	Will need to submit pest control, grease trap info as well as vent hood cleaning
	No eggs, milk or any TCS foods in WIC
32/45	Some exposed drywall in kitchen/will need to address
	Bleach on site/could be used for sanitizer eventually
	Would need chemical test strips
45	Need to seal and recaulk around mop sink
	To clean floors, address peeling flooring in kitchen and back around mop sink

Received by: (signature) <i>Aaron Hansen</i>	Print: <b>Aaron Hansen</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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