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

	ate: 6/1	4-	.20	23	Time in: Time ou 1:04		e/Permited 2		З r	<u>ე</u>	ste	-d	Food handle	Food managers	Page <u>1</u> of <u>2</u>
					tion: 1-Routine 2-Follo		plaint		4-Inv				5-CO/Construction	6-Other	TOTAL/SCORE
Es	stabli	ishn	nent	-		Contact/Own		:					* Number of Repeat Viol ✓ Number of Violations	lations:	
	olbe		Addre	ess:		Nate Pest control:		Н	ood		G	rease	e trap/ waste oil:	Follow-up: Yes	20/80/B
	5 W				IN							prov		No 🗌	
M	ark ti	Con	n plia i pprop	nce S	Status: Out = not in compliance points in the OUT box for each number	ered item M			bserved NA = not appropriate box for IN, NO					olation W-Watch ate box for R	
									•				ive Action not to exceed 3 de		
0	Î	N	e Sta	С	Time and Temperature	for Food Safety	R		Comp O I	N	N	С			R
U T	N	0	A	O S	(F = degrees Fahr	renheit)			U N T	0	A	O S	-	oloyee Health	
		/			Proper cooling time and temperate	ature				,			12. Management, food emplo knowledge, responsibilities,		employees;
					Proper Cold Holding temperature	re(41°F/ 45°F)	+		+				13. Proper use of restriction a	and exclusion: No dis	charge from
	/								~	1			eyes, nose, and mouth Posted at hand sink	,	
			/		3. Proper Hot Holding temperature	e(135°F)								ontamination by Han	nds
			1		Proper cooking time and temper	rature				,			14. Hands cleaned and prope	erly washed/ Gloves u	ised properly
					Proper reheating procedure for h	not holding (165°F in	2						15. No bare hand contact wit	th ready to eat foods o	r approved
			/		Hours)			١	٨	/			alternate method properly foll If prepping or washir	llowed (APPROVED na need eauippe	ed .N)
		/			6. Time as a Public Health Control	; procedures & recor	ds							ceptible Populations	
									T				16. Pasteurized foods used; p		fered
					Approved So	urce					>		Pasteurized eggs used when a Selling whole	required	
2					Food and ice obtained from app good condition, safe, and unadulte									79 ! I .	
3					destruction Meats / boozy	bar							•	Chemicals	
	. /				8. Food Received at proper temper	rature					. /		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
					To Check		\perp				/		No handling or p	rep	
					Protection from Con				/	•			18. Toxic substances properl	y identified, stored an	d used
	/				9. Food Separated & protected, pre preparation, storage, display, and t								Wat	er/ Plumbing	
3					10. Food contact surfaces and Retu Sanitized at? ppm/temper	urnables; Cleaned and	l en		~	,			19. Water from approved sou backflow device	arce; Plumbing install	ed; proper
		_			11 Proper disposition of returned	previously served or	70			_			City approved 20. Approved Sewage/Waste	ewater Disposal System	m, proper
		~			reconditioned Discarded				~	1			disposal To confirm		
		-					Points'	viole	ation	s Reg	uire	Cor	rective Action within 10 day	vs	
\sim	_			_		indution Items (2			_						
U	I N	N O	N A	CO	Demonstration of Knowle	·	R		O I U N	N O	N A	CO	Food Temperatu	re Control/ Identific	ation
T	I N	N O			Demonstration of Knowle 21. Person in charge present, demo	edge/ Personnel	R			N O			Food Temperatu 27. Proper cooling method us	re Control/ Identific	ation
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Aaron Hansan	Print: On site person	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Colbert ice		Physical Address: 715 w rusk			y/State: ockwal	I	License/Permit # Need 2023	Page <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	TI	ONS					
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	tion	<u>Tem</u>		
Ice cre	eam freezer	-13	Wic							
	Freezer 2	3	40-41							
Emp	ty meat coolers		Shelled Egg uni	t	43					
	Freezer	HTT	Its fate Ice cream un	it	-13					
	Beer	40								
	Wine	39								
	Beer 2	46								
	Deel 2	40								
		OF	SFRVATIONS AND CORRECT	IVE	' ACTION	J S				
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F									
	NOTED BELOW: All temps F Using reddy ice									
	Store in middle of renovation									
	Hot water at hand sink - not available									
	To get with building and fire to check on hood install									
	Coffee pot to be washed in three comp - must discontinue until hot water available									
	Not using soda station									
	Hot water off - May not use coffee pot or Bev stations for now until hot water is restored									
	Using American eggs still - labeling and permit with tda - pic taken of permit number									
37	Time to defrost freezer for meats									
07	Found 2 cryo meat items without labels - unapproved source until labeled									
07	Tamales in zip lock wi		• • • • • • • • • • • • • • • • • • • •							
			approved stamps on produ	ıct	confirm	ed				
	Labels look complete t		• • • • • • • • • • • • • • • • • • • •							
	Back room : need ligh									
			om - excessive storage							
	To organize and clean back room - excessive storage To make three comp sink accessible when using									
	Secure tanks									
47	Hang mops to dry									
	Wic - floor storage is not allowing cleaning									
	Bucket and drain under first condenser									
	General detailed cleaning									
	Rusty shelving in wic									
46	Women's room out of order									
	Need hot water in rr mens and tlc and power towels into dispenser									
	Not selling milk at this time									
	If stocking produce will need hand wash station to have hot water									
	No leaking into store this time as hot water off									
07										
Received (signature)	l by:		Print:				Title: Person In Charge/	Owner		
Inspected (signature)		ıtrick	Print:				Samples: Y N #	‡ collected		
	6 (Revised 09-2015)		р. ж. 2 21 7	u						