

Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report

**Remodeling City of Rockwall**

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

Date: <b>12/08/2022</b>	Time in: <b>12:07</b>	Time out: <b>1:19</b>	License/Permit # <b>Fs 9291</b>	Food Managers <b>1</b>	Food Handlers <b>1</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Colbert ice company</b>	Contact/Owner Name: <b>Colbert</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>12/88/B</b>
Physical Address: <b>715 Rusk</b>	Pest control : Need info	Hood Na	Grease trap / waste oil : _____
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Leak <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 ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	I	N	NA	COS	R	OUT	I	N	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				W					
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
								✓			
	✓					<b>Chemicals</b>					
	✓							✓			
<b>Protection from Contamination</b>						W			✓		
	✓					<b>Water/ Plumbing</b>					
	✓					3					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	I	N	NA	COS	R	OUT	I	N	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓								✓		
	✓								✓		
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
2				✓		<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			W			✓		
<b>Consumer Advisory</b>						W					
			✓			W			✓		

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	I	N	NA	COS	R	OUT	I	N	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1						1					
		✓					✓				
<b>Proper Use of Utensils</b>						1					
1						1					
	✓					1					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Arron Hansen</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Colbert ice</b>	Physical Address: <b>715 Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9291</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream freezer	-3.4	Wic			
Cooler for milk	43	45/45/45/45 near door			
Empty at this time		Speciality beer unit	41		
White freezer	HTT	Wine	43		
12/13		Wic in back of unit			
Ice cream freezer paleta	-10	34/35/40			
Ice cream freezer nestle	-7				
Juice cooler	38.7				

### 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: temps in F
	Using reddy ice
	Installing new kitchen area --- using approved plan from last year advised to check with city hall
W/cos	No hot water at this time in front hand sink - no food prep at this time
	Labeling looks good for its fate creamery o
	Not selling hot dogs at this time - when hand sink and three comp is equipped with hot water may begin again
W	Observed meats in freezer with excessive ice in packaging
37	TimeTo defrost the nestle freezer
39/47	Back room to be addressed when in use
43	Ceiling tiles replaced and lights replaced to work
W/COS	Not using three comp so discussed setting up containers to wash rinse and sanitize the beverage nozzles ( May heat water in microwave for wash )
Cos	Soap and bleach on site also quats tabs to have test strips
37	Wic - to eliminate floor storage
42/45	To scrub shelving and flooring and walls etc where needed in wic
39/47	To address drain from hose behind condenser into bucket
47	One fan not working and fan guards rusty etc.
Cos	Need to store the coil cleaner and drain low and away from canned beverages
W	To discard any and all out of date bbq sauce etc
39	To remove excess in wic and back room
46	Need hot water in restroom and also need soap in mens restroom
46	Mens roomNeeds major cleaning
Cos	May heat water in microwave to use to wash beverage nozzles May not use tea unit or coffee unit until you have
	Sinks accessible and hot water
	Beef jerky usda or Texas approved
<b>!!</b>	Hot water was restored to 111 F
43	Need to have lights fixed in back room
	Store is visibly in the middle of a remodel at this time
20	Water appeared on floor at exit to address

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y    N    # collected

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