Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report										ng					
	Date: Time in: Time out: License/Per 12/08/2022 12:07 1:19 Fs 92								-		F0 1	ood Manag	ers Food Handlers	Page <u>1</u> of	2
Purp	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-I	nvesti	gati	on	5-CO/Constru		6-Other	TOTAL/SCO	RE
	Establishment Name: Contact/Owner N Colbert ice company Colbert					me:					 ★ Number of R ✓ Number of V 	epeat Viol iolations (COS:	10/00	ח/
	Physical Address: Pest control : 715 Rusk Need info					I N	Hood la	d		Greas	se trap / waste oil :		Follow-up: Yes	12/88/	Ъ
	Co	mplia	ince §	Status: Out = not in compliance $IN = in contract contract of the contract $	mpliance NO =	= not ob		ed 1	NA =	= not ap	oplicable $COS = co$	orrected on	site \mathbf{R} = repeat vio	lation W-Wat	ch
Mark	the	approj	priate	points in the OUT box for each numbered item	n Mark 🗸		Im	media	te Ca	orrect	tive Action not to ex		rk an √in appropria	te box for R	
Comp O I	Priority Items (3 Points) violations R Compliance Status Image: Compliance Status 0 I N N C Time and Temperature for Food Safety							mplian	ce St	Status					
	$\begin{array}{c c c c c c c c c c c c c c c c c c c $						I N N O	A			Employee Health 12. Management, food employees and conditional employees;				
	1. Proper cooling time and temperature						~			12. Management, fo knowledge, response			employees;		
$\left + \right\rangle$	2. Proper Cold Holding temperature(41°F/ 45°F)				45°F)	-	13. Proper use of restriction and exclusion; No disch						charge from	+	
ľ	1			See			eyes, nose, and mouth								
	V			3. Proper Hot Holding temperature(135°F)			Preventing Contamination								
	V			4. Proper cooking time and temperature			w				No food pre	p on s	rly washed/ Gloves u ite		
			Ţ	5. Proper reheating procedure for hot holdi Hours)	ng (165°F in 2]					15. No bare hand co	ontact with	n ready to eat foods o lowed (APPROVED]
┠┼╴			┢	6. Time as a Public Health Control; proced	lures & records	-									
		1				┥┝						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
				Approved Source					V	1	Pasteurized eggs us				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Meat TExas or usda / egg person is working on permitting		arasite							Chemicals					
	1		Γ	8. Food Received at proper temperature To check Tcs foods		\neg	Τ		V		17. Food additives;& Vegetables	approved	and properly stored;	Washing Fruits	
			1	Protection from Contaminat	tion	┥┝	W						/ identified, stored an		+
~				9. Food Separated & protected, prevented preparation, storage, display, and tasting			• 1				Watch and sto		n wic REMOVED er/ Plumbing	ATINSP	
				10. Food contact surfaces and Returnables Sanitized at <u>Na</u> ppm/temperature	; Cleaned and Bev nozzles	1	3				backflow device	water	rce; Plumbing installe		
	V			11. Proper disposition of returned, previou reconditioned	sly served or			~					water Disposal System	n, proper	
0 1		N N	C	Priority Foundatio		nts) <i>vio</i> R	_	ons Re	-		rrective Action with	in 10 day	S		R
U N T	(N N D A	o s	Demonstration of Knowledge/ Pe	ersonnel			N O			Food Te	emperatu	re Control/ Identific	ation	
	•			21. Person in charge present, demonstratio and perform duties/ Certified Food Manage					V		27. Proper cooling Maintain Product T		ed; Equipment Adea	juate to	
	1	T	\uparrow	22. Food Handler/ no unauthorized persons Employee to renew	s/ personnel	╡┟	1		V		28. Proper Date Ma	arking and	disposition		+
	-		1	Safe Water, Recordkeeping and Foo Labeling	od Package		-	~			29. Thermometers J Thermal test strips Test strips IC	-	accurate, and calibrat	ed; Chemical/	
2			1	23. Hot and Cold Water available; adequat Turned back on during insp reached					-		-		, Prerequisite for O	peration	
~	,			24. Required records available (shellstock destruction); Packaged Food labeled Commercial							30. Food Establish Posted	nment Per	mit (Current/ insp s	ign posted)	
		~		Conformance with Approved Pro 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for specia processing methods; manufacturer instruct	d Process, and alized		w			~		washing fa	ipment, and Vendin acilities: Accessible an		
				Consumer Advisory			W				designed, construct	ed, and us	act surfaces cleanable ed shelving etc nstalled, maintained,		
		r	,	26. Posting of Consumer Advisories; raw of foods (Disclosure/Reminder/Buffet Plate)/ Commercial			W			~	33. Warewashing F Service sink or curl Need hot v	b cleaning	nstalled, maintained, facility provided	used/	
	<u> </u>			Core Items (1 Point) Violations Re		_							hever Comes First		
O I U N T		N N D A	C O S	Prevention of Food Contamin		R		I N N O				Food	Identification		R
V	1			34. No Evidence of Insect contamination, animals	rodent/other			V	1		41.Original contain	er labeling	g (Bulk Food)		
V	1			35. Personal Cleanliness/eating, drinking of Watch storage	or tobacco use							Physi	ical Facilities		
V	1			36. Wiping Cloths; properly used and store	ed .		1		T		42. Non-Food Cont See	act surfac	es clean		1
1	T			37. Environmental contamination			1				43. Adequate ventil	lation and	lighting; designated a	ireas used	
	v	/	-	38. Approved thawing method				~				efuse prop	erly disposed; faciliti	es maintained	1
				Proper Use of Utensils			1					es installe	d, maintained, and clo	ean	1
1				39. Utensils, equipment, & linens; properly dried, & handled/ In use utensils; properly See and address back room 40. Single-service & single-use articles; pr	used		1				Need hot v 47. Other Violation	vater a	constructed, supplied and tlc and s	soap in	
	1			and used			1				See attache	ed and	address bac	k room etc	;

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishn Colbe	nent Name:	Physical A 715 R		City/State: Rockwa		License/Permit # Page 2 of 2		<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	1						
Item/Loca		Temp F	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>		
Ice cre	am freezer	-3.4	Wic							
Cc	oler for milk	43	45/45/45/45 near doc	or						
Emp	oty at this time		Speciality beer un	it 41						
W	hite freezer	HTT	Wine	43						
	12/13		Wic in back of un	it						
Ice cr	eam freezer paleta	-10	34/35/40							
Ice cr	eam freezer nestle	-7								
J	uice cooler	38.7								
	OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSTECTION OF FOUR LEFABLISHMENT THAS BEEN MADE. FOOR AT LEATION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	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 Cos										
37	Soap and bleach on site also quats tabs to have test strips Wic - to eliminate floor storage									
42/45										
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	-		use to wash beverage nozzle	es May no	t use tea u	init or coffee unit	t until yc	ou have		
	Sinks accessible and hot water									
!!	Beef jerky usda or Texas approved 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	0 Water appeared on floor at exit to address									
Received by: (signature) See above Print: Title: Person In Charge/ Owner										
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected								ed		
						1				