

\$50.00 reinspection fee  
required after 1st Followup

### Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>12/20/2023</b>	Time in: <b>2:28</b>	Time out: <b>3:15</b>	License/Permit # <b>Need to post 2023 FS 9291 0</b>	Food handlers <b>0</b>	Food Managers <b>0</b>	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: <b>Colbert Ice company</b>	Contact/Owner Name: <b>Nate</b>	* Number of Repeat Violations: _____	<b>14/86/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>715 w rusk</b>	Pest control : Need info	Hood Ma	Grease trap: waste oil : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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>					
		✓				✓					
	✓					✓					
			✓			<b>Preventing Contamination by Hands</b>					
			✓			✓					
			✓				✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>								✓			
3						<b>Chemicals</b>					
	✓							✓			
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
W						✓					
		✓							✓		

**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>					
2						✓					
2							✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					2					
			✓			W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						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	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1						1					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
	✓					W					
	✓					1					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Aaron 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 W 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
Bacon cooler	40	Wic	37-40		
Egg cooler barely	45				
its fate creamery	1"-16				
Meat freezer	-3				
Ice cream	-18				
Ice cream	-20				

### 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 temps F
	Using prebagged reddy ice
	Watch propping door open
07	May not sell cottage foods in retail ex: ashmores jam and relish
37	TimeTo defrost freezer
37	Time to defrost ice creamAnd meat freezers
	Not using soda station
	Not using women's restroom
	Not using ice machine
45	Flooring chipped in back
43	Need light in back room
45/42	GeneralCleaning in back room and organizing
45	Bucket under drain line in wic
47	Watch floor storage in wic
45/42	To clean under shelving in wic and shelving and also fan guards etc
43	Light out in back room
	Will need to set up sinks to wash scoop for ice if using ice scoop/ soap and sanitizer on site
29	Need new test strips for sanitizer quats /
	Hot water at three comp 114
	Reminder to not use bleach and quats together
	Using men's Restroom and is equipped with soap and towels etc
	Limited service at this time
	Need CFM and handlers
	Selling prepackaged Tcs and also produce at this time
W	To have sanitizer set up whenNeeded to sanitize surfaces

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

Form EH-06 (Revised 09-2015)