

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

Date: 06/01/2022	Time in: 10:19	Time out: 11:39	License/Permit # FS 9291	Food handlers Pp	Food managers 1	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	------------------------------------	----------------------------	---------------------------	---------------------------

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
----------------------------------------------------------------------	--------------------------------------	--------------------------------------	------------------------------------------	--------------------------------------------	----------------------------------	-------------

Establishment Name: Colbert Ice	Contact/Owner Name: Nate Colbert	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: Rusk	Pest control : Commercial	Hood Na	Grease trap : Refer to teddy	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓			✓		
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓							✓		
		✓				Highly Susceptible Populations					
		✓							✓		
W	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓		✓						✓		
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
2				✓		✓			✓		
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
W						✓					
	✓					1					

