

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>06/27/2024</b>	Time in: <b>1:26</b>	Time out: <b>2:07</b>	License/Permit # <b>FS 9291</b>	Food handlers	Food managers <b>0 on site</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>17/83/B</b>
Physical Address: <b>715 Rusk</b>		✓ Number of Violations COS: _____	

Pest control : To orvideb	Hood Na	Grease trap/ waste oil To confirm	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> Picsb
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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						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
			✓				✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted at handsinks</b>	
			✓									<b>Preventing Contamination by Hands</b>	
			✓				✓					14. Hands cleaned and properly washed/ Gloves used properly	
			✓							✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
			✓									<b>Highly Susceptible Populations</b>	
										✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
												<b>Chemicals</b>	
<b>3</b>										✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
										✓		18. Toxic substances properly identified, stored and used <b>Watch</b>	
												<b>Water/ Plumbing</b>	
							✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
										✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
<b>2</b>										✓		28. Proper Date Marking and disposition	
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Need test strips</b>	
												<b>Permit Requirement, Prerequisite for Operation</b>	
										✓		30. Food Establishment Permit (Current/ insp sign posted ) <b>2024 posted</b>	
												<b>Utensils, Equipment, and Vending</b>	
										✓		31. Adequate handwashing facilities: Accessible and properly supplied, used <b>No prep</b>	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>	
										✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
										✓		41. Original container labeling (Bulk Food)	
												<b>Physical Facilities</b>	
												42. Non-Food Contact surfaces clean <b>See</b>	
<b>1</b>												43. Adequate ventilation and lighting; designated areas used	
												44. Garbage and Refuse properly disposed; facilities maintained <b>Watch dumpster</b>	
												45. Physical facilities installed, maintained, and clean <b>See</b>	
												46. Toilet Facilities; properly constructed, supplied, and clean <b>No hot water</b>	
												47. Other Violations <b>See</b>	

# 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 Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>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 unit 1	-7				
Unit 2	-18				
Juice cooler	38				
Wic					
41/39/38/40					
Wine	39				
Eggs cooler	39				
Its fate freezer	.8				

### 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 TAKEN in F
	Using reddy ice
39	Need to remove small cooler from outside front of store
37	Need to defrost freezers ice cream
	Not using any of soda station or hot dogs or hot holding
W	No hot water - no food prep
42	To clean inside juice cooler
35	Avoid having personal items in same cooler
44	Need light in back room
	No hot water so no warewashing
39/45	To organize back room
	Bleach and quats both on site / when using need test strips
34	Gap at back door
39	To organize back room
	Ice machine not used at this time
39	Clean clutter from around ice machine
47	To eliminate floor storage in wic
37	Drain bucket for condensation still on shelf in wic
42/45	Clean shelves where needed clean floor under shelves where needed
	NonTCS only in wic
35/w	Items that appear to be prepping area in store are for personal use only
46	Women's room closed
46	Men's room no hot water - no food prep
46	Need paper towels in restroom
46	Room smells like urine
	Not selling cottage foods
32	Old antique ice bins are rusty inside do not use
07	All prepackaged. NonTCS foods at this time !except shelled eggs - may not sell unmarked ungraded eggs

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)