

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: <b>05/24/2022</b>	Time in: <b>3:49</b>	Time out: <b>4:59</b>	License/Permit # <b>FS need to post new permit</b>	Food handlers <b>1</b>	Food managers <b>1</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>Colonial Oaks of Rockwall</b>	Contact/Owner Name: <b>Jay long street</b>	* Number of Repeat Violations: _____	<b>5/95/A</b>
Physical Address: <b>Ralph Hall</b>		✓ Number of Violations COS: _____	
Pest control : <b>Ecolab biweekly</b>		Hood <b>03/2022</b>	Grease trap : <b>Sand trap 3/16/2022</b>
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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post at hand sink - emailed</b>					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Using liquid or hard boiled</b>					
		✓				<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Hsp group						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
	✓					✓					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used <b>Store low</b>					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>US foods and commercial grocers</b>						<b>Water/ Plumbing</b>					
	✓					✓					
8. Food Received at proper temperature <b>Checking at receiving</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>Watch air gap</b>					
	✓					✓					
<b>Protection from Contamination</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <b>Good</b>											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>50-100</b>											
	✓										
11. Proper disposition of returned, previously served or reconditioned <b>Discarded /no returns to kitchen</b>											

**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>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>1</b>						28. Proper Date Marking and disposition <b>Looks good</b>					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Thermos</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posting new permit</b>					
			✓			✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Cook and serve on dishes</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Conformance with Approved Procedures</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
			✓			2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See attached</b>					
<b>Consumer Advisory</b>						W	✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up keep primed</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Separating / resident diet cards show allergies / resident profile											

**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>					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals <b>Back door tight fitting</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
	✓					1					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored <b>Store in sanitizer</b>						43. Adequate ventilation and lighting; designated areas used <b>Watch</b>					
		✓				✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
	✓					1					
38. Approved thawing method <b>Pull thaw in cooler</b>						45. Physical facilities installed, maintained, and clean <b>Watch</b>					
	✓					✓					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
1						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Colonial oaks of Rockwall</b>	Physical Address: <b>Ralph hall</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs new perm</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Three door cooler					
<b>Butter</b>	<b>38</b>				
Cooked Mac n cheese	<b>38</b>				
<b>Turkey</b>	<b>37</b>				
Upright freezer	<b>11</b>				
<b>HTT</b>					

### 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
	Hot water at 112 -
	hand sinks equipped
45	Flooring - deep cleaning
	Dry storage looks good watch floors etc and clean outsides of dry hood containers.
	Dishmachine at 50-100 ppm after priming
32/ COS	Time to replace yellow cutting board - scored - ordered today
42	Clean on top of Dishmachine
	Good date marking in upright coolers
45	General Cleaning under cooking line etc
	All items in freezer are stored with matching product or over
	Keep an eye on the air gaps under the ice machine NB
	Hot water in restroom 116
	Just started dinner at inspection will confirm temps with digital thermo
	Server area has not yet been replaced but will be replaced when steam table is sold etc
32/45	This area is to be replaced with washable surfaces - SS meet code
32/45	To replace baskets that are not washable with some that are washable
32/45	As currently stands it should be washable and not attract vermin ... Ex holes etc
W	Avoid using red knife for food - only used to open boxes
42	Minor cleaning inside coolers and freezer needed
39	Remove any unused equipment and provide a new file cabinet to replace an old box
	Avoiding left overs and using pot to plate method
45	Seal holes in walls where needed
	Received new permit during inspection from Vicky- printed to post

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

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