

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/12/2022	Time in: 4:39	Time out: 5:48	License/Permit # FS 0002748 to post it	Food handlers 2	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Colonial oaks	Contact/Owner Name: Colonial oaks	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	10/90/A
Physical Address: 225 E Ralph street parkway	Pest control : Ecolab 12/5/2022	Hood 09/2022	Grease trap : Sand trap services 11/18/2022 1500 gals
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> 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					
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Colonial oaks	Physical Address: 225 E Ralph hall	City/State: Rockwall	License/Permit # FS 0002748	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler					
Cheese	39				
Butter	40				
Rice	40				
Freezer	11				
All HTT					

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 - 121
45	Deep cleaning of floor and etc
W	Discussed using bleach cleaner for only non food contact as quats is also under in kitchen and these two should never be used together
	Dishmachine - 100'ppm
42/45	Dry storage - cleaning under shelving etc and shelving as well
	To clean grease accumulation around and under and on cooking equipment
W	Discussed keeping hand sink in kitchen and replacing the one outside in to wait station
	Currently have removed the hand sink in the wait station therefore they are using hand sinks in kitchen
37 / cos	To always have ice for drinks in drainable container and cover when not using and keepscoop with handle out
47	Best to hang mop to allow to dry
40/39	Reminder that any preset utensil placement should protect mouth portion
WC	To keep hand sink in middle of kitchen equipped - still present plan was to move but informed to keep
42	Need to clean inside the drawers under the tables
42	Need to clean shelving in kitchen where needed
42	To clean inside coolers where needed
	Good date marking
W	Best to store coolers with product spaced away from walls to allow for hood air flow
W	Best to store meats in freezer same as cooler - raw on bottom - all are solidly frozen
	Sanitizer bucket with wiping cloth - discuss quats binding and tested both to be 200 ppm
W	Keep an eye on drains from ice machine watch air gaps
46	To remove carpet from restroom
	Using digital thermo with swabs
	Still plans in the works for new steam table - current using pot to plate
	All foods cooked to required temps per chef
32	Replace spatulas when needed - discarded one today badly turn and stained

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

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