| Followup fee of | | | | | | | | | | | | | | | | | | |
|--|---|--|---|--------|---|--|--|--------------------|--|--|---|---|---------------------------------|--|----------------------------------|-------------------------|---------------|---|
| \$50.00 after initial Retail Food Establishment Inspection Report | | | | | | | | | | | olicy/traini | ng | | | | | | |
| Followup City of I | | | | | | | | Rockwall | | | | | | Vomit clean up Employee health | | | | |
| Date: Time in: Time out: License/P | | | | | | | | ermit # | | | | | | Food handlers Food managers | | | | |
| 12/12/2022 4:39 5:48 FS 0 | | | | | | | _ | | | _ | | | | 1 | Page $\underline{1}$ of | | | |
| Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner Contact/Owner <td></td> <td></td> <td>4-In</td> <td>vestig</td> <td>gatio</td> <td>n</td> <td>5-CO/Constru * Number of R</td> <td>Repeat Violati</td> <td></td> <td>TOTAL/SCO</td> <td>RE</td> | | | | | | | | | 4-In | vestig | gatio | n | 5-CO/Constru * Number of R | Repeat Violati | | TOTAL/SCO | RE | |
| | Colonial oaks Colonial oaks Physical Address: Pest control : | | | | | | | | Н | lood | 1 | (| Treas | ✓ Number of V e trap : | | DS: Follow-up: Yes 🗌 | 10/90/ | Ά |
| 225 E Ralph street parkway Ecolab 12/5/2022 | | | | | | | | | 09 | /202 | 22 | Sa | and tra | ap services 11/18/2022 | 1500 gals | ™ | | 1 |
| М | Mark the appropriate points in the OUT box for each numbered item Mark | | | | | | | | | not observed NA = not applicable $COS = corrected on site $ in appropriate box for IN, NO, NA, COS Mark an $\sqrt{10}$ in appropriate | | | | | | | ch | |
| C | Compliance Status | | | | | | | R R R | | Con | ıplian | e St | atus | tive Action not to ex | R R | | | |
| U T | N | s (F = degrees Fahrenheit) | | | | K | | | I N N O | A | o s | Employee Health 12. Management, food employees and conditional employees; | | | | K | | |
| | | 1. Proper cooling time and temperature | | | | | knowledge, responsibilities, and reporting | | | | | | employees; | | | | | |
| | ~ | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | , | ~ | | | | 13. Proper use of reves, nose, and more | | d exclusion; No dis | charge from | | | | |
| _ | - | 3. Proper Hot Holding temperature(135°F) | | | | | | - | Will post signs at hand sink Preventing Contamination by Hands | | | | | | ada | | | |
| | | 4. Proper cooking time and temperature | | | | | | | | | | | 14. Hands cleaned | | | | - | |
| | | | | | 5. Proper reheating pro | cedure for hot holdir | ng (165°F in 2 | | | | | | | 15. No bare hand c | | | | |
| | | | | | | | _ | | | | | alternate method p Gloves | roperty tollo | wed (APPROVEL | Y _ N _) | | | |
| _ | | | | | 6. Time as a Public Health Control; procedures & records | | | | _ | | | T | _ | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | | | | |
| | | | | | Ар | proved Source | | | | L | | | | Pasteurized eggs u Using egg pr | sed when req | | | |
| | ~ | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | | | | | | | | | | Chemicals | | | | | |
| | ~ | | | | 8. Food Received at pro | | | | | | | Γ | | 17. Food additives & Vegetables | | | e | |
| | | Protection from Contamination | | | | | | • | / | | H | Toxic substance | es properly i | wash prod dentified, stored an | uce ad used | _ | | |
| | ~ | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | V See attached Water/ Plumbing | | | | | | | | | |
| | ~ | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100 machine | | | | | | L | | | Γ | 19. Water from app backflow device | - | - | ed; proper | | | |
| _ | 11 Proper disposition of returned previously served or | | | | | | | | | | 20. Approved Sew | macnine age/Wastewa | Ə ater Disposal Syste | m, proper | - | | | |
| reconditioned Discard | | | | | | | | Ļ | | | | l clean as r | eeded | | | | | |
| O U | I N | | | | | R R | | 0 | ns Ke I N N O | N | Cor C | | | Control/ Identific | ration | R | | |
| Т | | | | s | 21. Person in charge pr | esent, demonstration | of knowledge, | | | Т | | - | S | | - | l; Equipment Ade | | - |
| | | | | | and perform duties/ Cer 1 22. Food Handler/ no u | - | | | | L | | | | Maintain Product | Temperature | • • | 1 | |
| | | | | | 2 | 2 Safe Water, Recordkeeping and Food Package | | | | | | H | | 29. Thermometers | - | - | ed; Chemical/ | |
| | | | | | Safe Water, Reco | | | L | | | | Thermal test strips Yes both an | s | , | , | | | |
| | ~ | | | | 23. Hot and Cold Wate See | - | * | | | | | - | | | - | Prerequisite for O | - | |
| | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures | | | | | | L | | | | 30. Food Establis | | ment, and Vendin | | | | |
| | | | | | 25. Compliance with V HACCP plan; Variance | ariance, Specialized | Process, and | | | | | | | 31. Adequate hand supplied, used | washing faci | | | |
| L | | | V | | processing methods; m | | | | | ~ • | | | | Watch car | | | | |
| | | | | | Con | sumer Advisory | | | | 2 | | | ~ | 32. Food and Non- designed, construc | ted, and used | 1 | | |
| | ~ | | | | 26. Posting of Consume foods (Disclosure/Rem Known allergens / reside | inder/Buffet Plate)/ | Allergen Label | | | · | | | | Watch condi 33. Warewashing I Service sink or cur Equipped | Facilities; ins b cleaning fa | stalled, maintained, | used/ | |
| 0 | Ι | N | N | С | Core Items (1 Poin | | | e Actio R | _ | 0 | I N | | 00 Da | | | | | R |
| U T | N | 0 | A | 0 S | Prevention 34. No Evidence of Ins | of Food Contamina | | | | | N O | | O S | 41.Original contain | | Bulk Food) | | |
| 1 | | | | | animals Watch for fru 35. Personal Cleanlines | uit flies | | $\left - \right $ | | | V | 1 | | | | | | |
| ┝ | | | | | 36. Wiping Cloths; pro Stored in solut | | | + | - | 4 | T | | | 42. Non-Food Con | • | al Facilities | | |
| - | | | | | Stored in solut 37. Environmental cont See | tamination | | $\left \right $ | ╞ | 1 | | | Η | See 43. Adequate venti | ilation and lig | ghting; designated a | areas used | + |
| ⊢ | \vdash | ~ | | | 38. Approved thawing Pull thaw / discu | method Issed thawing | fish | $\left \right $ | ╞ | • | | | Η | Watch hood 44. Garbage and R | efuse proper | ly disposed; faciliti | es maintained | + |
| | | - | | | | er Use of Utensils | 1011 | | - | 1 | | | Η | Watch 45. Physical facilit See | ies installed, | maintained, and cl | ean | |
| 1 | | | | | 39. Utensils, equipment dried, & handled/ In us | | | | - | 1 | | | ~ | 46. Toilet Facilitie Removed | | | d, and clean | |
| Ľ | | | | | See | | | | | _ | | | | 47. Other Violation | • | | | + |
| 1 | | | | | and used See | - | | | | 1 | | | | See | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Beceived by: Jay Longstreet | Print: | Title: Person In Charge/ Owner Dining director |
|---|--------|---|
| Inspected by: (signature) Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

-

| | nent Name: Iial oaks | Physical A 225 E | ^{ddress:} Ralph hall | City/State: License/Permit # Rockwall FS 000274 | | | Page <u>2</u> of <u>2</u> | | | |
|--------------------------|---|---------------------|----------------------------------|--|------------|----------------------------|---------------------------|--|--|--|
| 00101 | | | TEMPERATURE OBSERVA | | - | | | | | |
| Item/Loc | | <u>Temp F</u> | Item/Location | Temp F | Item/Locat | ion | <u>Temp F</u> | | | |
| Uprigh | t cooler | | | | | | | | | |
| | Cheese | 39 | | | | | | | | |
| | Butter | 40 | | | | | | | | |
| | Rice | 40 | | | | | | | | |
| | Freezer | 11 | | | | | | | | |
| | All HTT | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| T. | | | SERVATIONS AND CORRECT | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER 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 | | | | | | | | | | |
| | To clean grease accun | nulation a | around and under and on o | cooking eq | uipment | | | | | |
| W | | | | | | | | | | |
| | | | nd sink in the wait station | | | | kitchen | | | |
| 37 / cos | To always have ice for o | lrinks in c | Irainable container and cove | er when no | t using ar | d keepnscoop with | handle out | | | |
| 47 | Best to hang mop to a | low to dr | у | | | | | | | |
| 40/39 | Reminder that any pre | set uten | sil placement should prote | ct mouth p | portion | | | | | |
| WC | | | kitchen equipped - still pre | | | ove but informed to | o keep | | | |
| 42 | Need to clean inside th | ne drawe | rs under the tables | - | | | - | | | |
| 42 | Need to clean shelving | g in kitch | en where needed | | | | | | | |
| 42 | To clean inside coolers | where r | needed | | | | | | | |
| | Good date marking | | | | | | | | | |
| W | Best to store coolers v | vith produ | uct spaced away from wal | ls to allow | for hood | air flow | | | | |
| W | Best to store meats in | freezer s | ame as cooler - raw on be | ottom - all | are solid | y frozen | | | | |
| | Sanitizer bucket with w | viping clo | th - discuss quats binding | and tested | d 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 w | ith swabs | 3 | | | | | | | |
| | 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 | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| D (| • | | | | | | | | | |
| Received (signature) | See abov | 'e | Print: | | | Title: Person In Charge/ O | wner | | | |
| Inspected (signature) | See abov Kelly kírkpa | tríck | Print: | | | | | | | |
| Form EH-06 | (Revised 09-2015) | | | | | Samples: Y N # c | ollected | | | |