

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: 06/26/2023	Time in: 9:58	Time out: 11:23	License/Permit # FS 0002748	Food handlers 2	Food managers 1	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Colonial oaks			Contact/Owner Name: Colonial oaks		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: Ralph hall			Pest control : Ecolab 2 times per month	Hood 04/2023	Grease trap / waste oil : Sand trap services 06/22/2023 1500	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

10/90/A

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					
		✓					✓				
	✓					W	✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓						✓			
			✓			Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						W	✓				
	✓					Water/ Plumbing					
W	✓						✓				
							✓				

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					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
				✓			✓				
Consumer Advisory						W	✓				
	✓					2					

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					
1							✓				
		✓				1					
Proper Use of Utensils						1		✓			
1							✓				
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jay Longstreet	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: Colonial oaks	Physical Address: 225 E Ralph hall pkwy	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
Three door					
Chicken	38				
Tomatoes	39				
Butter	38				
Freezer htt	1.5				

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
	Keep an eye on the dumpster area and area around the waste oil container
	Watch what is washed out back door
45 !!	Flooring to be deep cleaned
	Hot water 112
34	Fruit flies in dish area
42	General cleaning inside drawers
!!	Using bleach cleaner and also quats sanitizer ...these should not be used together ...
!!	Using red buckets for sanitizer quats and bleach for drains and chicken sinks - discussed quats binging tested 200 ppm
42 /37	Need to clean on top of the Dishmachine
33	Dishmachine not delivering sanitizer to use three comp sink
36	Watch use of waist towels
42	Steam table not in use -store clean
	Good date marking
42	To clean inside coolers and shelving
42/45	To clean under shelving and on shelving in kitchen
45	Wait station has been removed but not replaced - must be done ASAP
42/45/34 /37	Kitchen needs deep cleaning
45	Need to clean floor in dry storage
36	Address dry towels -- must store in sanitizer
47	Need longer hose at three comp chemical dispensers
	Restroom is equipped / hot water
W	Will use paper plates and cups today ...will use sink for pots and pans only
	Using sinks to wash off debris and machine to wash and rinse then sink to sanitize !
	No bleach to be used in sink
!! 45	Need to have kitchen floor pressure washed entirely to include areas under and between equipment

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

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