

Followup fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

City of Rockwall

Date: 12/9/25	Time in: 12:30	Time out: 1:20	License/Permit # FS-9240	CPFM 3	Food handlers All	Page 1 of 2																																																																																																																																																																																																					
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																																																																																																																																																																																																						
Establishment Name: Liberty Heights			Contact/Owner Name: Oscar Chevez		<input checked="" type="checkbox"/> Number of Repeat Violations: _____	<input type="checkbox"/> Number of Violations COS: _____																																																																																																																																																																																																					
Physical Address: 963 W Yellow Jacket Ln Rockwall, Tx			Pest control : Rentokil monthly	Hood Pdc 9/2025	Grease trap / waste oil Southwaste 10/22/25 2500g																																																																																																																																																																																																						
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																																																																																																																																																																																																								
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					47. Other Violations N/a																																																																																																																																																																																																						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Oscar Chevez	Print: Oscar Chevez	Title: Person In Charge/ Owner Chef
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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