Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Da 1 2		19	/2	23	Time in: 12:50	Time out: 2:39		ense/P								Page 1 of _	2_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N						- 1	_	4-In	vesti	gati	on		5-CO/Construction 6-Other TOTAL/SCO	RE			
Lik	Liberty Heaights Keith Champy							·						Number of Violations COS:	′Δ		
		al Ao Yello			t Road Rockwall, Tx	Re	est control : entokil 11/10/2	3			lood dc 8/	l /2023				e trap :/ waste oil	$\overline{}$
Ma					points in the OUT box for		item	Mark '		check	mark	c in ap	prop	riate	bo	plicable $COS = corrected on site R = repeat violation W = Wate ox for IN, NO, NA, COS Mark an in appropriate box for R$	ch
Co	mpli	ance	Sta	tus	Prio	rity Items (3	Points) vio	lations	Requ			n <i>edia</i> npliar			_	ive Action not to exceed 3 days	T
O U T	U N O A O Time and Temperature for Food Safety					R			U N O A O			0	Employee Health	R			
1	/			o	1. Proper cooling time a	•				Ī					,	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)			,))					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	-
	•				See 3. Proper Hot Holding to	temperature(135	5°F)				3					Need state posters at all hand sinks	
	•				See 4. Proper cooking time					-	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used p						
		•			5. Proper reheating pro-			in 2		H	·				-	15. No bare hand contact with ready to eat foods or approved	\vdash
		•			Hours) 6. Time as a Public Hea	olth Control: pro	saduras & ra	porde			·					alternate method properly followed (APPROVED Y N) Gloves available	L
	/				o. Time as a rubile free	uui Control, pro	cedures & rec	Loius			1			1		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Source					·	1				Pasteurized eggs used when required Eggs	
	~				7. Food and ice obtaine good condition, safe, ar destruction Cysco			l in								Chemicals	
	~				8. Food Received at pro	oper temperature	e						T	T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Contami	ination			3	3			V	/	Water only 18. Toxic substances properly identified, stored and used See	
	~				9. Food Separated & pr preparation, storage, dis			i								Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at _200_			and			·	/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	~				11. Proper disposition of reconditioned Disc	_		or			·	/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ation Items	(2 Po	ints)		_			re C	or	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel		R				N N O A		0	Food Temperature Control/ Identification	R
	~				21. Person in charge pro and perform duties/ Cer 2			edge,			·					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no u	nauthorized pers	sons/ personne	el			·	/				28. Proper Date Marking and disposition Great date labels	
					Safe Water, Reco	rdkeeping and Labeling	Food Packag	e			·	/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
	/				23. Hot and Cold Water Good pressure	r available; adec	quate pressure,	safe								Permit Requirement, Prerequisite for Operation	
	~				24. Required records av destruction); Packaged Commercial	vailable (shellsto Food labeled Abels	ock tags; paras	ite			ı	/				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
					Conformance v	with Approved		1								Utensils, Equipment, and Vending	
	~				25. Compliance with V HACCP plan; Variance processing methods; ma Temps taken 3x	obtained for sp anufacturer instr	ecialized	ana		2	2					31. Adequate handwashing facilities: Accessible and properly supplied, used 1 hand sink below 100	
						sumer Advisor	у			2	2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards	*
	~				26. Posting of Consume foods (Disclosure/Remingredients upon remineration)	inder/Buffet Pla					ı	/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirmed 160 st	
0	I	N	N	С	Core Items (1 Poir	nt) Violations	Require Cor	rective	Actio	_			eed		_ ·	ys or Next Inspection , Whichever Comes First	R
U T	N	0	A	o s	Prevention 34. No Evidence of Inst	of Food Contar		\r				N (0	Food Identification 41.Original container labeling (Bulk Food)	
	~				animale						·						
1					35. Personal Cleanlines See 36. Wiping Cloths; pro	perly used and s	stored	43C	\square					T		Physical Facilities 42. Non-Food Contact surfaces clean	
	ام										1				-	43. Adequate ventilation and lighting; designated areas used	1
	'				Stored in solut 37. Environmental cont	ion					4					15. Haddatte ventnation and fighting, designated areas used	
	\ \ \				37. Environmental cont	amination				-	1				-	44. Garbage and Refuse properly disposed; facilities maintained	_
	ソ ソ ソ				38. Approved thawing Refrigerator	amination method				-	1						
	<u> </u>				38. Approved thawing Refrigerator	amination method er Use of Utens: t, & linens; prop	ils perly used, stor	red,		-						44. Garbage and Refuse properly disposed; facilities maintained	
	ソ ソ ソ				38. Approved thawing Refrigerator Prope 39. Utensils, equipment	method r Use of Utens: t, & linens; proper utensils; proper	ils perly used, stor erly used			-	1	•				44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

_											
	nent Name: ry Heights	Physical A		ty/State: lockwa		2 of 2					
Libert	y rioigrito	300 V	TEMPERATURE OBSERVATI		", TX T 0 02 10						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Location	Temp					
Hot ho	lding service line		Liquid eggs	41	Buttermilk	38					
Bake	e pot/ham 183	161	UP 2door fridge	39	Cooked chili	39					
Grn E	3n/sweet pot 168	155	Milk	40	Cooked noodles	40					
Mix ve	eggies/chx soup 178	183	Butter	41	Cooked shrimp&rice	40					
F	Prep cooler		WIF htt	-3	Hamburger exterior	41					
E	ggs/ham 41	39	WIC amb	35	Cocktail sauce						
Turk	ey/slice chz 39	40	Whole tomatoes	39	Blend cheese	41					
Be	elow amb 38		Cut lettuce	38	Eggs 41						
Item	AN DIGDECTION OF VOYE 500		SERVATIONS AND CORRECTIVE			ID.					
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			ON IS DIRE	ECTED TO THE CONDITIONS OBSERVED AN	ND					
	Restrooms equipped g										
31	Hand sinks equipped 1										
	3comp sink setup 126		ani 200ppm								
	Dishwasher confirmed										
32											
18cos 42		•	• • • • • • • • • • • • • • • • • • • •	well							
43	Time to replace caulk above dirty side dishwasher sink and wall										
	Several light bulbs out in kitchen, one in hood										
10	Counter top can opener dirty and showing signs of wear and tear Ice machine has mold on defection plate, burn all ice W/R/S entire ice hopper										
45	Seal holes in FRP as r		nion piaco, barri an ico 1171 i c	, oritino i	посторрог						
45			ning directly of steam table								
	Not using warming dra										
	Using blue digital com	ark thern	no, gloves available								
13	Need hand sink state	osters fo	or all sinks								
32/45	Need to address wall i	n dry sto	rage with duct tape sealing V	VIF pan	els and dry wall, not cleanable						
42	Detail cleaning wire sh	elves wi	th salad spinner stored on to	р							
45	WIF seal gap between side panels and ceiling										
45	WIC seal gap between side panels and ceiling										
Previous cooked food stored in shallow pans and cooled to correct temps											
42/45	5 5										
35	Personal drink stored on counter top by steam table, cook eating on service line										
44	4 Recycle Dumpster missing both lids										
Received (signature)	by:		Print:		Title: Person In Charge/ Owner						
	See abov	<u>'e </u>	See abo	ve							
Inspected (signature)	(ky:)	SI	Richard Richard	Hill	SIT Samples: Y N # collecte	ed					