Followup fee of \$50.00 after First FollowupRetail Food Establishment Inspection ReportImage: First aid kit Allergy policy Vomit clean up Employee healthCity of RockwallEmployee health															
Date 6/2		/24	Ļ	Time in:Time out:License/Pe7:559:06FS-92							$\begin{array}{c c} CPFM \\ \hline 2 \\ \hline 4 \\ \hline \end{array} \begin{array}{c} Food handlers \\ Page \underline{1} & of \underline{2} \\ \hline \end{array}$				
Purp Estat Libe Phys	Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N Liberty Heaights Keith Champy Physical Address: Pest control : 963 W Yellow Jacket Ln Rockwall, Tx Rentokil 6/2014					4-1 Hoc Pdc	1/20	24	G So	reas	5-CO/Construction 6-Other TOTAL/SCORE Number of Repeat Violations:				
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = W Mark the appropriate points in the OUT box for each numbered item Mark '' a checkmark in appropriate box for IN, NO, NA, COS Mark and in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											Dox for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for R				
Compliance Status Image: Complexity of the status O I N N C Time and Temperature for Ecod Safety I						Co	 								
U N T											Employee Health 12. Management, food employees and conditional employees;				
/				See			~	knowledge, responsibilities, and reporting							
V				2. Proper Cold Holding temperature(41°F/ 45°F) See			~		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need state posters at all hand sinks						
V	3. Proper Hot Holding temperature(135°F) See						·				Preventing Contamination by Hands				
	V			 Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2 			~				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved				
	V			Hours)			~				alternate method properly followed (APPROVED YN) Gloves available				
V				6. Time as a Public Health Control; procedures & records						1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
				Approved Source			~				Pasteurized eggs used when required Eggs				
V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco							Chemicals				
V				8. Food Received at proper temperature Checking			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
				Protection from Contamination			~				18. Toxic substances properly identified, stored and used See				
V				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
V				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160		3					19. Water from approved source; Plumbing installed; proper backflow device See				
	-			11. Proper disposition of returned, previously served or reconditioned Discard			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 1	N	N	C	Priority Foundation Items (2 Poi	nts) vi R	0	Ι	Ν	uire N	e Cor C	rective Action within 10 days				
U N T			Ö S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,		Ŭ T	Ň	Ö	A	Food Temperature Control/ Identification					
V				and perform duties/ Certified Food Manager (CFM) 2			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
V				22. Food Handler/ no unauthorized persons/ personnel 4			~				 28. Proper Date Marking and disposition Great date labels 29. Thermometers provided, accurate, and calibrated; Chemical/ 				
				Safe Water, Recordkeeping and Food Package Labeling	Labeling						Thermal test strips Digital thermo, strips current				
				23. Hot and Cold Water available; adequate pressure, safe 144, Good pressure						1	Permit Requirement, Prerequisite for Operation				
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels						~				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current				
				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			 []				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	/	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 3x daily					~				supplied, used Equipped				
				Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
•				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirmed 160 st				
		N	C	Core Items (1 Point) Violations Require Corrective	Action R	0	Ι	Ν	Ν	С	R				
		A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		U T	N V	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
	/			animals 35. Personal Cleanliness/eating, drinking or tobacco use Stored Iow			•				Physical Facilities				
V	1			36. Wiping Cloths; properly used and stored Stored in Solution		1					42. Non-Food Contact surfaces clean				
V	1			37. Environmental contamination			~				43. Adequate ventilation and lighting; designated areas used				
Ľ				38. Approved thawing method Refrigerator			~				44. Garbage and Refuse properly disposed; facilities maintained				
				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1			_		45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean				
				dried, & handled/ In use utensils; properly used			~								
				40. Single-service & single-use articles; properly stored and used					~		47. Other Violations N/a				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Ty Heights	Physical Address: 963 W Yellow Jacket Rd		Sity/State: Rockwal	l, Tx	License/Permit # Page 2. FS-9240		2_of_2_				
Item/Loc	ation	Temp	TEMPERATURE OBSERVAT Item/Location	IONS Temp	Item/Locat	Itom/Location		Тетр				
WIF ht		8	Butter	-		nelled eggs		41				
	WIC amb	38	Steam table		Slice swiss			39				
Ste	ak/meatballs	40/40	Gravy	192								
Bu	tter/tomatoe	39/40	Scrambled eggs	176								
Cant	aloupe/cheese	39/40	Prep cooler									
	Egg salad	39	Ham/turkey	38/38								
2	Door fridge	39	Slice cheese	39								
	Milk	40	Liquid eggs	41	10							
Item	AN INSTECTION OF FOOR ESTABLISHMENT HAS BEEN MADE. FOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped greater than 100 Hand sinks equipped greater than 110 throughout kitchen											
	3comp sink setup 144, Quats sani 200ppm											
	Dishwasher confirmed 160 st											
32	Green and red cutting boards time to sand or replace											
	Rear service door looks great, air curtain operational											
32/42												
	Ceiling vents look good this round											
	Not using warming drawers											
	Using blue digital com	ark therm	no, gloves available to touch	Rte food	ls							
	State poster at hand s											
32/45	,	0	all has duct tape sealing wIF			ble						
10			in shallow pans, correct tem	ps obser	ved							
			icet leaking in off position									
32/42	Ŭ		shelves, rusty, uncleanable									
	Sani buckets filled at 3											
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge/ (Owner					
Inspected (signature)	P H J	ςt	Richard	Hill	SIT	Gaugian V - N - "	11	J				
Form EH-06 (Revised 09-2015)												