

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: 05/25/2021	Time in: 2:05	Time out: 3:32	License/Permit # FS 9240	Est. Type Senior	Risk Category Hsp	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	TOTAL/SCORE
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Establishment Name: Liberty Heights	Contact/Owner Name: Hawthorne	* Number of Repeat Violations: _____	8/92/A
Physical Address: Yellow jacket	Pest control : Terminix monthly	✓ Number of Violations COS: _____	
Hood 03/2021		Grease trap : Earthtek 02/3/21 (teddy is aware)	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS

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					
	✓						✓				
1. Proper cooling time and temperature Pasta						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Per hot holding								✓			
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
				✓			✓				
6. Time as a Public Health Control; procedures & records Not allowed for hsp						16. Pasteurized foods used; prohibited food not offered P eggs					
Approved Source						Chemicals					
	✓										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
8. Food Received at proper temperature To check											
Protection from Contamination							3			✓	
	✓					18. Toxic substances properly identified, stored and used See one comment					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good						Water/ Plumbing					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160						19. Water from approved source; Plumbing installed; proper backflow device On hose attachment					
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned Discarded						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All						28. Proper Date Marking and disposition great					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes					
23. Hot and Cold Water available; adequate pressure, safe See attached						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit (Current/ insp sign posted) Posting					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No specialized processing						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							W				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by requests							✓				
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed											

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						✓				
34. No Evidence of Insect contamination, rodent/other animals In dry storage / fruit flies / cleaning						41. Original container labeling (Bulk Food) Dry hood containers					
						Physical Facilities					
	✓						1				
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean See attached					
			✓				✓				
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used					
			✓				W				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Watch					
			✓				1				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See attached					
Proper Use of Utensils							✓				
	1					46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See								✓			
	1					47. Other Violations					
40. Single-service & single-use articles; properly stored and used See											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Thomas Hutto	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Liberty heights	Physical Address: Yellow jacket	City/State: Rockwall	License/Permit # FS 9240	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler	37/38	Small Reach in	35/36	Wif	6
Sourcream	39	Top pimento	39		
Steam table		Wic	30's		
Cooked meat		Butter	41		
Cheese	171	Lettuce	39		
Chili	198	Pasta	40		
Beans	203	Melon	39		
Taco meat	170/188				

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 F
W	Avoid re-serving condiments on tables - HSP group - discussed as part of food code
W	Also butter may not be on tables due
	Hot water at 110 plus good
	Sanitizer in bucket 200 ppm
	Using comark thermocouple
42	Minor detailed cleaning inside upright cooler for milk - fan guards
39	Best to store clean plates on top shelf in coolers
	Discussed keeping salads inside cooler to serve and avoid placing on top of the cold top lids on top
42/46	Minor detailed cleaning under behind and Around and between equipment
	Discarded left overs in steam table from lunch today - good temps however
W	Watch storage of employee drinks and store low
32 / COS	Replace strainers where needed with broken metal princes
	Sink sanitizer 200 ppm / dishmachine - 160 surface reading with stickers
	Good date marking in wic
39	Watch storage of clean plates on second shelf in wic
W/ 40	Avoid floor storage in wif / avoid reuse of cardboard coats boxes for nonOriginal product
W	Keep bags of flours tied up at night or place into container with lids in dry storage
45/34	Detail cleaning under items in dry storage / clean any spills as well
42	Clean accumulation on lids etc of dry goods - use nsf approved containers With lids - purple handles to be cleaned
18/COS	Chemical storage in back room - to be below food related coffee filters and bags for food and stirrers
COS	Addressed the above during insp
W	Reminder to always use washable wicker
W	Need to tidy up outside wash down area
Good	back siphonage device on hose attached outside - part of faucet
	Dry storage is over crowded at this time and plans to work through it
	Will get direction from state/ fda
W	Need to protect - preset place settings - will send code reference / also watch edible skim fruit

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

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