

Retail Food Establishment Inspection Report

Ordered high temp
Machine labels while on site

City of Rockwall

Addressed green cutting
boards on site - ordering new

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

Form EH-06 (Revised 09-2015)

Reminder to set up sanitizer buckets and store wiping cloths in solution

Establishment Name: Liberty heights	Physical Address: 963,w,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
Cold top unit		Wic		Wif	18 HTT
Turkey / ham	39/40	Soup	41	2 door upright milk cooler	
Tomatoes inside	40	Chicken / gravy /	41:41	Sourcream	40
Steam table		Meat sauce	41		
Beans	159	Beans	41/		
Wic		Melon	41		
Sausage 12/14	45	Cookie dough	40		
Items from lunch today	100-119	Removed and COS			

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
	To confirm that mats are washed in outside wash down area
	Reminder about shared condiments for high risk group - creamers etc / butter only out for meal / discarded if not used
Cos	Green bucket - not testing as sanitizer for chlorine nor quats ? To identify and label bucket / found quats binding in cloth as tested lightly in cloth but not at required
W/40	Watch fabric on cart / protect coffee filters Netting
	Hot water at hand sink 132
	Dishmachine. 160 SR
Cos	Need to store shelled eggs below liquid eggs in reach in cooler Discussed with chef
28	Reminder to date mark opened cheese or liquid eggs container if not used within 24 hrs
42	Need to clean inside cooler and gaskets too - cooler above
32	Cutting board to be sanded on serving line / also green ones on back shelving unit To address ASAP
49	Watch use of foil on equipment avoid using like this
29	Red sanitizer bucket on line 200 ppm/ test strips needed as those on site out of date Need asap
27	Discussed cooling down Lima beans in ice bath or shallow container
	REMOVED items from lunch today that were placed into wic an hour in deep containers
27	Placed them all on a sheet pan and placed on top
	To check in 30 mins to confirm cool down Need test strips ASAP
01/27	Sausage dated 12-14-2022 45 - discarded - must cool aggressively - leave lids off to cool first in shallow pan
28	Found date marked items past the 6 days pulled / May only use for 6 days Addressed
	Thawing ribs in wic
42/45	General Detailed cleaning of shelving in kitchen
42	Clean inside drawers in tables Continue
29	Using thermocouple thermo / test strips are out of date / need more for high temp machine too
	Dry storage looks good watch cleaning
	Discussed ice machine and cleaning by Maint
42	Need to clean crumbs around hot drawer unit on line Continue
	Newer manager on duty
!!	Edible skin fruit to be protected - use tongs - sneeze guard etc
!!	Need to consider not having left overs ...

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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