	Follow 12/29/	/up /2022	City of	Roc	kwa		Ins	۷		ll send Vomit clea Employee	llicy/training n up
Date: 12/15/2022	Time in: 2:33	Time out: <b>3:49</b>	Fs 92							Food handlers  3 on site  Food managers  1	Page <u>1</u> of <u>2</u>
Purpose of Inspect Establishment Nam	tion: 1-Routine e:	2-Follow Up	3-Compla Contact/Owner I		4-	Inves	tiga	tion		5-CO/Construction 6-Other * Number of Repeat Violations:	TOTAL/SCORE
Liberty Heights Physical Address:			Hawthorn control:		Но	od		Gr	rease	✓ Number of Violations COS:       e trap/ waste oil:     Follow-up: Yes ✓	16/84/B
963 w yellow jacket  Compliance S	tatus: Out = not in co	Rento	kil 12/08/2022 mpliance	$\mathbf{O} = \text{not}$	obser	ved	NA	Les	07/	/01/2022 1500 No No	ation W-Watch
	points in the OUT box for	r each numbered iten	n Mark	<u> </u>						Mark an Wile Action not to exceed 3 days	ation w water
Compliance Status  O I N N C				R	0	omplia	ance N	Stat	C	,	R
U N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)  1. Proper cooling time and temperature				U N O A O Employee Health  12. Management, food employees and conditional employee				employees;			
Discarded sausage /  2. Proper Cold Holding temperature(41°F/45°F)					knowledge, responsibilities, and reporting						
	Barely 41	g temperature(41°F)	eef/ mea	at s	au	œ				<ol> <li>Proper use of restriction and exclusion; No disceyes, nose, and mouth</li> <li>Posted at hand sink</li> </ol>	harge from
	3. Proper Hot Holding temperature(13 Price / Chil			li 3	9-4	40f				Preventing Contamination by Hand	ds
	4. Proper cooking time and temperature					/				14. Hands cleaned and properly washed/ Gloves us	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)									15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED Gloves	
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offi	ered
	Approved Source  7. Food and ice obtained from approved source; Food in					~				Pasteurized eggs used when required Both - reminder that shelled foods to	
	good condition, safe, at destruction Sysco									Chemicals	
	8. Food Received at pro	oper temperature				~				17. Food additives; approved and properly stored; '& Vegetables Water	Washing Fruits
		n from Contamina			W					18. Toxic substances properly identified, stored and Watch - buckets labels	l used
w	9. Food Separated & propagation, storage, di	isplay, and tasting								Water/ Plumbing	
	10. Food contact surfact Sanitized at 200		; Cleaned and			~			i	19. Water from approved source; Plumbing installe backflow device City approved	d; proper
	11. Proper disposition or reconditioned	of returned, previou	sly served or			~				20. Approved Sewage/Wastewater Disposal System disposal	n, proper
0 I N N C	Pri	iority Foundati	on Items (2 Po	ints) 1	violat O		Requ	uire N	Cor	rective Action within 10 days	R
U N O A O S	Demonstration 21. Person in charge pr	n of Knowledge/ P			U T	N	0	A	o S	Food Temperature Control/ Identifica	
2	and perform duties/ Ce Need on do  22. Food Handler/ no u	ertified Food Manag uty On OL	er (CFM) Ity at in:	sp	2			(	/	27. Proper cooling method used, Equipment Adeq Maintain Product Temperature To cool quickly / place 28. Proper Date Marking and disposition	ced on sheet pan
	All in kitchen.	*	•		2	Н			<u> </u>	Tossed expired / all other good  29. Thermometers provided, accurate, and calibrate Thornel test strips	W chef is
	23. Hot and Cold Water	Cabeling and Fo			2	Ш	N	ee	d	Need more test strips	
	24. Required records a	vailable (shellstock					<b>A.</b>	)A	•	Permit Requirement, Prerequisite for Op 30. Food Establishment Permit (Current/ insp si	
	destruction); Packaged		3							Posted	
	25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for speci	d Process, and alized			-				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible ar supplied, used	,
	Con	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used	properly
	26. Posting of Consum foods (Disclosure/Rem					/				See attached Continue  33. Warewashing Facilities; installed, maintained, was revice sink or curb cleaning facility provided Confirmed	used/
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
O I N N C O A O S		of Food Contamir		R	O U T		N O	N A	C O S	Food Identification	R
	34. No Evidence of Insanimals Watch	,				~			J	41.Original container labeling (Bulk Food)	
	35. Personal Cleanlines Watch  36. Wiping Cloths; pro	ss/eating, drinking o	ed				-			Physical Facilities  42. Non-Food Contact surfaces clean	
	Stored in solu 37. Environmental con	<u>ition</u>		H	1	.,	4		$\dashv$	43. Adequate ventilation and lighting; designated a	reas used
	38. Approved thawing WiC	method		H		1	_ <mark> </mark>	$\bigcirc$	<mark>}</mark>	Watch  44. Garbage and Refuse properly disposed; facilities	es maintained
		er Use of Utensils			1		+		<b>-</b>	45. Physical facilities installed, maintained, and cle	an
	39. Utensils, equipmen dried, & handled/ In us	at, & linens; properly se utensils; properly	y used, stored, v used			~				46. Toilet Facilities; properly constructed, supplied	, and clean
	40. Single-service & si and used Watch	ingle-use articles; pr	roperly stored				<u> </u>			47. Other Violations	

## **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: Thomas Hutto	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	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 A	yellow jacket	City/State: Rockwa	II License/Permit # Page 2 of 2 FS 9240			
TEMPERATURE OBSERVATIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location Temp			
Cold to	Cold top unit		Wic		Wif 18 HT			
Turkey / ham		39/40	<u> </u>	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				
Sa	usage 12/14	45	Cookie dough	40				
Items	from lunch today	100-119	Removed and CO	S				
		OF	SERVATIONS AND CORRECT	IVE ACTIO	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERVED AND			
	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 sani	tizer for chlori	ne nor quats? To identify and label buck	et / found quats	binding in cloth as tested lightly in cloth but not at required			
W/40								
	Hot water at hand sink 132							
	Dishmachine. 160 SR							
Cos								
28	PISCUSSED WITH CHEL							
42								
32								
49								
29	· · · · · · · · · · · · · · · · · · ·							
27	· · · · · · · · · · · · · · · · · · ·							
	REMOVED items from lunch today that were placed into wic an hour in deep containers							
27								
	To check in 30 mins to confirm cool down Need test strips ASAP							
01/27	00 7							
28	Found date marked items past the 6 days pulled / May only use for 6 days  Addressed							
	Thawing ribs in wic							
42/45								
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  Need to clean grupps ground but drawer unit on line. Continue							
42	Need to clean crumps around not drawer unit on line							
•••	Newer manager on duty							
	Edible skin fruit to be protected - use tongs - sneeze guard etc							
Need to consider not having left overs  Received by: Print: Title: Person In Charge/ Owner								
(signature)	See abov	/e			Aug. 1 Cloud III Chargo Owner			
See above  Inspected by: (signature) Kelly kirkpatrick RS  Print:  Samples: Y. N. # collected								
(signature)	Kelly kírkpo	ıtrick	rRS		Samples: Y N # collected			