Date: Time in: Time out: License/Permit # Food handlers Good managers 12/15/2022 2:33 3:49 Fs 9240 3 on site 0 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other Establishment Name: Contact/Owner Name: * Number of Repeat Violations: * * * * * Number of Violations COS: * * * * * * Number of Violations COS: *					
Establishment Name: Contact/Owner Name: * Number of Repeat Violations: Liberty Heights Hawthorn * Number of Violations COS: Physical Address: Pest control : Hood Grease trap/ waste oil: Follow-up: Yes ✓ 963 w yellow jacket Pest control in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat viol Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark an Compliance S in appropriate O I N A O S Compliance for Food Safety R U N O A O S Compliance Status Compliance for Food Safety R U N O A O S Compliance Status In eand Temperature for Food Safety R In N N C Employee Health J Proper cooling time and temperature Discarded Sausage / In N N C Employee sand conditional of knowledge, responsibilities, and reporting J Proper Cold Holding temperature(41°F/ 45°F) Barely 41 In S	16/84/				
Liberty Heights Hawthorn ✓ Number of Violations COS: Physical Address: Pest control : Rentokil 12/08/2022 Hood Grease trap/ waste oil: Follow-up: Yes Yes 963 w yellow jacket Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat viol Mark the appropriate points in the OUT box for each numbered item Mark $$ in appropriate box for IN, NO, NA, COS Mark an T in appropriate Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat viol Mark the appropriate points in the OUT box for each numbered item Mark $$ in appropriate box for IN, NO, NA, COS Mark an T in appropriate Compliance Status Compliance Status Image: Compliance of Food Safety R R Compliance Status Image: Compliance Status <td>ation W- Watch</td>	ation W- Watch				
963 w yellow jacket Rentokil 12/08/2022 Les 07/01/2022 1500 No Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat viol 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 Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance for Food Safety R Compliance Status Employee Health 0 1 N A 0 I N C Employee Health 3 I I Proper cooling time and temperature R I	ation W- Watch				
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3 Image: Discarded sausage / 1 2. Proper Cold Holding temperature(41°F/45°F) 1 Barely 41 1 Posted at hand sink	employees;				
Image: Weight and Strategy					
Posted at hand sink	harge from				
Treventing containing domaining to be a set of the set	ds				
4. Proper cooking time and temperature 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	1. A. J				
Image: Second	ered				
Approved Source Pasteurized eggs used when required 7. Food and ice obtained from approved source; Food in Image: Content of the second se	pelow liquid				
good condition, safe, and unadulterated; parasite Chemicals destruction Sysco					
8. Food Received at proper temperature 17. Food additives; approved and properly stored; ' & Vegetables Water Water	Nashing Fruits				
Protection from Contamination W 18. Toxic substances properly identified, stored and Watch - buckets labels	l used				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting With the protected result With the protected result					
Sanitized at 200 ppm/temperature	19. Water from approved source; Plumbing installed; proper backflow device City approved				
11. Proper disposition of returned, previously served or reconditioned 20. Approved Sewage/Wastewater Disposal System disposal	20. Approved Sewage/Wastewater Disposal System, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days 0 I N N C					
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Liberty heights		Physical Address: 963,w,yellow jacket		City/State: Rockwall			License/Permit # Page 2 of FS 9240		2 of 2		
	, ,		TEMPERATURE OBSERVA								
Item/Loc		<u>Temp F</u>	Item/Location	<u>1</u>	<u>Femp F</u>	Item/Locati	ion		<u>Temp F</u>		
Cold top unit			Wic				Wif		18 HTT		
Turkey / ham		39/40	Soup		41	2 door upright milk coo		oler			
Tomatoes inside		40	Chicken / gravy	/ 4	41:41	Sourcream			40		
S	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 CO	S							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number 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											
W/40	Watch fabric on cart /	protect c	offee filters								
	Hot water at hand sink 132										
	Dishmachine. 160 SR										
Cos	os Need to store shelled eggs below liquid eggs in reach in cooler										
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										
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										
27	Discussed cooling down Lima beans in ice bath or shallow container										
07	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										
01/07	To check in 30 mins to confirm cool down										
01/27											
28											
42/45	Thawing ribs in wic ConcredDatailed cleaning of shelving in kitchen										
42	GeneralDetailed cleaning of shelving in kitchen Clean inside drawers in tables										
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										
	Newer manager on du										
!!			- use tongs - sneeze guar	d et	C						
!!											
Received by: (signature) See above Print: Title: Person In Charge/ Owner											
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected											
1			1				I				