

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:<br><b>12/15/2022</b> | Time in:<br><b>2:33</b> | Time out:<br><b>3:49</b> | License/Permit #<br><b>Fs 9240</b> | Food handlers<br><b>3 on site</b> | Food managers<br><b>0</b> | Page <u>1</u> of <u>2</u> |
|----------------------------|-------------------------|--------------------------|------------------------------------|-----------------------------------|---------------------------|---------------------------|

|  |                                      |                                      |  |  |                                  |             |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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 |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

|   |  |                                      |                |
|---|--|--------------------------------------|----------------|
| Establishment Name:<br><b>Liberty Heights</b>   | Contact/Owner Name:<br><b>Hawthorn</b>       | * Number of Repeat Violations: _____ | <b>16/84/B</b> |
| Physical Address:<br><b>963 w yellow jacket</b> | Pest control :<br><b>Rentokil 12/08/2022</b> | ✓ Number of Violations 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 |
| <b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b> |    |    |    |     |   | <b>Employee Health</b> |    |    |    |     |   |
| 3  |    |    |    | ✓   |   | ✓                      |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓                      |    |    |    |     |   |
|  | ✓  |    |    |     |   |                        |    |    |    |     |   |
|  |    | ✓  |    |     |   | ✓                      |    |    |    |     |   |
|  |    | ✓  |    |     |   | ✓                      |    |    |    |     |   |
|  |    |    | ✓  |     |   |                        |    |    |    |     |   |
|  |    |    |    | ✓   |   |                        |    |    |    |     |   |
|  |    |    |    |     |   | ✓                      |    |    |    |     |   |
|  | ✓  |    |    |     |   |                        |    |    |    |     |   |
|  | ✓  |    |    |     |   | W                      |    |    |    |     |   |
| W  |    |    |    |     |   |                        |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓                      |    |    |    |     |   |
|  |    | ✓  |    |     |   | ✓                      |    |    |    |     |   |

**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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
| 2  |    |    |    |     |   | 2   |    |    |    | ✓   |   |
|  | ✓  |    |    |     |   | 2   |    |    |    | ✓   |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   |   |    |    |    |     |   |
|  |    |    | ✓  |     |   | ✓   |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  |    |    | ✓  |     |   | ✓   |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | <b>Water/ Plumbing</b>                                |    |    |    |     |   |
|  | ✓  |    |    |     |   | 2   |    |    |    |     |   |
|  |    | ✓  |    |     |   | ✓   |    |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | <b>Water/ Plumbing</b>     |    |    |    |     |   |
|   | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
|   |    |    |    |     |   | ✓                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

|   |   |                                |                                    |             |
|---|---|--------------------------------|------------------------------------|-------------|
| Establishment Name:<br><b>Liberty heights</b> | Physical Address:<br><b>963,w,yellow jacket</b> | City/State:<br><b>Rockwall</b> | License/Permit #<br><b>FS 9240</b> | Page 2 of 2 |
|---|---|--------------------------------|------------------------------------|-------------|

### 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 | Observation/Action  |
|-------------|---|
|             | 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   |
|             | Hot water at hand sink 132  |
|             | Dishmachine. 160 SR   |
| Cos         | 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  |
|             | 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  |
| 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  |
|             | Thawing ribs in wic   |
| 42/45       | General Detailed cleaning of shelving in kitchen  |
| 42          | 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 duty   |
| !!          | Edible skin fruit to be protected - use tongs - sneeze guard etc  |
| !!          | Need to consider not having left overs ...  |

|  |        |                                |
|--|--------|--------------------------------|
| Received by:<br>(signature) <b>See above</b>             | Print: | Title: Person In Charge/ Owner |
| Inspected by:<br>(signature) <i>Kelly kirkpatrick RS</i> | Print: | Samples: Y N # collected       |

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