

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 06/20/2023	Time in: 11:10	Time out: 12:48	License/Permit # Fs 9240	Food handlers 4	Food managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Liberty heights	Contact/Owner Name: Hawthorn	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	9/91/A
Physical Address: 963 W yellow jacket lane	Pest control : Rentokil 06/09/2023	Hood To be done asap	Grease trap / waste oil Les 12/23/22 1000 / will be southwaste
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> A/C			

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 Discussed						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 To post at all hand sinks! (?emailed poster)					
	✓					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						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			✓			Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Store in bottom below cartoons of eggs					
				✓		W					
6. Time as a Public Health Control; procedures & records Hsp not allowed						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
Approved Source						18. Toxic substances properly identified, stored and used Stored low					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Water/ Plumbing					
	✓					✓					
8. Food Received at proper temperature Check						19. Water from approved source; Plumbing installed; proper backflow device Watch					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
W				✓		✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Egg storage						21. Water from approved source; Plumbing installed; proper backflow device Watch					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 170 SR						22. Approved Sewage/Wastewater Disposal System, proper disposal					
				✓		Water/ Plumbing					
11. Proper disposition of returned, previously served or reconditioned						23. Water from approved source; Plumbing installed; proper backflow device Watch					

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) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Using freezer					
W						✓					
22. Food Handler/ no unauthorized persons/ personnel Will get dishwasher certified						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Comark / test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached					
			✓			2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
	✓					✓					
Consumer Advisory											
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Policy for allergens											

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Keith Champy	Print:	Title: Person In Charge/ Owner Chef
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	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
Wic	36.7	Cold top unit		Upright cooler	37
Chicken soup		Tomatoes	39	Butter	41
Pork lion	41	Cheese	39	Wif	-13
Meatballs	41	Garlic oil	41		
Tomatoes	41	Steam table			
Watermelon	42	Chicken	178		
CFS	40/41	Lima beans	136		

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
	A/c out in kitchen - working on it and fans out temps 74-88 -109 /fans placed out/ working on it / 109 near cooking equipment
	Butter only out for meal (1) - covering forks etc
	Hot water 136
	sanitizer in bucket 200 pom
W	Watch wiping cloths and get soak are prior to putting in bucket / no dry tips out of sanitizer
32	Time to sand cutting boards
Cos	Store shelled eggs on bottom in coolers toon
	Great date marking in wic
42/45	Clean shelves in wic top and under / along wall
	Dry storage looks good
40	To remove foil under cooking line
45	General detailed cleaning under equipment
	General cleaning needed in drawers and on shelving and llll other places where food debris falls
37	Watch floor storage in back side room
	Restroom equipped
W	Reminder to only use washable wicker
	Sink sanitizer 200
	Dishmachine- 160-170 SR
	Gloves used for hsp group
36	Avoid dry towels on cutting boards
39	To protect clean dishes on rack
45	To clean drains where needed
Wv	Keep and eye on interior of ice machine
32	Will add bar netting to galvanized rack to store directly
32	Need to address rusty shelving - clean rack
	Need to Silicone behind dirty dish side
	Keep me updated on a/c in kitchen

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

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