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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 05/25/202	Time in: 22 10:21	Time out: 12:08	FS 92		ne	ed	20	2	2 Page 1 of 2	2	
	oection: 1-Routine	2-Follow Up	3-Complain		4-In	vestig	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE	
Establishment N Liberty heigh	ts	Ha	ntact/Owner N wthorn		** 1				* Number of Repeat Violations: Y Number of Violations COS: Exam / waste oil Follow-un: Yes	′R	
Physical Address 963 w yellow jack		Pest con Terminix	monthly		Hood April 20				e trap / waste oil : Follow-up: Yes 11/09/ 18/22 1500 Follow-up: Yes 11/09/	_	
Compliance Mark the appropri	ate points in the OUT box for	r each numbered item	Mark V		ropriat	te box	for IN,	NO	blicable $COS = corrected on site NA, COS $	ch	
Compliance Statu		ority Items (3 Poin	its) violations	Require	_		e Statu	_	ve Action not to exceed 3 days		
U N O A	Time and Temperature for Food Safety (F = degrees Fahrenheit)		afety	R	O I U I T	N O	A	C O S	Employee Health	R	
	Proper cooling time and temperature Discussed				·	/			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3	2. Proper Cold Holding temperature(41°F/ 45°F) Butter and garlic and oil								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	3. Proper Hot Holding temperature(135°F)								To be at hand sinks now		
	Proper cooking time and temperature								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)			-			-	15. No bare hand contact with ready to eat foods or approved		
	Hours)	_			r				alternate method properly followed (APPROVED Y N) Gloves		
	6. Time as a Public Her Hsp group	alth Control; procedure	es & records						Highly Susceptible Populations		
	Ар	proved Source			·				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using for		
	7. Food and ice obtaine good condition, safe, a destruction					·			Chemicals		
	8. Food Received at pro	oper temperature			·	/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
	Protection	n from Contamination	n						18. Toxic substances properly identified, stored and used In back room		
	9. Food Separated & pr preparation, storage, di		ring food						Water/ Plumbing		
	10. Food contact surfact Sanitized at 200 p		Cleaned and 60 sr		·	backflow device		+			
	11. Proper disposition or reconditioned		000.						Watch 20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Pri	iority Foundation	Items (2 Poi	nts) via	olatio	ns Rec	mire (Cor	rective Action within 10 days		
U N O A	С	iority Foundation n of Knowledge/ Perso		nts) via	0 1		N A	C O	Food Temperature Control/ Identification	R	
U N O A	C O Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/Personesent, demonstration of	onnel of knowledge,		O I U I	I N	N A	C		R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Thomas Hutto	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015) Need to clean the top of the Dishmachine old evidence of rodent

/ no sightings for 3 weeks at this time / actively continuing Establishment Name Page 2 of 2 9240 Liberty heights Yellow jacket Rockwall TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Temp F Cold top turkey /vheese 39/41 Wic 41 Under shelled eggs Beef stew / tomatoes 40/.39 Wif Steam table ambient 171-180 -4.8144 2 door cooler Beans Wic Sour cream 39 Cooked pork lion / beans |40/40|Butter / cooked potatoes 40/39 Butter on tables salted whipped Cooked cabbage / meatballs 40/39 Garlic and oil Tcs OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHME ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number Covering silverware on tables and creamers are no chill required / cups inverted / avoid shared condiments Hot water 127 Sanitizer buckets - 150 ppm Dishmachine - turned labels at third run - need strips to check always 29 Time to reseal behind prerinse station and clean wall under unit Keep reach in coolers organized General detailed cleaning of surfaces - of non food - dish. As Ac unit etc - ki 42/45 Clean drains where needed and areas under equipment and while else etc 45 32 Time to sand or replace cutting boards To replace galvanized metal tin splash guard at stove top with SS air something 32 To locate thermo labels for Dishmachine - need more 29 42/45 Clean outside and inside drawers and shelving and equipment Grout issues still exist / also Maint to walls and doors into mop closet and etc 45 Discussed organization in wic ... Using both shelled regular and liquid pasteurized eggs 39 Watch storage of clean plates in wic protect 42/45 Detailed cleaning in wic non food shelving and floors etc Discard old utensils and lids that are cracked or melted or damaged Watching for dented cans / wiping cans down Working on dry storage room Watch taped labels on food storage units - removed k Cos Clean inside drawers where needed 42 GeneralCleaning needed inside upright 2 door cooler - fan guards W Watch for dates on dairy - butter milk dates 5/16/2022 dumped 45 Clean under ice machine and watch air gap 3 Garlic and oil mixture to be kept cold or hot ... education while on site / butter on tables Reminder to use washable wicker 32 Reminder that anyone in the kitchen area should have an effective hair restraint and practice safe food handling Received by: Title: Person In Charge/ Owner (signature) See above Inspected by: Kelly kirkpatrick RS Samples: Y # collected