



# Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Thomas Hutto</b>	Print:	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	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: <b>Liberty heights</b>	Physical Address: <b>Yellow jacket</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9240</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top turkey /vheese	39/41	Wic			
Under shelled eggs	41	Beef stew / tomatoes	40/.39		
Steam table ambient	171-180	Wif	-4.8		
Beans	144	2 door cooler			
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 Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Covering silverware on tables and creamers are no chill required / cups inverted / avoid shared condiments
	Hot water 127
	Sanitizer buckets - 150 ppm
29	Dishmachine - turned labels at third run - need strips to check always
45	Time to reseal behind prerinse station and clean wall under unit
	Keep reach in coolers organized
42/45	General detailed cleaning of surfaces - of non food - dish. As Ac unit etc - ki
45	Clean drains where needed and areas under equipment and while else etc
32	Time to sand or replace cutting boards
32	To replace galvanized metal tin splash guard at stove top with SS air something
29	To locate thermo labels for Dishmachine - need more
42/45	Clean outside and inside drawers and shelving and equipment
45	Grout issues still exist / also Maint to walls and doors into mop closet and etc
	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
32	Discard old utensils and lids that are cracked or melted or damaged
	Watching for dented cans / wiping cans down
	Working on dry storage room
Cos	Watch taped labels on food storage units - removed k
42	Clean inside drawers where needed
42	General Cleaning 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
32	Reminder to use washable wicker
	Reminder that anyone in the kitchen area should have an effective hair restraint and practice safe food handling

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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34 Hang mops to dry to deter pest