Followup City of Rockwall Vomit clean u										Allergy policy/training									
	Date: Time in: Time out: License/P 05/25/2022 10:21 12:08 FS 92								n	ee	ed	20	02	22 Food Managers Food Handlers 2 Within 30 Page <u>1</u> of <u>2</u>					
Pu	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complaint									Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR					
	Establishment Name: Contact/Owner N Liberty heights Hawthorn													* Number of Repeat Violations: ✓ Number of Violations COS:					
	Physical Address: Pest control : 963 w yellow jacket Terminix monthly								Ho April	od I 202	2			se trap / waste oil : Follow-up: Yes 3/18/22 1500 No □					
	Compliance Status: Out = not in compliance IN = in compliance NO									ved	N			pplicable $COS = corrected on site R = repeat violation W- Watch$					
Ma	ırk ti	ne aj	pprop	riate										O, NA, COS Mark an √ in appropriate box for R tive Action not to exceed 3 days					
Co O U								R	Co O U		Employee Health								
Т		~		s (F = degrees Fahrenheit) 1. Proper cooling time and temperature Discussed					Т		0	A	S	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		3. Proper Hot Holding temperature(135°F)						~				To be at hand sinks now							
						ing time and temperature							1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
					 Froper cooking units and temperature Proper reheating procedure for hot holding (165°F in 2 					~		15. No bare hand contact with ready to eat foods or approved							
		Hours)					~				alternate method properly followed (APPROVED YN) Gloves								
	6. Time as a Public Health Control; procedures & record				s & records			T	Highly Susceptible Populations										
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Using for						
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite 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								18. Toxic substances properly identified, stored and used In back room					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing								
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 p ppm/temperature 160 sr					~				19. Water from approved source; Plumbing installed; proper backflow device Watch								
		~			11. Proper disposition of reconditioned					~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	_				Pri	iority Foundation l	items (2 Poi				_			rrective Action within 10 days					
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Perso	nnel	R	O U T	Ν	N O	N A	C O S						
	~				21. Person in charge pro and perform duties/ Cer See					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
w	~				22. Food Handler/ no us All employees within	nauthorized persons/ pe 30 days of hiring	ersonnel			~				28. Proper Date Marking and disposition Good					
	Safe Water, Recordkeeping and Food Package Labeling					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
	~				23. Hot and Cold Water	er available; adequate pr	essure, safe			1				Need thermo labels Permit Requirement, Prerequisite for Operation					
	·				24. Required records av		; parasite							30. Food Establishment Permit (Current/ insp sign posted)					
					destruction); Packaged Food labeled									Need 2022 - Vicky to email Utensils, Equipment, and Vending					
				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					~	31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped									
					Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	~				26. Posting of Consume foods (Disclosure/Remi Cooking to required	inder/Buffet Plate)/ Alle				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
						-	e Corrective							ays or Next Inspection , Whichever Comes First					
O U T	I N	N O	N A	C O S	Prevention	of Food Contaminatio	n	R	O U T	Ν	N O	N A	C O S						
1					34. No Evidence of Inse animals Door gap and	d stay active					~			41.Original container labeling (Bulk Food)					
	~				35. Personal Cleanlines Store Iow	ss/eating, drinking or to	bacco use							Physical Facilities					
	~				36. Wiping Cloths; proj In buckets	perly used and stored			1					42. Non-Food Contact surfaces clean See					
	~				37. Environmental cont	tamination			w	~				43. Adequate ventilation and lighting; designated areas used Watch / getting a/ c fixed / additional air in kitchen					
					38. Approved thawing a	method				~				44. Garbage and Refuse properly disposed; facilities maintained Watch					
1					Prope 39. Utensils, equipment dried, & handled/ In us				1	~	~			45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean General cleaning					
י 1\					See 40. Single-service & sir	ngle-use articles; proper			-		~			47. Other Violations					
L''	•				and used Watch						•								

Retail Food Establishment Inspection Report

City of Rockwall

Received (signature)	^{by:} Thomas Hu	utto	•	Print:			Title: Person In Charge/ Owner Manager					
Inspected	^{1 by:} Kelly kírkpatríc	k,RC		Print:			Business Email:					
			City Dist		1.1							
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: Physical Address: City/State: License/Permit # Page 2 of 2												
	y heights	Yellow	/ jacket		Rockwal	I	9240					
Item/Loc	ation	Temp F	TEMPERAT	URE OBSERVAT	TIONS Temp F				Temp F			
	op turkey /vheese			lia	<u>remp r</u>	<u>Temp F</u> <u>Item/Locati</u>		011				
		39/41	W									
Unde	er shelled eggs	41	Beef stew	s 40/.39								
Stea	m table ambient	171-180	V	-4.8								
	Beans	144	2 door									
	Wic		Sour	39								
Cooke	ed pork lion / beans	40/40										
	/ cooked potatoes		Butter on tables	d								
	d cabbage / meatballs			and oil	Tcs	<u> </u>						
COUKE	a cabbaye / mealballs					IS						
Item	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	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											
40/45	Keep reach in coolers organized											
42/45 45												
45 32	Clean drains where needed and areas under equipment and while else etc											
32	Time to sand or replace cutting boardsTo replace galvanized metal tin splash guard at stove top with SS air something											
42/45	 29 To locate thermo labels for Dishmachine - need more 2/45 Clean outside and inside drawers and shelving and equipment 											
45	Grout issues still exist			• · ·		et and etc	2					
	Discussed organizatio						,					
	Using both shelled rec			ized eaas								
39	Watch storage of clear		• •	200 0993								
42/45	•		•	nd floors etc								
32	 Detailed cleaning in wic non food shelving and floors etc Discard old utensils and lids that are cracked or melted or damaged 											
02	Watching for dented cans / wiping cans down											
	Watching for denied 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	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											
32	· · · · · · · · · · · · · · · · · · ·											
Reminder that anyone in the kitchen area should have an effective hair restraint and practice safe food handling												
Received by: (signature) Print: Title: Person In Charge												
(-Brandie)	See abov	/e										
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y. N. # collected												
Sumpto, 1 17 in concerca									t collected			
Form EH-06	Form EH-06 (Revised Plating mops to dry to											

deter pest

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