

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: <b>11/25/2020</b>	Time in: <b>1:58</b>	Time out: <b>3:16</b>	License/Permit # <b>FS 9240</b>	Est. Type <b>Senior</b>	Risk Category <b>Hsp</b>	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: <b>Liberty Heights</b>	Contact/Owner Name: <b>Hawthorne senior living group</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>Yellow jacket</b>	Pest control : <small>Rentokil 10/23/2020 (terminix will replace)</small>	Hood <b>05/2020</b>	Grease trap : <b>DFW 1500 gals 10/16/2020</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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**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</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
3				✓		<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					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>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
			✓			<b>Utensils, Equipment, and Vending</b>					
			✓			W	✓				
<b>Consumer Advisory</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>					
1						✓					
W	✓					<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
W						✓					
1						✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Tom Hutto</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Liberty Heights</b>	Physical Address: <b>Yellow Jacket</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9240</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk upright sour cream	38	Wif	-12		
Steam table just turned off	135				
End cold top turkey	39				
Egg	40				
Wic					
Chicken cooled	40				
Meat	40				
Butter / tomato	40/39				

### 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:
	Hot water at 100 F hand sink /112 at three comp
W	Sanitizer in buckets -none detected so remade - 200 ppm
W	Watch employee drinks storage - store low
	Watch what is stored under sink at beverage station
32	Sand cutting boards where needed
W	Hot water is slow to arrive at the hand sink near the ice machine
32	Reminder to use washable wicker for storage of bread and condiments etc
42	General cleaning inside milk cooler on shelving and also under behind and around all equipment and shelving etc
32	To replace metal splash guard next to stove top that is not smooth etc --- no galvanized metal
40	Avoid use of foil on equipment
42	Clean hood and where needed
	Sanitizer in sink 200 ppm
W	Watch chemical storage in backRoom
7	Good date marking in wic/ watch shelving / discarded hot dogs that were beginning to discolor
W	Ice is beginning to accumulate at door to WIF - address
45	Minor cleaning of floor etc in wic / wif
7	Dry storage watch for dented cans found 2 and a couple borderline
W	Evapo milk out of date yesterday
42/45	Minor cleaning and organization in dry storage
34	Watch for flies - in dry storage
42	Minor cleaning of dry goods container exteriors
32	Remove utensils with melted handles etc
45	Watch drains and keep clean and fill any hole in wall existing
W	Watch floor storage of boxes of gloves into office
34	Keep area outside for carts clean
	Covid - screening employees at arrival / wearing masks

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

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