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
Employee health

05/25/202	Time in: 10:21	Time out: 12:08	FS 92		ne	ed	20	)2	2 Page 1 of -		
	ection: 1-Routine	2-Follow Up	3-Complai		4-In	vestig	ation		5-CO/Construction 6-Other TOTAL/SCO		
Liberty height			mtact/Owner N wthorn						* Number of Repeat Violations:  Y Number of Violations COS:  e tran / waste oil   Follow-un; Vest		
963 w yellow jack		Terminix	monthly		April 2				e trap / waste oil : Follow-up: Yes 12/00/ 18/22 1500 Follow-up: Yes 2		
Complianc Mark the appropria	ate points in the OUT box for	each numbered item	Mark		ropria	te box	for IN	, NO	plicable $COS = corrected on site NA, COS                                   $		
Compliance Statu	,	rity Items (3 Poin	ts) violations	Require	_	<i>rediate</i> aplianc		_	ve Action not to exceed 3 days		
O I N N U N O A	Time and Temperature for Food Safety (F = degrees Fahrenheit)		R	O U T	I N N O	N A	C O	Employee Health			
T	Proper cooling time and temperature				1			S	12. Management, food employees and conditional employees;		
	Discussed				٠				knowledge, responsibilities, and reporting		
3 6	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  To be at hand sinks now		
<b>/</b>	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands		
	4. Proper cooking time	4. Proper cooking time and temperature			·				14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating proc Hours)	5. Proper reheating procedure for hot holding (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )		
		6. Time as a Public Health Control; procedures & records							Gloves		
	Hsp group	mar Control, procedure	os et records			_			Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered		
	Approved Source			·				Pasteurized eggs used when required Using for			
	7. Food and ice obtained good condition, safe, an destruction								Chemicals		
	8. Food Received at pro	oper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	P 4 4	6 G							Water only 18. Toxic substances properly identified, stored and used		
	9. Food Separated & pro	from Contamination otected, prevented dur							In back room		
	preparation, storage, dis	splay, and tasting							Water/ Plumbing		
	Sanitized at 200 p	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 p ppm/temperature 160 sr			ı				19. Water from approved source; Plumbing installed; proper backflow device Watch		
	11. Proper disposition or reconditioned	of returned, previously	served or		·	/			20. Approved Sewage/Wastewater Disposal System, proper disposal		
		ority Foundation	Items (2 Poi						rective Action within 10 days		
U N O A		of Knowledge/ Perso	onnel	R	Ü	I N N O		C O	Food Temperature Control/ Identification		
T	8				T			S			
T	21. Person in charge pre and perform duties/ Cer				·			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
W	21. Person in charge pre and perform duties/ Cer See 22. Food Handler/ no ur	rtified Food Manager (	(CFM)			/		S	Maintain Product Temperature 28. Proper Date Marking and disposition		
W	21. Person in charge pre and perform duties/ Cer See 22. Food Handler/ no un All employees within	rtified Food Manager (	(CFM) personnel		2	/		S	Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Thomas Hutto	7	Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

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

<u>/ no sightings for 3 weeks at this time / actively continuing</u> 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