

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Thomas Hutto Printed /covid	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: Liberty heights	Physical Address: Yellow jacket	City/State: Rockwall	License/Permit # Fs 9240	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Creamer in melted ice (discarded)	56	Wic unit off to clean	51	Turned back on recovered to	37
2 door upright RIC	36/37	Dessert	42		
Steam table		Butter	42		
Cabbage	178	Tomatoes	41		
Fried rice / potatoes	154/146-156	Taco meat	42		
Soup	158	Shredded chicken cooked	42		
Cold top unit inside	39	Wif	4		
Eggs salad / tuna salad	39/37				

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:
W	Best to always wash shelving etc in drained wash area -cos
W	Reminder to only place butter on tables for service - May not reserve or use for community access
02	Cream is unopened and full and is placed into ice batch that has melted surface reading is 56 F
	Hot water in kitchen 127 F
	Avoid using screw cap creamer for this Hsp group
	Sanitizer -.200 in buckets
39	Will need to move storage of food related items under the hand sink in the kitchen
	All items on on steam table are discarded after lunch -policy
W	Best to store raw shelled eggs on bottom of cooler -even in reach in coolers
W	Will Followup on Dishmachine - with labels
32	Galvanized metal used as splash guard on shelving unit yo be replaced with washable , smooth etc
42/45	Clean galvanized metal panel on shelving unit
	Three comp sink sanitizer - 200 ppm
W	Need to date mark taco meat and shredded chicken - others were date marked
W	Reminder to store prewashed and cut lettuce above boxed produce - see below reason
W	Shelled eggs should be stored below prepped items (items below with lids -
	Cleaning inside wic at insp - one shelving unit removed which resulted in the above storage issues - only temporary
	Wic temp recovered to 37 F when turned back on
37	Watch organization of Wif / eliminate floor storage
32	Time to sand or replace cutting boards various
W	Watch cloth towels in sanitizer - ask chemical company regarding reaction to QUATS
40	Remove foil from SS shelving - to allow to clean
42	To Clean inside utensil drawers / clean inside Ex rains / clean fans
45/37	To Clean under shelving in dry storage / avoid storing bag of choco morsels ON the morsels
W	Watch for dented cans in dry storage - found one on separate shelf
32	Make repairs to equipment to address duct tape on handle of Vulcan and side panel removed
42/45	General detailed cleaning on line under behind and around
W/32	Avoid storing dry wiping cloths on cutting boards / time to sand cutting board where needed

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