Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date 09 /		/20	24	Time in: 1:40	Time out: 3:45		Fs 9							Food handlers Food managers Page 1 of 2	2_
Purp	ose (of In	spec	tion: 1-Routine	2-Follow U	Up 🔲	3-Compla	int	4-]	Inve	stiga	ation	ı	5-CO/Construction 6-Other TOTAL/SCO	RE
Estal Tom				^{ne:} 64 Deli			oct/Owner N Thumb	Name:						* Number of Repeat Violations: V Number of Violations COS: Set tran/ waste oil Follow-up: Ves	Λ
Phys 3070					Se	est contro ee grocery	/		Hoo 04/2					se trap/ waste oil Follow-up: Yes O/92/F	<u> </u>
Mark	Cor the a	nplia pprop	nce S oriate	tatus: Out = not in copoints in the OUT box for	or each numbered		Mark •		ropri	ate bo	ox fo	r IN,	NO,	pplicable COS = corrected on site R = repeat violation W-Watco	:h
Com	pliano	e Sta	tne	Pri	ority Items (3	Points) violations	Requir	_	<i>med</i> ompli				tive Action not to exceed 3 days	
O I U I	N	N	C O S		mperature for F		ty	R	O U T		N O	N A	C O S	Employee Health	R
1	_	•	3	1. Proper cooling time					1	_			8	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holdin	ig temperature(41	1°F/ 45°F))							13. Proper use of restriction and exclusion; No discharge from	-
3			V	Moved /!and dis			neeaea			•				eyes, nose, and mouth Posted at hand sink	
3			•	3. Proper Hot Holding Discarded 1 chicken 1										Preventing Contamination by Hands	
V				4. Proper cooking tim Vonfitmedn						/				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
	/	,		Proper reheating pr Hours)	ocedure for hot h	olding (1	65°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 Herep and service only	ealth Control; pro	ocedures	& records							Gloves Highly Susceptible Populations	
	1			A	pproved Source					1				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtain	ed from approve	d source:	Food in							Cooked to required if used	
·				good condition, safe, destruction Comm	and unadulterated ercial	d; parasite								Chemicals	
				8. Food Received at p Temp taken a						•				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
				Protection	on from Contam	ination				/				18. Toxic substances properly identified, stored and used Watch careless storage of spray bottles	
V				9. Food Separated & preparation, storage, of Good organization			g food							Water/ Plumbing	
·	1			10. Food contact surfa Sanitized at 400			nned and			/			+	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	-	,		11. Proper disposition reconditioned Disc			rved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							ems (2 Po	ints) vi	iolati	ions	Req	uire	Cor	prective Action within 10 days	
O I U ! T		N A	C O S		on of Knowledge			R	O U T		N O	N A	C O S		R
·	,			21. Person in charge pand perform duties/ C				П	1	/			8	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
L	/			8 22. Food Handler/ no All	unauthorized per	rsons/ pers	sonnel			/				28. Proper Date Marking and disposition New printed labels- 6 days	
				Safe Water, Rec	ordkeeping and Labeling	Food Pa	ckage		W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		П		23. Hot and Cold Wat	<u> </u>	quate pres	sure, safe							Using bskerys for haccp temps Permit Requirement, Prerequisite for Operation	
				24. Required records a destruction); Package		ock tags; j	parasite			/				30. Food Establishment Permit (Current/ insp sign posted)	
		L		Labels look	good with Approved	Procedu	roc							Posted Utensils, Equipment, and Vending	
				25. Compliance with	Variance, Special	lized Proc								31. Adequate handwashing facilities: Accessible and properly	
W				HACCP plan; Variand processing methods; r					W	~				Watch hot water mixing valve	
				Со	nsumer Advisor	у			W	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch cutting boards etc	
V	1			26. Posting of Consum foods (Disclosure/Ren Email new poster i	ninder/Buffet Pla					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
				Core Items (1 Po	int) Violations	Require	Corrective					_		ays or Next Inspection , Whichever Comes First	
O I U I T		A A	O S	Prevention	n of Food Contai	mination		R	O U T	I N	N O	N A	C O S		R
V	1			34. No Evidence of In animals Watch	sect contamination	on, rodent	other/				~			41.Original container labeling (Bulk Food)	
V	/			35. Personal Cleanline Stored low	ess/eating, drinkii	ng or toba	icco use							Physical Facilities	
	/			36. Wiping Cloths; pr Using spray b	operly used and s	stored		\Box	1					42. Non-Food Contact surfaces clean See	
H	V	,		37. Environmental con See 45 regar	ntamination	aroun	d door	\forall		/				43. Adequate ventilation and lighting; designated areas used	t
	/			38. Approved thawing WiC	g method	arouri	<u>u uoor</u>	H		·				44. Garbage and Refuse properly disposed; facilities maintained	
					per Use of Utens	sils			1	-				Keep an eye on dumpster 45. Physical facilities installed, maintained, and clean	+
·				39. Utensils, equipme dried, & handled/ In	nt, & linens; prop	perly used	, stored,			✓				See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped 100 f	1
\vdash				Watch storage 40. Single-service & s	single-use articles	s; properly	stored	\forall						47. Other Violations	+
				and used Watch	n storag	е					•				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick rs	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Thumb 2964 deli	Physical A		City/State:		ge <u>2</u> of <u>2</u>					
10111	THUITID 2304 UCII	30701	TEMPERATURE OBSERVAT		1 3 3033						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp 1					
Ready	/ meals island		Hot wells		Wic	37					
2	5/32/26/37/		Chicken	146-152	Pasta	37					
	Rotisserie	152-163	Corn /mashed	161170	Chicken cooked	37					
	Meatloaf	149	Fish	137	Wings	35					
One o	chicken on bottom rt	112	Cooking temp chicken	180	Grab n go						
Surf	ace of warmer	152	Wif 12		35-39 F 40/37						
	Soup wall	Defrost	Deli wall unit		Word of cheese						
Po	ot salad unit	38/39	38-41/ribs	40'	38-40						
			SERVATIONS AND CORRECTIV		***						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTION	ON IS DIREC	TED TO THE CONDITIONS OBSERVED A	AND					
3	Found one chicken in	the rotiss	serie hot holding 112made	at 8:00 a	am to discard						
W					are 103-108 will use those until	repaired					
	Employee Posting at h	and sink	S			•					
	Hot water at three comp 115										
42/45	General detail, cleanin	g of shel	ving area behind protocol ui	nit and ur	nder behind around equipmer	nt					
W	To address frost aroun	ıd door ir	wif - work order already sul	bmitted	• •						
42/45	Too clean, shelving flooring and fan guards in walk-in										
	Salad case temps										
	Pot salad chicken salad baked potatoes, egg salad, roast, beef, tamale										
	Temps are 38-/49/3738/38/38/39 Lunch meat case. ham Turkey 37/39										
	Using new dating system for stickers i-six days printed out										
45	Repair cracks in floori	ng near	Wif								
45	Holes in walls to fill , racks have been removed										
	Sanitizer 400Ppm in s	ink and I	oottles within range per labe	•							
	Keep an eye on black shelving units on floor										
W	Avoid overstocking un	· · · · ·									
W			np internal temp of ribs 40'/		·						
W	-				d checks ambient was 43 but pr	oduct 40					
W	Using bakery Thermo digital and getting a new laser and prob thermometer for deli on order										
	Cleaning slicers every four hours at a minimum or between species and cheese										
	Keep an eye on wrapping machine pad										
02 Wall unit on rt is holding 47-51 food temp / will pull and discard those on rt upper 4 shelves											
\ A /	Checking dates daily when stocking										
W	Test strips on site without date but many more in store in compliance 25										
VV	W Watch shelving in wicbegging to oxidize										
Received (signature)	See ahov	e	Print:		Title: Person In Charge/ Own	er					
Inspected	d by:		Print:								
(signature)		ıtrick	$ \sqrt{RS} $		Complex V N 4 11	estad					
orm EU 0	6 (Revised 09-2015)				Samples: Y N # colle	LICU					