	Followup fee of																	
\$50.00 after initial Retail Food Establishment Inspection Report																		
Followup City of Roc								Roc	kwa	all					Vomit clea	in up	.9	
Date: Time in: Time out: License/Perr								ermit #						Food handle	Employee health			
	09/19/2024 10:28 2:29 Fs90									All	8	Page <u>1</u> of _	2					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						9	4-]	Inve	stiga	tion	1	5-CO/Construction * Number of Repeat Viol	6-Other	TOTAL/SCO	RE		
То	Establishment Name: Contact/Owner N Tom Thumb 2964 meat and seafood Risd						ame.						✓ Number of Violations (	COS:	3/97//	Δ		
Physical Address: Pest control : 2070 n goliad Gachool							Hoo See	od			rease nual	e trap :/ waste oil	Follow-up: Yes	0/07//	<u> </u>			
M					tatus: Out = not in con points in the OUT box for	mpliance <b>IN</b> = in com each numbered item	pliance		= not  in a						plicable COS = corrected on b, NA, COS Ma	site $\mathbf{R}$ = repeat view of $\mathbf{R}$ in appropriate	olation W- Wate ate box for R	ch
Co	mpli	ance	Stat	us	Prio	rity Items (3 Poi	ints) vi	iolations	Requi		<i>imed</i> ompli				ive Action not to exceed 3 da	tys		<u> </u>
O U T	Î N	N O	N A	C O S		<b>perature for Food</b> egrees Fahrenheit)	Safety		R	O U T	I N	N O	N A	C O S	Emp	loyee Health		R
1				5	1. Proper cooling time a	÷ .				1	~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				employees;	
					2. Proper Cold Holding	temperature(41°F/ 4	45°F)				•				13. Proper use of restriction a		charge from	
	~				See						~				eyes, nose, and mouth		-	
		/			3. Proper Hot Holding to	-					1					ntamination by Har		
		/			4. Proper cooking time	·					~				14. Hands cleaned and prope	-		
		~			5. Proper reheating proc Hours)	cedure for hot holdin	1g (165°	F in 2				~			15. No bare hand contact with alternate method properly fol			
		~			6. Time as a Public Hea	alth Control; procedu	ıres & 1	records			Highly Susceptible Populations							
		1			Арј	proved Source					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					fered		
					7. Food and ice obtained			od in					-			-		
	~				good condition, safe, an destruction	· <b>1</b>	rasite									Chemicals		
	~				8. Food Received at pro take temps	oper temperature					~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
					Protection	from Contaminati	ion				~				18. Toxic substances properly	y identified, stored ar	id used	
					9. Food Separated & pro preparation, storage, dis	· .	uring fo	ood							Low / always monitor	er/ Plumbing		
					Wstch	1 D (	; Cleane	d and							19. Water from approved sou	8	ed; proper	
	~				Sanitized at <u>300</u>						~				backflow device Watch	D: 16.4		
		~			11. Proper disposition o reconditioned	or returned, previous	iy serve	a or			~				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper	
0	т	N	N	C	Prie	ority Foundation	n Item	ns (2 Poi	ints) ı R	violati 0	ions I	Req N	uire N	Cor C	rective Action within 10 day	S		R
Ŭ T	Ň	Ö	A	o s		of Knowledge/ Per				Ŭ	N	Õ	A	Ö S	Food Temperatu	re Control/ Identific	ation	
	~				21. Person in charge pre and perform duties/ Cer 8	rtified Food Manager	r (CFM)	)			~				27. Proper cooling method us Maintain Product Temperatur	re	quate to	
	~				22. Food Handler/ no ur All	nauthorized persons/	/ person	nel				~			28. Proper Date Marking and See attached	-		
Safe Water, Recordkeepin Labelir			rdkeeping and Food Labeling	d Packa	nge			~				29. Thermometers provided, Thermal test strips		ed; Chemical/				
	~				23. Hot and Cold Water Watch	r available; adequate	e pressur	re, safe			<u> </u>				Digital to be obtain Permit Requirement		peration	
					24. Required records av destruction); Packaged		ags; para	asite					Т		30. Food Establishment Per	mit (Current/ insp s	ign posted )	T
_						with Approved Proc	cedures	1							Posted should Utensils, Equ	ipment, and Vendin	g	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized	Process								31. Adequate handwashing fa supplied, used			Γ
					processing methods; ma		ons											
					Cons	sumer Advisory					~				32. Food and Non-food Conta designed, constructed, and us Watch	ed		
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilities; i Service sink or curb cleaning		used/	
					Core Items (1 Poin	nt) Violations Req	uire Ca	orrective			to E				ys or Next Inspection , Whic	chever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contamina	ation		R	O U T	I N	N O	N A	C O S	Food	Identification		R
W					34. No Evidence of Inse animals Watch							~			41.Original container labeling	g (Bulk Food)		
	~				35. Personal Cleanliness			o use							*	ical Facilities		
	~				36. Wiping Cloths; prop Stored in soluti	ion	d			1					42. Non-Food Contact surfac Seee		22000	
					37. Environmental conta	ammation					~				43. Adequate ventilation and		areas used	
	1	~	-		28 Annual d	mathod			. 1							orly disposed for the	as maintains 1	
		<b>v</b> <b>v</b>			38. Approved thawing r						~				Watch	erly disposed; faciliti		
		<b>/</b>			Prope 39. Utensils, equipment	er Use of Utensils t, & linens; properly	used, st	ored,		1	~				<ul> <li>44. Garbage and Reruse prop</li> <li>Watch</li> <li>45. Physical facilities installe</li> <li>See</li> <li>46. Toilet Facilities; properly</li> </ul>	d, maintained, and cl	ean	
					Prope	er Use of Utensils t, & linens; properly se utensils; properly t	used			1	ע י				Watch 45. Physical facilities installe See	d, maintained, and cl	ean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick Rs	Print:	Business Email:

Form EH-06 (Revised 09-2015) Chicken mobile 40 at exit

-

	nent Name: Thumb 2964 meat	Physical A <b>2070</b>	n Goliad	City/State: Rockwal		Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F				
	mini raw chicken		Fresh packaged wa		FullService case					
	Rib unit	39-41	Meat bunker 2		Ground beef	37/36				
Fr froz	zen seafood unit htt	0-10	35/38/39/32/htt/10	)	Bacon	38				
Fis	sh pp cooler	39-41	Lunch meat wal	<b> </b> 30-38	Chicken	37/36				
Seafoo	od bunker freezer solid	HTT	Sausages	33-35	Salmon	37/36				
M	eat bunker1		Frozen meat-5 /-2	2 -13	Crab cakes	35				
3	8/19/39/38		Wic 34-35	37-38						
Grou	ind turkey case									
Item	AN INSPECTION OF VOUR ES		SERVATIONS AND CORRECTI		NS CTED TO THE CONDITIONS OBSERVE	DAND				
Number	NOTED BELOW: all temps F			I ION IS DIKE	CTED TO THE CONDITIONS OBSERVE	D AND				
			neats on the sales floor							
42	Minor cleaning of mea									
42/45										
40	Three compartments sink and fish area hot water was 127 sanitizer was 200-400 ppm									
40	Avoid reuse of cardbo									
W					ag in numerical order accordi	ng to date				
			er 127°/ sanitizer, and sink2	200 ppm						
	Hot water at hand sink		· · · · · · · · · · · · · · · · · · ·							
	Market w r s every 4 hrs or less quats / also whitener - keeping separated									
Received (signature)	by:		Print:		Title: Person In Charge/ Ov	wner				
	See abov	/e								
Inspected (signature)	See abov <sup>Iby:</sup> Korey kírkpa	atríck	Print:		Samples: Y N # co	ollected				
Form EH-06	(Revised 09-2015)		1							