

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>09/19-2024</b>	Time in: <b>10:28</b>	Time out: <b>2:29</b>	License/Permit # <b>Fs 9056</b>	Food Manager: <b>All</b>	Food Handlers: <b>8</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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Tim thumb 2964 grocery /produce</b>	Contact/Owner Name: <b>Tom Thumb</b>	* Number of Repeat Violations: <u>    </u> ✓ Number of Violations COS: <u>    </u>	<b>8/92/A</b>
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Physical Address: <b>2070 n goliad</b>	Pest control : <b>Rentokil 9/11/2024</b>	Hood <b>April</b>	Grease trap / waste oil : <b>Les</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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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>					
<b>Approved Source</b>									✓		
3				✓		<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<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>					
	✓							✓			
	✓					<b>Physical Facilities</b>					
	✓					1					
1	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
1						✓					

# Retail Food Establishment Inspection Report

City of Rockwall

Received by: <b>Mary Paulin</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick. RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Tom Thumb 2964 grocery</b>	Physical Address: <b>2070 n Goliad</b>	City/State: <b>Rockwall</b>	License/Permit #	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Grocery mobile mini by door melons	Defrost	Main wet wall	36-42	Orange juice wall	36/39
Open top Mixed fruit unit	39-41	Mushroom wet wall	36-41	Cheese wall	39/
Product 41 internal		Wic	34-39	Dairy	39!
Drink cooler non Tcs	44	Wif	13	Frozen cod	
Strawberry / berry cooler	39/40	Dairy Wic	34-39	-12/11-4/-7-9 3/2/	
Fresh cut unit closed	34-39	Egg wall	39-41	Dug freezer conditions loaded	21
Wet wall organic	41/39	BSG unit	40/39/41	Cooler 1-3	36-41
Main Wet wall organic ambient	33-41	Dug warmer	159	Cooler. 4-6	36

### 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: temps in F
	Cool labeling - 3 ways sticker /packaging/ or sign
	Watch dates in naked juice
	Cleaning wet wall nozzles weekly
37	Observed condensation issue over mushrooms
	Moved cut organic kale on wet wall to cool down as other things in unit were good temperatures
42/45	General detail, cleaning of wet wall case
37	Watch small amount of condensation in wet wall from ceiling back
W	Watch hallway storage in back and keep clean underneath pallets etc
	Laser probe combo used tempChecks on iPad
	Hot water in prep area 112
	Remove remove all labels off rubber maker containers to allow a proper clean
	Sink sanitizer /200
32	Time to sand or replace cutting boards in prep area
	Veggie wash - 60'ppm chlorine
42	For General cleaning of shelving in prep area it makes it
32	Watch stickers on walls in prep area
40	Transfer ingredients, fresh ingredients stored in a cardboard box 2 stainless steel plastic
42	To dust fan in walk in cooler/ in prep and dairy
W	To remove the original labels of plastic containers
37	To address frost in wif - major in unit
45	Need to clean area around pallet /salvage area outside or nesting materials appeared to be available
	Hot water and restrooms 120
W	To clean aprons condensation lines outside of wic dairy unit ..
	What stickers on plastic flaps into walk in coolers/ / ???
42	To clean shelves in coolers where needed / clean, spills from shelves and dairy cooler and clean floor and dairy cooler underneath the milk
07/cos	Pulled out of date formula and near dated food containers.
37	Condensation in freezer units c4d/b5c
42	Minor cleaning in dug units and add secondary cooler to near door

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

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