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

Da 09		9-20)24	Time in: 10:28	Time out: 2:29		License/Per Fs 90							ood Manage	ers Food Handlers	Page 1 of	2
				ction: 1-Routine	2-Follo		3-Complair		4-I	nvesti	gatio	n	5-CO/Construc		6-Other	TOTAL/SCO	RE
		shment		ne: 64 grocery /produc			ct/Owner Na Thumb	ame:					★ Number of Re ✓ Number of Vi				
		ıl Addı		54 grocery /produc	,e	Pest control			Ноо	d		Greas	se trap / waste oil :		Follow-up: Yes	8/92/	Α
207	0 n g	goliad			IN	Rentokil 9/11		/	April		Le	s			No		
Ma				Status: Out = not in co	ompliance IIN r each number	= in complianc red item	e NO Mark V	= not of					oplicable COS = co O, NA, COS	orrected on Ma	site R = repeat vic	olation W- Wat ate box for R	ch
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U T	N	O A	o s		legrees Fahre		y		U T	N O	A	O S		Empl	loyee Health		
				Proper cooling time	and temperat	ture							12. Management, for knowledge, respons		yees and conditional	l employees;	
	`			2.0		(410E/ 450E)							Posters at hand s	sink		1 6	┷
	/			2. Proper Cold Holding	g temperature	e(41°F/ 45°F)				/			eyes, nose, and mo		and exclusion; No dis	scharge from	
	1			3. Proper Hot Holding	temperature((135°F)							_			_	
	_			, ,							1	ı			ntamination by Har		
	•			4. Proper cooking time	•				١	/					rly washed/ Gloves u		
				5. Proper reheating pro Hours) How Che	ecked	ot holding (16	5°F in 2				•				n ready to eat foods of lowed (APPROVED		
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				Ar	proved Sou	rce					1		16. Pasteurized food Pasteurized eggs use		rohibited food not of equired	Tered	
				7. Food and ice obtained			Food in						Precooked		•		
3				good condition, safe, a	nd unadultera	ated; parasite								C	Chemicals		
				destruction Sept 1s	st baby fo	ormula 1	2 cans										
				8. Food Received at pr	oper tempera	ature							17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits	
Ш				Checked					Ш				Water alow		· · · · · · · · · · · · · · · · · · ·	. 1 1	_
					n from Cont					/			18. Toxic substance	es property	identified, stored ar	na usea	
	/			9. Food Separated & preparation, storage, di		_	food							Wate	er/ Plumbing		
	/			10. Food contact surfact Sanitized at 200-4			ned and			/		Γ	19. Water from approbackflow device City apppro		rce; Plumbing install	led; proper	
	٦.	/		11. Proper disposition reconditioned	of returned, p	previously serv	ved or			/			20. Approved Sewa disposal	ige/Wastev	water Disposal Syste	em, proper	
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	_	Ļ		Pr	iority Fou	ndation Ite	ms (2 Poi	nts) vi	olati	ons Re	auire	e Cor	rrective Action withi	in 10 day:	S		+
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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)

	nent Name:	Physical A	ddress:	City/State:	License/Permit #	Page <u>2</u> of <u>2</u>			
Tom 1	Thumb 2964 grocery			Rockwal		<i>v</i> = =			
Item/Loca	otion	Town E	TEMPERATURE OBSERVAT		Item/Location	Toma			
	mobile mini by door melons	Temp F	Item/Location	Temp F		Temp			
Denost IV			man wet wan	36-42	orango jaroo ma				
Open top Mixed fruit unit 39-41 Mus			Mushroom wet wal	I 36-41	Cheese wall	39/			
Prod	luct 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	2/			
Fresh cut unit closed 34-39			Egg wall	39-41	Dug freezer conditions loa	ded 21			
We	t wall organic	41/39	BSG unit	40/39/41					
	et wall organic ambient		Dug warmer	159	Cooler. 4-6	36			
		OB	SERVATIONS AND CORRECTIVE	VE ACTION	VS				
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND			
Nullibei	NOTED BELOW: temps in F	-1'-1 - 1							
	Cool labeling - 3 ways	-	backaging/ or sign						
	Watch dates in naked		.i						
07	Cleaning wet wall noz		•						
37	Observed condensation			la ! !		_			
40/45			wall to cool down as other t	nings in t	unit were good temperature	S			
	General detail, cleanin	<u> </u>							
37			sation in wet wall from ceili						
W			and keep clean underneath	pallets e	etc				
	Laser probe combo us	•	Checks on iPad						
	Hot water in prep area 112								
		bels off r	ubber maker containers to a	allow a pr	roper clean				
	Sink sanitizer /200								
32	Time to sand or replace		<u> </u>						
	Veggie wash - 60'ppm								
42	For General cleaning of	of shelvin	g in prep area it makes it						
32	Watch stickers on wall	s in prep	area						
40	Transfer ingredients, f	resh ingr	edients stored in a cardboa	rd box 2	stainless steel plastic				
42	To dust fan in walk in o		<u> </u>						
W	To remove the original								
37	To address frost in wif								
45			et /salvage area outside or	nesting r	naterials appeared to be av	ailable			
	Hot water and restrooms 120								
W	•		lines outside of wic dairy ur	nit					
	· · · · · · · · · · · · · · · · · · ·	<u> </u>	to wallk in coolers/ / ???						
42			d / clean, spills from shelves and dai	-	d clean floor and dairy cooler under	neath the mil			
07/cos	Pullled out of date form	nula and	near dated food containers	8.					
37	Condensation in freez								
42		units and	add secondary cooler to n	ear door					
Received (signature)	See abov	e -	Print:		Title: Person In Charge/ C)wner			
Inspected (signature)	See abou	hatici	Print:						
()			# # # I						