\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection Report Dermit City of Rockwall approvedImage: First aid kit Allergy policy/training Vomit clean up Employee health									g						
Date: 09/1	8/	20	24	Time in:Time out:License/F1:403:45Fs. 9								Food handlers Food Managers Page <u>1</u> of <u>2</u>	<u>}</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							4-]	[nves	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E		
Tom Thumb 2964 I Tom Thumb Physical Address: Pest control :							Нос				Grea	x Number of Violations COS: ase trap: waste oil : Follow-up: Yes ∠	4		
3070 N Goliad See grocery								24		Se	ee gr		_		
Mark t	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 Compliance Status 0 I N N C									R						
U N T	0	N C Time and Temperature for Food Safety R O I N N C A O (F = degrees Fahrenheit) P O I N N C Employee Health I 1. Proper cooling time and temperature I V I V I I I N O I I N O I I N O I <t< td=""><td></td></t<>													
					knowledge, responsibilities, and reporting										
~	2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted				
	3. Proper Hot Holding temperature(135°F)						-			Preventing Contamination by Hands					
	~			4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2				~			-	14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved			
	 S. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records 								/	alternate method properly followed (APPROVED YN No prep at insp					
	~			Prep only	+							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
				Approved Source						<u> </u>		Pasteurized eggs used when required None observed			
~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								Chemicals			
~				8. Food Received at proper temperature At receiving				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				Protection from Contamination				~				Water 18. Toxic substances properly identified, stored and used Watch			
~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	П				1			Water/ Plumbing			
				Organization looks good 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>400</u> ppm/temperature Sanitizer in delim	+			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~			11. Proper disposition of returned, previously served or reconditioned Discarded				~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Point					oints) R) via		ions	Req N	uire N			D		
O I U N T	N O	N A	C O S	Demonstration of Knowledge/ Personnel	ĸ		O U T	N	0	A	o s		R		
~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
~				22. Food Handler/ no unauthorized persons/ personnel 1					~			28. Proper Date Marking and disposition Good			
				Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and ph meter			
~				23. Hot and Cold Water available; adequate pressure, safe See - watch hand sink				-			1	Permit Requirement, Prerequisite for Operation			
~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labels appear complete				~		_		30. Food Establishment Permit (Current/ insp sign posted) Posted			
				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized	┯							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
		~		processing methods; manufacturer instructions			W	~				One sink not hot to adjust			
				Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				Cutting board time to sand or replace 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
				On labels / Core Items (1 Point) Violations Require Corrective	e Acti	ion i	Not	to E.	xcee	ed 9	00 Da	ays or Next Inspection, Whichever Comes First			
O I U N T	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R		
~				34. No Evidence of Insect contamination, rodent/other animals Watch for files					~			41.Original container labeling (Bulk Food)			
				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
				36. Wiping Cloths; properly used and stored Using spray bottles 37. Environmental contamination	+		1	_			⊢	 42. Non-Food Contact surfaces clean General detailed 43. Adequate ventilation and lighting; designated areas used 			
$\left \cdot \right $				37, Environmental contamination Watch 38. Approved thawing method Fish to be taken out of packaging	+			V			-	44. Garbage and Refuse properly disposed; facilities maintained			
				Fish to be taken out of packaging Proper Use of Utensils			4	V			⊢	Watch dumpster 45. Physical facilities installed, maintained, and clean			
V				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			1	~				General detailed 46. Toilet Facilities; properly constructed, supplied, and clean Equipped with hot water 100'plus	-		
				40. Single-service & single-use articles; properly stored and used Matche	+				~			47. Other Violations			
				and used Watch					•						

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)

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TEMPERATURE OBSERVATIONS	I											
Item/Location Temp F Item/Location Temp F Item/Location Sushi unit below W/ic 37	<u>Temp F</u>											
Sushi unit below Wic 37												
Tuna 41 Carrots 41												
Spicy crab 39 Wif htt 12												
Crab stick upper 40												
Sushi n customer case												
Backup unit 39												
Crab salad 39												
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
ber NOTED BELOW: all temps F												
Confirmed: letters of guarantee / consumer advisory												
Ph logs up to date below 4.0 Saran on hamboo roller changed less than four hours												
32 Cutting board is beginning to look like it needs to be replaced or sanded to wash it prop	Saran on bamboo roller changed less than four hours											
Sushi unit is showing age and shelving is beginning to peel and rust. Need to clean inside on bottom pan and dust fans												
Ca on window												
Fda Color enhancer listed on labels / color added to feed / tuna and salmon color by feed												
FDA "color added" is reference on packaged raw tuna no named additive / none listed on origin												
To Thaw fish out of packaging or at least open												
42/45 To clean shelving, flooring, and fan guards in the walk-in												
Staff for deli only on site												
Received by: (signature) See above Print: Title: Person In	Charge/ Owner											
(signature) See above Inspected by: (signature) Kelly Kirkpatrick RS Samples: Y. N.												
Form EH-06 (Revised 09-2015)	N # collected											