

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: 03/19/2025 Time in: 11:23 Time out: 12:10 License/Permit #: FS9053 Food handlers: 3 Food managers: 1 Page 1 of 2

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Tom Thumb 2964 fuel center Contact/Owner Name: Ty * Number of Repeat Violations: 0 Number of Violations COS: 0 3/97/A

Physical Address: 307 n Goliad, Pest control: Store Hood: Na Grease trap/waste oil: See store Follow-up: No

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 an 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

Table with columns for Compliance Status (OUT), Time and Temperature for Food Safety (F = degrees Fahrenheit), and rows for items 1-11.

Table with columns for Compliance Status (OUT), Employee Health, Preventing Contamination by Hands, Highly Susceptible Populations, Chemicals, Water/Plumbing, and rows for items 12-20.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with columns for Compliance Status (OUT), Demonstration of Knowledge/ Personnel, Safe Water, Recordkeeping and Food Package Labeling, Conformance with Approved Procedures, Consumer Advisory, and rows for items 21-26.

Table with columns for Compliance Status (OUT), Food Temperature Control/ Identification, Permit Requirement, Prerequisite for Operation, Utensils, Equipment, and Vending, and rows for items 27-33.

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with columns for Compliance Status (OUT), Prevention of Food Contamination, Proper Use of Utensils, and rows for items 34-40.

Table with columns for Compliance Status (OUT), Food Identification, Physical Facilities, and rows for items 41-47.

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Pat oney	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick R</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TomThumb 2694'	Physical Address: N Goliad	City/State: Rockwall	License/Permit # Fs	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	37/38				
Freezer HTT	10				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Using prepackaged readdy ice. Minor accumulation of ice in merchandiser.
	Beverage station out of order
	Restroom hot water at 121
	Storing dirty towels underneath sink. Towels are regularly washed.
	Back room sink 112
	Back room employee sink 117
	Watch chemical storage
42/45	General cleaning in the back room under behind and around also in rest
	Sani chemicals at 150
	Cleaning soda station per manufacturers recommendations
	Has digital pro thermometer for food temperature.

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

Form EH-06 (Revised 09-2015)