

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>03/28/2025</b>	Time in: <b>10:34</b>	Time out: <b>2:08</b>	License/Permit # <b>Fs 9055</b>	Food handlers <b>15</b>	Food managers <b>10</b>	Page <u>1</u> of <u>3</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	TOTAL/SCORE
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Establishment Name: <b>Tom Thumb 2964 deli</b>	Contact/Owner Name: <b>Fs9055</b>	* Number of Repeat Violations: <u>    </u>	<b>8/92/A</b>
		✓ Number of Violations COS: <u>    </u>	

Physical Address: <b>3070 N Goliad</b>	Pest control : <b>See grocery</b>	Hood <b>6 months</b>	Grease trap//waste oil <small>Restaurant technology:waste oil/ weekly pump - GT-LES</small>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Sani
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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 X in appropriate box for IN, NO, NA, COS Mark an X 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>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature See 27 - opened bags to Cook						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster posted all hand sinks					
	<input checked="" type="checkbox"/>					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)							<input checked="" type="checkbox"/>				
		<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature Logging						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) Gloves					
	<input checked="" type="checkbox"/>					<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Logging							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records Prep only						<b>Chemicals</b>					
<b>Approved Source</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used Spray bottles too strong/will I dilute or not use					
8. Food Received at proper temperature At receiving						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>						3					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device Watch air gaps					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<input checked="" type="checkbox"/>				
	W					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature See 18							<input checked="" type="checkbox"/>				
		<input checked="" type="checkbox"/>				<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>					
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 10						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Open Paige's to cool					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel 15						28. Proper Date Marking and disposition Using 4 days					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / laser test strips 2026					
23. Hot and Cold Water available; adequate pressure, safe 110 to 121						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled See Sushi						30. Food Establishment Permit (Current/ insp sign posted ) Posted					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No specialist processing						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
<b>Consumer Advisory</b>							W				
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cooking on ground temperature							<input checked="" type="checkbox"/>				
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean General					
36. Wiping Cloths; properly used and stored Store in bucket						1					
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used Hood cleaned every six months?					
1							<input checked="" type="checkbox"/>				
37. Environmental contamination Condensation in walk-in freezer						44. Garbage and Refuse properly disposed; facilities maintained Watch compactor					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
38. Approved thawing method Pull thaw and cooking						45. Physical facilities installed, maintained, and clean General					
<b>Proper Use of Utensils</b>						1					
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean To adjust the mixing valve in the women's bathroom					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							W				
	<input checked="" type="checkbox"/>					47. Other Violations					
40. Single-service & single-use articles; properly stored and used Watch							<input checked="" type="checkbox"/>				

