

Insp w/deli

\$50.00 reinspection fee

required after 1st Followup

Virtual

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 06/28-2025	Time in: 10:34	Time out: 2:08	License/Permit # Fs9059	Food handlers 3	Food Managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Tom Rhumb 22964 AFC sushi	Contact/Owner Name: Afc/Ki	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____
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Physical Address: 3070 n Goliad	Pest control : Tom Thumb Vendor	Hood See deli	Grease trap: waste oil : See grocery	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
	✓					1					
	✓					W					
	✓										

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
W						1					
1						✓					
	✓					✓					
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓					W					
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

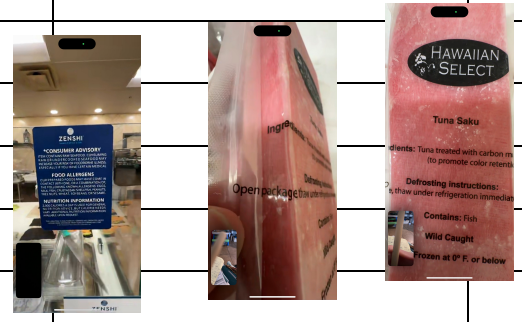
Received by: Ki	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 arc sushi	Physical Address: North Goliad	City/State: Fs	License/Permit # Fs 9058	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Walk-in cooler ambient temperature	31°				
Product temp in walk-in cooler	36 degrees				
Top unit ambient inside 35	35°				
Lemon/Crab meat inside the cold top	37/38°				
Countertop unit on top holding tuna	39/40 degrees				
Back of you holding cold temps ambient	36°				
Sushi rice is ph PH controlled	N/a				
Raw tuna /salmon sushi being prepped at 51° reminder that sushi rice is room temp	51				



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
	Hand sink equipped w/hot water over 100°/big from seeing hot water 120°
	Employee health is poster posted at hand sink
Noted	Letter of guarantees have not been updated in the binder yet /they are available on the owner cell phone. She will make copies today have them in the binder by Monday.
	Confirmed, warning posted at place of order and also on all packaged items containing raw fish
	Confirmed manager is taking pH of sushi rice. daily / . Rice was under 3.92 ph today keeping records of pH daily in haccp book
	Confirmed, pH meter plus buffering solution and solutions and also distilled water. Confirm metal stem, thermometer, digital
	Confirmed, use of hats /and gloves used to touch the foods
39	Bamboo rollers for Sushi are wrapped in saran. It is replaced daily prep time does not exceed four hours. Extra clean wrapped bamboo rollers should be stored in a container, not directly on shelf
10	Tested sanitizer in container with wiping cloths and did not find any residual on test strips / remade sanitizer from three comp sink/ confirmed quats to be 200 ppm
Note	Discussed Quats binding which is more of a problem with cotton towels, then microfiber currently using microfiber towels in the sanitizer buckets ahead three towels in one bucket
	Advised to always wet towels with solution before storing in the solution to prevent quats binding
	Confirm thawing in walk-in cooler at 31°/using technique on label for frozen fish. To remove the package to thaw inside refrigeration
	Using 5 days expiration date for ready to eat
42	Need to clean fan guards in walk-in freezer. I said accumulation on the outside was also ice dripping from condenser to address.
W	To protect all boxes of food under ice from the condenser
42	Minor cleaning of shelving needed walk-in cooler
	Shelving appears to be 6 inches from the floor/ chemicals stored on the same shelf with paper towels with separation
	All food received through receiving for the store approved source and checked by receiving personnel
Note	Confirmed sushi fish/ rice in rolled sushi to be 51f - using ph control to make safe at RT
	Sushi rice being used at room temp being prepped shows good job of watching temp / this is Ph controlled was made this morning /will be discarded today / ph controlled/ haccp plan on site -approved
10/cos	setting up work station the used sanitizer from three com snd didn't test it before using it / reminded her to always Test before using
10	ToVerify at followup on monday
.w	Watch area under equipment
.w !!!	Color enhancer used for tuna is carbon monoxide this should be transfered to the. Label as the color enhancer !
	Confirming this with FDA
	To confirm Spray bottles are correction before use as well!

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

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