r e q ı Follov	u i wu	re		of \$50.00 is after 1st			ity of	Rocł	Ś		In	spo	ecti	ion Report		Pirst aid I         Allergy po         Vomit clea         Employee	olicy/trainiı ın up	ng	
	Date:         Time in:         Time out:         License/Per           09/09/2020         10:31         11:15         FS 90								• …						Est. Type Risk Category Page 1			2	
Purp	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🗌 3-Complain							int 🗌	_	Inve	estig	atio	n	5-CO/Construct	tion	6-Other	TOTAL/SCO	RE	
	Establishment Name: Contact/Owner N Tom Thumb 2964 Starbucks Tom Thumb							Name:						<ul><li>★ Number of Rep</li><li>✓ Number of Vio</li></ul>				^	
Physi N Goli		Addı	ess:			st contr	ol :		Ho Na	od			reas	e trap : ore		Follow-up: Yes	2/98//	Α	
	С			Status: Out = not in con	mpliance $IN = in$	complia	nce N	$\mathbf{O} = \operatorname{not} \mathbf{O}$	obser			<b>A</b> = n	iot ap		rected on	site $\mathbf{R}$ = repeat vio ark an $\mathbf{X}$ in appropriat	lation W- Wate	ch	
Mark	the	appro	priate	points in the OUT box for e Prior					-					, NA, COS tive Action not to exce			e box for <b>R</b>		
0 Î	Compliance Status         Image: Complementation of the status           0         I         N         N         C           U         N         O         A         O         Time and Temperature for Food Safety						R	C O U		lianco N O	e Sta N A	tus C O	Employee Health						
Т	U N O A O (E deemes Eshanheit)							Т				S	12. Management, foo knowledge, responsit	employees;					
				2. Proper Cold Holding temperature(41°F/ 45°F)										knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
			-	3. Proper Hot Holding temperature(135°F)						~				eyes, nose, and mouth Policy					
				4. Proper cooking time a	_							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used						-	
				5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2				./			15. No bare hand con alternate method prop		-			
	V			6. Time as a Public Heal	lth Control; pro	cedures	& records		_		•			Gloves or utens	· 1N)	_			
	Approved Source										~		16. Pasteurized foods Pasteurized eggs used	fered	f				
					ce obtained from approved source; Food in n, safe, and unadulterated; parasite									Chemicals					
	/			8. Food Received at prop At receiving / fr			105					~		17. Food additives; ap & Vegetables	pproved	and properly stored;	Washing Fruits	+	
			_		from Contami		105			V		•		18. Toxic substances	properly	y identified, stored an	d used	+	
ľ	9. Food Separated & protected, prevented during food							<u> </u>				Low							
V	/		F	10. Food contact surface Sanitized at 200 p	es and Returnab ppm/temperatur	les ; Cle e	aned and			~				19. Water from appro backflow device Air gap conf		, 6	ed; proper		
	v	/		11. Proper disposition of reconditioned No re	f returned, previ eturns	iously se	rved or			~				20. Approved Sewage disposal			m, proper	1	
	-		<u> </u>			tion It	ems (2 Po			_			_	rrective Action within	10 day	25		-	
O I U N T		N N D A	C O S	Demonstration	of Knowledge/	Person	nel	R	O U T	Ν	N O	N A	C O S	Food Ten	nperatu	re Control/ Identific	ation	R	
V	•			21. Person in charge pre and perform duties/ Cert 2						~				27. Proper cooling ma Maintain Product Ter			quate to		
~	1			22. Food Handler/ no un 6	authorized pers	ons/ per	sonnel			~				28. Proper Date Mark Great	king and	disposition			
				Safe Water, Recor	Labeling		-			~				29. Thermometers pro Thermal test strips GOOD	ovided,	accurate, and calibrat	ed; Chemical/		
V	/		Τ	23. Hot and Cold Water See	available; adeq	uate pre	ssure, safe			<u> </u>					iremen	t, Prerequisite for O	peration		
r	/			24. Required records ava destruction); Packaged F	ailable (shellsto	ck tags;	parasite			~				30. Food Establishm Posted	nent Pei	rmit (Current/ insp s	ign posted )	Γ	
			T	Conformance w 25. Compliance with Va						1				Utens 31. Adequate handwa		ipment, and Vendin			
•	•			HACCP plan; Variance processing methods; mai Log	obtained for spe nufacturer instr	ecialized uctions				~				supplied, used Supplied	C				
				Cons	umer Advisory	7				~				32. Food and Non-foo designed, constructed			e, properly		
V	•			26. Posting of Consumer foods (Disclosure/Remin Allergy posting						~				33. Warewashing Fac Service sink or curb o			used/		
		N N		Core Items (1 Point	t) Violations	Require	Corrective	Action	Not 0					uys or Next Inspection	n , Whic	chever Comes First		R	
O I U N T		N N D A	C O S		of Food Contan			ĸ	U T	Ν	N O	N A	C O S			Identification		ĸ	
~				<ul><li>34. No Evidence of Inse animals No flies today</li><li>35. Personal Cleanliness</li></ul>	/	,				~				41.Original container	r labelin	g (Bulk Food)			
				36. Wiping Cloths; prop	-	-	acto ust	$\square$						42. Non-Food Contac	•	ical Facilities			
			_	In sanitizer 37. Environmental conta		loicu			1					42. Non-rood Contact See 43. Adequate ventilat			areas used	_	
$\vdash$	V									~				43. Adequate ventilat Watch inside co 44. Garbage and Refu	olers			_	
	L			38. Approved thawing n Pull thaw as all r						~				44. Garbage and Reft 45. Physical facilities				_	
				Proper 39. Utensils, equipment, dried, & handled/ In use		erly used			1	~				45. Physical facilities See 46. Toilet Facilities; J Hot water 1	properly			+	
				40. Single-service & sin and used Watch	gle-use articles;	; properl	y stored				~			47. Other Violations					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Mark Evans	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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	nent Name: JCks Tom Thumb 2964		Physical Address: N Goliad				License/Permit # 9058	Page _	Page <u>2</u> of <u>2</u>		
Starbt			TEMPERATURE OBSERVA		lockwal	•					
Item/Loca	ation	<u>Temp F</u>	Item/Location		Temp F	Item/Locati	on		<u>Temp F</u>		
Under	counter cooler	36	Whipped cream	า	38/40						
Sar	ndwich cooler	34	••								
Ou		01									
Item			SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	IABLISHME	NT HAS BEEN MADE. YOUR ATTEN		JN IS DIREC	LIED IO IH	E CONDITIONS OBSERV	ED AN	D		
	Hot water 116 F in wash sink and hand sink										
	Sanitizer 200 PPM										
42	Dust air vents in rear of reach in coolers										
	Washing pitchers for known allergens between uses										
	Allergy posting on menu										
	All sandwiches are precooked and rte and rethermalized for serving										
	Sanitizer for mixing wands 200 ppm Great rotation and opened milks are used within hours										
	No direct hand food contact										
	Air gap confirmed und	er ice ma	chine								
45	Need to clean drain pi	pes from	ice machine and drain its	elf							
	Avoid overStocking										
Covid	Policy recorded earlier	· - no self	service etc								
00110	Policy recorded earlier - no self service etc Customer area are sanitized with quats and air dried - advised to use per label										
	Plexiglass at pos										
Received			Print:				Title: Person In Charge/	Owner			
(signature)	See abov	'e									
Inspected			Print:								
(signature)	Kelly Kírkpa	ıtríck	$\mathcal{RS}$				Samples: Y N #	collecte	d		
	-		1				~~~~ #	Junette			