Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report Virtual inspection City of Rockwall

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

Purpose of Inspection:   1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction  Establishment Name:	11	Page <u>1</u> of <u>2</u>		
Establishment Name:  Tom Thumb 2964 afc sushi  Contact/Owner Name:  ★ Number of Repeat Violation  ✓ Number of Violations COS:	6-Other	TOTAL/SCORE		
1011 Thailib 2004 alo bashi				
Physical Address: Pest control: Hood Grease trap//waste oil Foll	Follow-up: Yes V	6/94/A		
DV ' I'				
Mark the appropriate points in the OUT box for each numbered item Mark X in appropriate box for IN, NO, NA, COS Mark an		lation W- Watch e box for R		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status	s			
O I N N C Time and Temperature for Food Safety R O I N N C Employee	C			
T   S   T   S   S   T   S   S   T   S   S				
	knowledge, responsibilities, and reporting			
2. Proper Cold Holding temperature(41°F/ 45°F)  See  13. Proper use of restriction and exercise eyes, nose, and mouth	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
3. Proper Hot Holding temperature(135°F)  Preventing Contain	Preventing Contamination by Hands			
	14. Hands cleaned and properly washed/ Gloves used properly			
5. Proper reheating procedure for hot holding (165°F in 2	15. No bare hand contact with ready to eat foods or approved			
	alternate method properly followed (APPROVED Y. N. )			
6. Time as a Public Health Control; procedures & records  Highly Susceptil	ptible Populations			
Approved Source  16. Pasteurized foods used; prohit Pasteurized eggs used when required.		fered		
7. Food and ice obtained from approved source; Food in				
good condition, safe, and unadulterated; parasite	emicals			
8. Food Received at proper temperature  17. Food additives; approved and & Vegetables	nd properly stored;	Washing Fruits		
See attached	identified stored one	d wood		
To hand make the Sani Sani to make				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  Water/ Pl	/ Plumbing			
10. Food contact surfaces and Returnables; Cleaned and Sanitized at See C ppm/temperature	ee; Plumbing installe	ed; proper		
11. Proper disposition of returned, previously served or reconditioned  20. Approved Sewage/Wastewater disposal	ater Disposal Systen	m, proper		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed / covid Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

E-(11)1		Di	11	Cit /Gr	T:- /B :: "	D- 0 0 0
	nent Name: <mark>Thumb 2964 afc sush</mark>	Physical A	n Goliad	City/State: Rockwall	License/Permit # FS 9059	Page 2 of 2
T. ~		m	TEMPERATURE OBS			
Item/Loc		Temp F	Item/Location		Location	Temp I
Custor	mer case	32-34-25	Wif	-14		
Make	e table crab meat	41	Wic	30'z		
U	Inder neath	38				
	Pepper	37				
T.	LAND MARKETTON OF WOMEN FO		SERVATIONS AND COR			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS		NT HAS BEEN MADE. YOUR	AFTENTION IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND
	Changing Saran on ba	amboo ev	ery 4 hrs or less -			
	Prepping daily					
!! ?	To confirm that allRaw	items ha	ve the warning -!foun	d that has raw in it b	ut no warning	
42	To clean fan guards ir	cooler				
Cos	Move thermo to warm	est locati	on			
37/45	To address condensat	tion in wif	and need to clean flo	or in wic		
19/vos					o - three comp sink	200 -300 ppm
	Letters of guarantee	<u> </u>		<u> </u>	·	
	Warning at place of or	der				
	Ph log -3.91					
	Ca on glass sneeze g	uard				
	Letters of guarantee a		safety book			
Received (signature)	by:		Print:		Title: Person In Charg	ge/ Owner
(orginature)	See abou	/e				
Inspected (signature)	See abou	1 tia: 1.	Print:			
	newy nurpo	mruk	/ KS		Samples: Y N	# collected