\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health																	
Date:Time in:Time out:License/Permit #Food handlersFood Managers03/13/202310:5812:03FS 9059 need to post new01											1 O						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na								nt 4-Investigation					5-CO/Construction 6-Other TOTAL/SCORE				
Tom Thumb 2964 AFC sushi TT/afc. Bawi							Par (melody)						✓ Number of Violations COS: O/O1/				
Physical Address: Pest control : 3070 N Goliad See store						Hood Grease Deli See store						ronow-up. res					
							ot ob						plicable $COS = corrected on site R = repeat violation W- Watch NA, COS Mark an in appropriate box for R$				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	_		I N	Employee Health							
		~	1. Proper cooling time and temperature										12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
w	~	2. Proper Cold Holding temperature(41°F/45°F) Watch when thawing							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)					Ì						Employee health posted at hand sinks Preventing Contamination by Hands				
	4. Proper cooking time and temperature Potstickers received pre cooked				4. Proper cooking time and temperature Potstickers received pre cooked								14. Hands cleaned and properly washed/ Gloves used properly Blue gloves observed				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				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 Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
	11				Approved Source								Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
	~	8. Food Received at proper temperature At receiving					_		~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
	Protection from Contamination						3				18. Toxic substances properly identified, stored and used Watch storage and label container						
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing							
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature		_		~				19. Water from approved source; Plumbing installed; proper backflow device				
		~			11. Proper disposition of returned, previously served or reconditioned Discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I) vio	0	I	N	Ν	С	1				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager (CFM) 1 on duty								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Using ph for rice				
2		22. Food Handler/ no unauthorized persons/ personnel To provide within 30 days of hiring						•				28. Proper Date Marking and disposition					
					Safe Water, Recordkeeping and Food Package Labeling			Thermal tes Blue dig					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Blue digital / ph meter / test strips within date				
					23. Hot and Cold Water available; adequate pressure, safe24. Required records available (shellstock tags; parasite					_			Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
	~				destruction); Packaged Food labeled Letters of guarantee								o post to read				
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions LOgs kept				~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Consumer Advisory		[w					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
2					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label CA Not on packages for self service /allergy posting				~		╡		Keep an eye on cutting boards and painted shelving 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					Core Items (1 Point) Violations Require Correctiv	e Acti	ion N						· · · · · · · · · · · · · · · · · · ·				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	Π	O U T		N O	N A	C O S	Food Identification				
	~			~	34. No Evidence of Insect contamination, rodent/other animals Watch for flies					/		~	41.Original container labeling (Bulk Food)				
	35. Personal Cleanliness/eating, drinking or tobacco use] [1		Physical Facilities					
	~			36. Wiping Cloths; properly used and stored Stored in buckets				W					42. Non-Food Contact surfaces clean Watch				
W	~				37. Environmental contamination Watch in wif			•	~				43. Adequate ventilation and lighting; designated areas used				
1					38. Approved thawing method To use cool running water not hot			(~				44. Garbage and Refuse properly disposed; facilities maintained				
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean Cleaning under equipment where needed in wire maintained				
W	~				 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch saran on bamboo 40. Single-service & single-use articles; properly stored 				~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped 47. Other Violations				
					and used												

Retail Food Establishment Inspection Report

City of Rockwall

Bawi Par (melody)	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Thumb 2964 AFC sush	Physical A 3070	^{.ddress:} N Goliad	City/State: Rockwa		License/Permit # Page _ FS 9059		<u>2</u> of <u>2</u>				
		0070	TEMPERATURE OBSERVA									
Item/Loc	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location			<u>Temp F</u>				
Wif		-9.6	Cold prep		Bad	ck up coole	er					
	Wic	31/32	Wells									
Custo	omer merchandiser		Crab meat 1	32								
	32/34/36		Shrimp Tempura semi froze	en 22								
			Under counter									
			Grilled salmon	34								
			Onion	38								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSI LETION OF TOOR LETADISHIMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water at 110 at hand sink											
	Hot water at three comp sink 124											
	Confirmed removing tuna and etc from package or opening before thawing											
45	Minor condensation in wif / watch floors under shelving and under equipment in front area											
147	Three comp sink sanitizer 200 ppm											
W	To address flooring in wic condition and cleaning / small amount of rain drop condensation											
00	Saran on bamboo roller - discussed changing every 4 hrs or less											
38	Discussed thawing crab under cool running water used hot water today and product is 65-79F Must be done under cool running water 70 F											
38			r sushi rice was taken at 7		ha 3 9							
				.50 am to	De 0.9							
26	Confirmed ph meter and buffering solutions Allergens listed on labels / need CA for self service											
	v			elf service	containe	rs						
COS	Consumer advisory on window / need on packaging for self service containers OS Letters of guarantee - printed out new letters											
			placed on top of metal she	lving that i	s stays cl	ean and is not eff	ecting	g temp				
Cos												
	Using blue digital thermo											
18	Sanitizer in smalll container 200 ppm for wiping cloths - just need to label it											
	Cooking rice only as pot stickers are received precooked and frozen and thawed in cooler											
	Allergy a posting on window / allergens listed on packaging											
	-											
	+											
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner					
Inspected (signature)	l by:	(, , 7	Print:									
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N												