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

Retail Food Establishment Inspection Report

City of Rockwall

No Followup Needed First aid kit
Allergy policy/training
Vomit clean up
Employee health

03/10/2	20	22	8:30	12:16		e/Permit # 905 4						All Food managers Page 1 of 2	2
Purpose of Establishme		_	tion: 1-Routine e:	2-Follow Up	3-Com		4-	Inve	stig	ation		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE
Tom Thur	om Thumb 2964 bakery Physical Address:			Tom Thumb Pest control :		Hood Grease			Gı	rease	✓ Number of Violations COS: 3/07/L	3/97/A	
N Goliad Comp			tatus: Out = not in con	See graphiance $IN = in co$	grocery ompliance	NO = not	Тор	rovic		Gro	cer		ah.
Mark the app	prop	riate	points in the OUT box for e	each numbered iter	m Ma	rk 🗸 in a	pprop	riate	box f	or IN	, NO	ive Action not to exceed 3 days	,11
Compliance O I N	N	С		perature for Foo		R	O	ompl	iance N	Stat N	c C		R
U N O T	A	o s		egrees Fahrenheit)			T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
'								'				knowledge, responsibilities, and reporting	
/	2. Proper Cold Holding temperature(41°F/45°F) See attached					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135°F)					<u> </u>				Posted at hand sinks Preventing Contamination by Hands			
/			4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly	
/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			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 Heal	ith Control; proce	edures & record	ls		<u> </u>				Gloves Highly Susceptible Populations	
			Арр	proved Source				_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained from approved source; Food in									Cooking			
			good condition, safe, and destruction	d unadulterated; p	parasite							Chemicals	
			8. Food Received at prop At receiving	per temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				from Contamina	ation		-	·				Veggie wash 18. Toxic substances properly identified, stored and used	-
			9. Food Separated & propreparation, storage, dis		during food							Water/ Plumbing	
			10. Food contact surface	es and Returnable	s; Cleaned and							19. Water from approved source; Plumbing installed; proper	
			Sanitized at 200 p		100 31	3		~				backflow device City approved	
			11. Proper disposition of reconditioned	returned, previo	usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N	N	С	Prio	ority Foundat	ion Items (2	Points)	riolar		Req	uire N	Cor	rective Action within 10 days	R
U N O	A	o s	Demonstration 21. Person in charge pre	of Knowledge/ I		e	T U		0	A	o S	Food Temperature Control/ Identification	
			and perform duties/ Cert	tified Food Mana	ger (CFM)	,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
/			22. Food Handler/ no un See	authorized person	ns/ personnel				\			28. Proper Date Marking and disposition	
												29. Thermometers provided, accurate, and calibrated; Chemical/	
			Safe Water, Recor	dkeeping and Fo	ood Package			/				Thermal test strips Food safety station	
				Labeling		e		/				Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation	
			23. Hot and Cold Water 24. Required records avadestruction); Packaged J	Labeling available; adequa ailable (shellstock	ate pressure, saf	e		✓ ✓				Food safety station	
			23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w	Labeling available; adequa ailable (shellstock Food labeled UCEC vith Approved Pr	ate pressure, saf	ë		·				Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	
			23. Hot and Cold Water 24. Required records avadestruction); Packaged FAllergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	Labeling available; adequa ailable (shellstock Food labeled UCEC with Approved Pririance, Specialize obtained for spec nufacturer instruct	ate pressure, saf k tags; parasite rocedures ed Process, and cialized	e		\rightarrow \right				Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	
			23. Hot and Cold Water 24. Required records avadestruction); Packaged FAllergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Food safety state	Labeling available; adequa ailable (shellstock Food labeled UCEC with Approved Pririance, Specialize obtained for spec nufacturer instruct	ate pressure, saf k tags; parasite rocedures ed Process, and cialized	ë	w					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked by Safety States Cons 26. Posting of Consumer foods (Disclosure/Remin	Labeling available; adequa ailable (shellstock Food labeled UCEC vith Approved Pr ariance, Specialize obtained for spec nufacturer instruction numer Advisory r Advisories; raw nder/Buffet Plate)	rocedures ed Process, and cialized ctions	d	w					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
			23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Food safety stat Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of the consumer foods)	available; adequa ailable (shellstock Food labeled UCEC vith Approved Pruriance, Specialize obtained for spec nufacturer instruction numer Advisory	rocedures ed Process, and eialized ctions or under cooke // Allergen Laberinted out	d	ı Not	t to E				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/	
	N A	COS	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Food safety state Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point)	available; adequa ailable (shellstock Food labeled UCEC vith Approved Pruriance, Specialize obtained for spec nufacturer instruction numer Advisory	rocedures ed Process, and cialized ctions er or under cooke // Allergen Laborinted out	d		t to E	Excee N O	N A) <i>Da</i> C C O S	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Food Safety State Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point Prevention of Core Ite	Labeling available; adequa ailable (shellstock Food labeled UCCO with Approved Pr uriance, Specialize obtained for spec nufacturer instruction numer Advisory r Advisories; raw nder/Buffet Plate or by request p t) Violations R of Food Contamination, observed	ate pressure, safe k tags; parasite rocedures ed Process, and cialized ctions ror under cooke // Allergen Laborinted out equire Correct nation , rodent/other	d el	n Not	t to E	N	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Tys or Next Inspection, Whichever Comes First	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Food safety stat Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point Prevention of Core Items (1 Point Prevention of Core Items (2 Point Prevention of Core Items (3 Point Prevention of Core Items (3 Point Prevention of Core Items (2 Point Prevention of Core Items (3 Point Prevention of Core Items (2 Point Prevention of Core Items (3 Point Prevention of Core Items (2 Point Prevention of Core Items (3 Point Prevention of Core Items (4 Point Prevention of Core Items (Labeling available; adequa ailable (shellstock Food labeled UCEC with Approved Pr ariance, Specialize obtained for spec nufacturer instruct tion umer Advisory r Advisories; raw ander/Buffet Plate) or by request p t) Violations Re of Food Contamination, observed seating, drinking	ate pressure, safe k tags; parasite cocedures ed Process, and cialized ctions cor under cooke of Allergen Laborinted out equire Correct mation , rodent/other or tobacco use	d el	n Not	t to E	N O	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Tys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Food safety state Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point) Prevention of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point)	Labeling available; adequa ailable (shellstock Food labeled UCleCI vith Approved Pr uriance, Specialize obtained for spec numer Advisory r Advisories; raw nder/Buffet Plate or by request p t) Violations Re of Food Contami ect contamination, observed s/eating, drinking perly used and stor	ate pressure, safe k tags; parasite cocedures ed Process, and cialized ctions cor under cooke of Allergen Laborinted out equire Correct mation , rodent/other or tobacco use	d el	n Not	t to E	N O	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Was or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Food Safety State Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point Prevention of St. Personal Cleanliness animals Watch / none 35. Personal Cleanliness G. Wiping Spray bo 37. Environmental containess Gee	Labeling available; adequa ailable (shellstock Food labeled UCCC with Approved Pr uriance, Specialize obtained for spec nufacturer instruction numer Advisory r Advisories; raw nder/Buffet Plate or by request p t) Violations Re of Food Contamination, observed s/eating, drinking perly used and stor wittles amination	ate pressure, safe k tags; parasite cocedures ed Process, and cialized ctions cor under cooke of Allergen Laborinted out equire Correct mation , rodent/other or tobacco use	d el	o VU	t to E	N O	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Was or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Food Safety State Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point Prevention of S. Personal Cleanliness animals Watch / none 35. Personal Cleanliness 36. Wiping Spray bo 37. Environmental contar	Labeling available; adequa ailable (shellstock Food labeled UCCC with Approved Pr uriance, Specialize obtained for spec nufacturer instruction numer Advisory r Advisories; raw nder/Buffet Plate or by request p t) Violations Re of Food Contamination, observed s/eating, drinking perly used and stor wittles amination	ate pressure, safe k tags; parasite cocedures ed Process, and cialized ctions cor under cooke of Allergen Laborinted out equire Correct mation , rodent/other cor tobacco use	d el	o VU	t to E	N O	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Tys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Food safety stat Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point Prevention of Core Items (1 Point Prevention of Core Items (2 Point Prevention of Core Items (3 Point Prevention of Core Items (4 Point Prevention of Core Items (4 Point Prevention of Core Items (5 Point Prevention of Core Items (6 Point Prevention of Core Items (Labeling available; adequa ailable (shellstock Food labeled UCICC with Approved Privance, Specialize obtained for spec nufacturer instruction umer Advisory r Advisories; raw nder/Buffet Plate or by request p t) Violations Re of Food Contami ect contamination, observed s/eating, drinking berly used and stor ittles amination nethod r Use of Utensils	ate pressure, safe k tags; parasite cocedures ed Process, and cialized ctions cor under cooke of Allergen Laborinted out equire Correct mation control or tobacco use red	d el	o VU	t to E	N O	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Was or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See	R
U N O		o	23. Hot and Cold Water 24. Required records avadestruction); Packaged F Allergens incl Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Food safety state Cons 26. Posting of Consumer foods (Disclosure/Remin Allergens on labels of Core Items (1 Point Prevention of Separation of Separatio	Labeling available; adequa ailable (shellstock Food labeled UCEC) with Approved Privance, Specialize obtained for spec infacturer instruction numer Advisories; raw inder/Buffet Plate) or by request p t) Violations R of Food Contamination, observed seating, drinking sertly used and store interfaction int	ate pressure, safek tags; parasite rocedures ed Process, and cialized ctions r or under cooke // Allergen Laborinted out equire Correct nation , rodent/other or tobacco use red	d el	o VU	t to E	N O	N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSTEC Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed Tys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean	R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Desmond Willis	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Fotobl:-1	ment Name	Dhymin-1 A	ddraes	City/States	License/Permit #	Daga of						
Establishment Name: Tom Thumb 2964 bakery		Physical Address: N Goliad		City/State: Rockwall.	FS 9054	Page of						
Item/Loc	otion	Temp F	TEMPERATURE OBSEI		Location	Town I						
		тепір г			Location	Temp I						
Cake island			Wic	33								
3	4/35/39/40		Butter	37								
Froz	en desserts unit	-8.3	Wif	-13								
(Cake case	32/33										
		OB	SERVATIONS AND CORRE	CCTIVE ACTIONS								
Item Number	and the second s		NT HAS BEEN MADE. YOUR AT		TO THE CONDITIONS OBSE	RVED AND						
Number	NOTED BELOW: All temps F	I II										
	Baked good labels wit			<u> </u>								
			e window / ingredients	by request								
	Tissue for handling ov											
	Avoid storing gloves u											
	Food safety station wi		•									
	Washing icing unit we		n used up									
42	Time to de-lime Dishi											
	Sink sanitizer 200 ppm											
	Hot water at hand sink		3									
	Hot water at three con											
45/42		<u>'</u>	der and behind equipm	ent and shelving a	s well							
42	To dust fan guards in	wic										
	Wic floor looks great											
45	Minimal dusting of cei											
37		•	lensation and ice aroun	d door plastic curt	ain							
	Shelving to be 6 inche											
45	Make needed repairs to corners of walls where tiles are missing or trim pieces are broken											
	Dishmachine at 160 SR											
Received	hv•		Print:		Title: Person In Charg	ue/ Owner						
(signature)	See abou	/e			Tiue: reison in Charg	G OWNEI						
Inspected	I by:		Print:									
(signature)	See abou	utrick	RS		Samples: Y N	# collected						