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

Retail Food Establishment Inspection Report City of Rockwall

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

	Date: Time in: Time out: License/Po 03/20/2023 9:48 2:08 FS 90										Food Managers Food Handlers All Page 1 of _	2		
				ction: 1-Routine	2-Follow U			_	-Inve	stiga	tion	[5-CO/Construction 6-Other TOTAL/SCO	RE
		hment		ne: 964 deli		Contact/Owner Tom Thumb	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
		l Addr		764 dell	Pe	st control :		Но	od		G	reas	e trap / waste oil : Follow-up: Yes 6/94//	4
3070		Goliad				grocery			2022		Se	e gro	ocery No 🗸	
Mark		C omplia e approj		Status: Out = not in co	ompliance IN = in reach numbered it	em Mark	NO = not in a						plicable COS = corrected on site R = repeat violation W-Wate NA, COS Mark an I appropriate box for R	ch
<u> </u>	1.	G,		Prio	ority Items (3	Points) violation	ns Requi	_					ive Action not to exceed 3 days	T
0	I w o and Temperature for Food Safety					R	O	I	N	N N C O A O		Employee Health	R	
T	'	, n	s	(F = c)	legrees Fahrenhei and temperature	it)		T		Ü		Š	12. Management, food employees and conditional employees;	
ı				Trioper cooming unite	and temperature				~				knowledge, responsibilities, and reporting	
·	2. Proper Cold Holding temperature(41°F/ 45°F) See						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink			
	3. Proper Hot Holding temperature(135°F) See										Preventing Contamination by Hands			
	4. Proper cooking time and temperature Chicken over 165					•				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			
	Hours)							•		alternate method properly followed (APPROVED $Y_{}N_{}$)				
	6. Time as a Public Health Control; procedures & records Prep only									Highly Susceptible Populations				
	Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking if used				
				7. Food and ice obtained good condition, safe, a	ed from approved	source; Food in								
				destruction Comme	ercial	, parasite							Chemicals	
Н				8. Food Received at pr									17. Food additives; approved and properly stored; Washing Fruits	
•				At receiving					•				& Vegetables Veggie wash if needed	
				Protection	n from Contami	nation			/				18. Toxic substances properly identified, stored and used	
·	/			9. Food Separated & pr preparation, storage, di		0							Water/ Plumbing	
·	1			10. Food contact surface Sanitized at 150-					/			-	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	Ť			11. Proper disposition reconditioned	_	ously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	•			DISC	arded				•				and posterior and a second sec	
				Disc		tion Items (2 P	oints) 1	riolat	tions	Req	uire	Cor	rective Action within 10 days	
		N N O A	COO	Pri			Points) 1	O U	I	Req N O	uire N A	C O		R
		N N O A	C O S	Demonstration 21. Person in charge print and perform duties/ Ce	iority Founda n of Knowledge/ resent, demonstra	Personnel tion of knowledge,	R	О	I	N	N	С	rective Action within 10 days	R
U		N N O A		Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no u	iority Founda n of Knowledge/ resent, demonstra rtified Food Man	Personnel tion of knowledge, ager (CFM)	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
U		N N O A		Disconstration 21. Person in charge print and perform duties/ Ce 2 22. Food Handler/ no under the constraint of the co	n of Knowledge/ resent, demonstra rtified Food Man	Personnel tion of knowledge, ager (CFM) ons/ personnel	R	U T	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
U		N N O A		Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no u	n of Knowledge/ resent, demonstra rtified Food Man	Personnel tion of knowledge, ager (CFM) ons/ personnel	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
U		N N O A		Disco Pri Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Water	n of Knowledge/ resent, demonstra rtified Food Man mauthorized persondledeping and I Labeling	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/	R
U		N N O A		Disconstration 21. Person in charge print and perform duties/ Ce 2 22. Food Handler/ no u All Safe Water, Reconstration	n of Knowledge/ resent, demonstra rtified Food Man mauthorized persordkeeping and I Labeling rr available; adequivailable (shellstoo	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station	R
U		N N O A		DISC Pri Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Water See 31 24. Required records a destruction); Packaged Conformance	n of Knowledge/ resent, demonstra rtified Food Man mauthorized persordkeeping and I Labeling rr available; adequations adequation of the control of the cont	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending	R
U		N N O A		Disconstration 21. Person in charge prince and perform duties/ Ce 2 22. Food Handler/ no to All Safe Water, Reconstruction in the content of the content	n of Knowledge/ resent, demonstra rtified Food Man unauthorized persordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I draiance, Specialic e obtained for spec	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post	R
U		N N N O A		Disconstration 21. Person in charge prince and perform duties/ Ce 2 22. Food Handler/ no to All Safe Water, Reconstruction in the See 31 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; makes the See 1	n of Knowledge/ resent, demonstra rtified Food Man unauthorized persordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I draiance, Specialic e obtained for spec	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized uctions	R	W 2	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly	R
U		N N N O A		Disconstration 21. Person in charge properties and perform duties of the part	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequatilable (shellston Food labeled with Approved I variance, Specialic e obtained for speanufacturer instru- isumer Advisory	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and existized actions	R	W	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	R
U		N N N O A		Disconstration 21. Person in charge prince and perform duties/ Ce 2 22. Food Handler/ no to All Safe Water, Reconstruction in the See 31 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; makes the See 1	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I fariance, Specialic e obtained for spe anufacturer instru- usumer Advisory	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked	R	W 2	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
U			S	Disco Pri Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no to All Safe Water, Reco 23. Hot and Cold Water See 31 24. Required records a destruction); Packaged Conformance 25. Compliance with View HACCP plan; Variance processing methods; m See Con 26. Posting of Consum foods (Disclosure/Rem On labels)	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I fariance, Specialia e obtained for speanufacturer instru- usumer Advisory	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label	R R	W 2 2 2	I N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/	
U		N N O A		Disconstration 21. Person in charge properties and perform duties of the safe water, Reconstruction of the safe water, Reconstruction of the safe water, Reconstruction of the safe water of th	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I fariance, Specialia e obtained for speanufacturer instru- usumer Advisory	tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and scialized actions w or under cooked e)/ Allergen Label Require Correction	R	W 2 2	t to E	NO	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
U		N N	S	Disconstration 21. Person in charge properties and perform duties of the safe water, Reconstruction of the safe water, Reconstruction of the safe water, Reconstruction of the safe water of th	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I fariance, Specialia e obtained for speanufacturer instru- isumer Advisory er Advisories; ravinder/Buffet Plate of Food Contam	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Correction	R R	2 2 0 U T	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
U		N N	S	Disco Pri Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no the All Safe Water, Reco 23. Hot and Cold Water See 31 24. Required records a destruction); Packaged Conformance 25. Compliance with Verification of the Component of the Componen	resent, demonstrartified Food Man mauthorized persordkeeping and Labeling reavailable; adequivailable (shellstor Food labeled with Approved I drainance, Specialise obtained for special and facturer instructions of Food Contament of Food Contament of Food Contament of Food Contament of Knowledge Contamination	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ocialized actions w or under cooked e)/ Allergen Label Require Correction in rodent/other	R R	2 2 0 U T	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification	
U		N N	S	Disconstration 21. Person in charge prince and perform duties/ Ce 22. Food Handler/ no under the prince and perform duties/ Ce 23. Hot and Cold Water See 31 24. Required records a destruction); Packaged destruction); Packaged Conformance 25. Compliance with Verification of the processing methods; make See Conformance and processing methods; make See Conformance and processing methods and processing methods (Disclosure/Rem On labels) Core Items (1 Point Prevention and No Evidence of Instantials and No Evidence of Ins	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I rariance, Speciali e obtained for special or special or special or special or special or summer Advisory er Advisories; ravinder/Buffet Plate int) Violations is of Food Contains of Food Contains of Food Contains of Food Contains of Secenting, drinking	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Correction nination n, rodent/other g or tobacco use	R R	2 2 0 U T	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food)	
U		N N	S	Disconstration 21. Person in charge properties and perform duties of the safe Water, Reconstruction of the safe Water of the safe Water, Reconstruction of the safe Water of the safe wat	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequation and the control variance, Speciality of the control of the control of the control	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Correction nination n, rodent/other g or tobacco use	R R	2 2 0 1 Not	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
U		N N	S	Disco Pri Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no to All Safe Water, Reco 23. Hot and Cold Water See 31 24. Required records a destruction); Packaged Conformance 25. Compliance with Verification of the Component of the Compon	resent, demonstra rtified Food Man mauthorized person ordkeeping and I Labeling or available; adequivailable (shellston Food labeled with Approved I Variance, Specialia e obtained for speanufacturer instru- isumer Advisory er Advisories; ra- inder/Buffet Plate of Food Contam- nect contamination ss/eating, drinking perly used and st tamination	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Correction nination n, rodent/other g or tobacco use	R R	2 2 0 U T	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
U		N N	S	Disconstration 21. Person in charge prince and perform duties/ Ce 2 22. Food Handler/ no under the prince and perform duties and perform duties and perform duties and perform duties are certain and perform duties and perform duties are certain and perform duties are certain and performance are certain and p	resent, demonstra rtified Food Man mauthorized persordkeeping and I Labeling or available; adequatilable (shellston Food labeled with Approved I Variance, Specialic e obtained for speanufacturer instructurer instr	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Correction nination n, rodent/other g or tobacco use ored	R R	V V 2 2 2 1 Notes of U T T T T T T T T T T T T T T T T T T	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch	
U		N N	S	DISC Pri Demonstration 21. Person in charge pri and perform duties/ Ce 2 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Water See 31 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m See Con 26. Posting of Consum foods (Disclosure/Rem On labels) Core Items (1 Point Prevention) 34. No Evidence of Instantianus 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray 37. Environmental con 38. Approved thawing	resent, demonstra rtified Food Man mauthorized persordkeeping and I Labeling revailable; adequivallable (shellstore) Food labeled with Approved I rariance, Specialic e obtained for speanufacturer instructurer inst	Personnel tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked e)/ Allergen Label Require Correction in rodent/other g or tobacco use ored	R R	2 2 0 1 Not	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean	
U		N N	S	Disconstration 21. Person in charge prince and perform duties/ Ce 2 22. Food Handler/ no under the prince and perform duties and perform duties and perform duties and perform duties are certain and perform duties and perform duties are certain and perform duties are certain and performance are certain and p	resent, demonstrartified Food Man in authorized persondate personate perso	tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized actions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use ored Is erly used, stored, rrly used	R R	V V 2 2 2 1 Notes of U T T T T T T T T T T T T T T T T T T	t to E	N O	N A N A N N A N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Watch smoked ham 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used See 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Charles Watts	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Thumb 2964 deli	Physical A	ddress: N Goliad	City/State:	all	License/Permit # FS 9055	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loc	ation_		Temp I			
Mobile	e mini queso	38	Cheese island			Salad case					
Rotis	serie unit surface	145-188	34/35/36/39/38	3	Blue cheese olives/ bow tie pasta salad			39/39			
Cl	hicken temp	148-170	Sandwich islan	d	Crab salad / potato salad			38/37			
Meals	s to go (not used)	na	34/35/38/40		P	asta / Italiar	1	36/37			
Read	dy meals island	33-38	Pasta wall with doo	S		Hot case					
Sar	ndwich island	30's	24-38 f		Chic	ken legs / wi	ngs	187/146			
Salad	d wall potato / etc	34-40	Deli case	34		Deli wic		33			
	Wif	-8.8	Ham / cheese	39	Greek s	alad / pot pie/ chicke	n raw	34/36/33			
		OB	SERVATIONS AND CORRECT	IVE ACTION	ONS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F										
	Good organization in meals unit										
	Hot water - at three comp 128										
	Sink sanitizer 150 ppm quats per label										
	Test strips within date										
31	•	sink 92 1	to have adjusted - two at	100 hut 1	ook over	1 min to arrived to	addr	ess			
<u> </u>	Hot water at one hand sink 92 f to have adjusted - two at 100 hut took over 1 min to arrived to address Cleaning slicers at least every 4 hrs - or between types of meat										
	Sanitizer spray hangir			····out							
W			··	noked ha	m						
	Date marking appears to be 6 days out to check on smoked ham Keep An eye on air vents dust										
32 /45/42	Watch condition of floor chipped and shelving is badly oxidize in wic - to clean										
	Avoid storing packages directly on shelving in wic										
	Breading is replaced every 4 hrs or less										
W	Watch rain drop condensation in wif										
	Keep an eye on Maint to floors walls ceilings etc										
	Food safety station										
	Additional temps for hot holding green beans 184/ Mac n cheese 179										
42/45	Minimal cleaning needed under behind and around equipment and inside equipment - shelving etc										
Received (signature)	lby:		Print:			Title: Person In Charge/	Owner				
	See abov	<u>'e</u>									
Inspected (signature)		utvíck	Print:								
	Rowy Nor Nor		100			Samples: Y N #	# collecte	ed			