

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
- Vomit clean up
- Employee health

Date: 03/20/2023	Time in: 9:48	Time out: 2:08	License/Permit # FS 9055	Food Managers 2	Food Handlers All	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Tom Thumb 2964 deli	Contact/Owner Name: Tom Thumb	* Number of Repeat Violations: <u> </u>	6/94/A
		✓ Number of Violations COS: <u> </u>	

Physical Address: 3070 N Goliad	Pest control : See grocery	Hood 10/2022	Grease trap / waste oil : See grocery	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, 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						R	Compliance Status						R
O	I	N	NA	COS	U		O	I	N	NA	COS	U	
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
	✓						✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
	✓											Preventing Contamination by Hands	
	✓						✓					14. Hands cleaned and properly washed/ Gloves used properly	
					✓					✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
					✓							Highly Susceptible Populations	
										✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking if used	
	✓											Chemicals	
	✓						✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash if needed	
							✓					18. Toxic substances properly identified, stored and used	
	✓											Water/ Plumbing	
	✓						✓					19. Water from approved source; Plumbing installed; proper backflow device City approved	
					✓		✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	U		O	I	N	NA	COS	U	
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						W	✓				28. Proper Date Marking and disposition Watch smoked ham	
							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station	
Safe Water, Recordkeeping and Food Package Labeling							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	
							2					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	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R	Compliance Status						R
O	I	N	NA	COS	U		O	I	N	NA	COS	U	
Prevention of Food Contamination							Food Identification						
	✓							✓				41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
					✓		1					43. Adequate ventilation and lighting; designated areas used	
					✓		✓					44. Garbage and Refuse properly disposed; facilities maintained Watch	
							1					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓							✓				47. Other Violations	

