

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>09/06/22</b>	Time in: <b>9:45</b>	Time out: <b>5:48</b>	License/Permit # <b>FS 9055</b>	Food handlers <b>All</b>	Food managers <b>15</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Tom Thumb 2964 deli</b>	Contact/Owner Name: <b>Tom Thumb</b>	* Number of Repeat Violations: _____	<b>6/94/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>3070 N Goliad</b>	Pest control : <b>See grocery</b>	Hood <b>Need new sticker</b>	Grease trap : <b>See grocery</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W	✓					✓					
	✓					✓					
	✓										
	✓										
		✓									
		✓									
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
3				✓		✓					
	✓					✓					
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓					✓					
	✓										
		✓									
	✓										
		✓									
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					W	✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
		✓					✓				
		✓					✓				
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
		✓					✓				
		✓					✓				
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
	✓					1					
	✓						✓				
		✓					✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
		✓					✓				
		✓					✓				
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
	✓					1					
	✓						✓				
		✓					✓				

## Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Lisa McChristian</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Food manufacturer license

Establishment Name: Tom Thumb 2964 deli	Physical Address: 3070 N Goliad	City/State: Rockwall	License/Permit # 9055	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wif	-4	Salad case		Cheese island	35-41
Wic	34/35	Pot salad / egg salad	38/38	Soup island	35-42
Chicken /ribs	35/38	Lasagna /kale salad	35/38	Ready meals sandwich	35-40
Grape for reference	35	Meat and cheese	36/38	Ready meals case	30's
Cooling chicken in bowl	101	Cheese wall	35/36	Rotisserie unit	149-159
Hot holding unit	181	World of Cheese case main	38-40	Potato side	39-41
Fried chicken/ green beans	154/179	World of cheese small	33/34	Pizza wall	30's
Cooked chicken	189-197	Deli wall	33-38		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water 112
	Three comp sink sanitizer near 400 ppm okay per label
45	To clean floor in wif
Cos	Wic - watch storage of cooling items - chicken in bowl with Saran and also Chicken spaghetti in bag
Cos	To cool quickly! Transferred chicken to sheet pan on cart and bag of Chicken spaghetti to 2 in shallow pan on top shelf
	Will confirm temp - confirmed
07	Also found 3 containers of ribs with vacuum sealing issue
34	Flies - various
	Using 6 days for date marking
42	Clean inside cabinets under cheese wall - black units
	Slicers are w r s every 4 hrs or less - signage is posted during cleaning
	Food safety station with test strips and thermo etc
45	To Clean flooring in wic as well as Wif
45	To clean filters where needed in hood
W	Need to check on table with cardboard stored under hood
	Tanks now on site - liquid waste is pumped from units directly into the waste tanks / and fresh unit etc
	Waste tanks with alarm / pumped outside ...
45	Small amount of grease on floor - to be cleaned
W	Avoid using home grade thin plastic containers with lids -glad etc ... as they are not commercial
W	Avoid over stocking cheese island / soup island etc to allow for good air flow
42	Rusty peeling shelving will be addressed during remodel - to clean and address as needed until ( soup island )
	For ready meals items will be cooked and cooled down and packaged cold
	To confirm that cooling down is being tracked - confirmed with manager
Followup	Will check items cooling ..at exit of inspection for store- chicken tenders -41/41/41 / chicken spaghetti 42 (just packages)
	Will confirm sanitizer at 75 F
	Chicken spaghetti is usually thawed in wic and placed into pan to place on sales floor for customer self service with handling instructions to 165
	Watch condition of shelving inside wic — aluminum

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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