Followup fee of																	
S50.00 after initial Retail Food Establishment Inspection Report Allergy policy/traini										ing							
Followup City of						Roc	kw	all					Vomit clean up Employee health				
										Food ha	ndlers Fe	ood managers	Page <u>1</u> of	2			
				9:45 5:48 ion: 1-Routine 2-Follow	Up 3-Compl		_	-Inve	estia	ation		All 5-CO/Construction		5 6-Other	TOTAL/SCO		
Establ	ishr	nent	Nan	e:	Contact/Owner Tom Thumb			-11170	Jongo	11101		× Number of Repeat ✓ Number of Violatio	Violations	s:			
Physical Address: Pest control :							Но					e trap :	Follo	ow-up: Yes 🖌	6/94/	Ά	
	Com	ıplia	nce S	tatus: <b>Out</b> = not in compliance $IN = i$	n compliance	$\mathbf{NO} = \mathbf{no}$	-	d new s rved				plicable COS = corrected	d on site		lation W-Wa	tch	
Compliance Status:Out = not in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-WatchMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for RPriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status Compliance Status   O I N N C Time and Temperature for Early Softer									R								
U N T	0	A	O S	(F = degrees Fahrenheit)			U T		O A O Employee Health   Image: Constraint of the state of the stat				employees:				
w 🖌				1. Proper cooling time and temperature Addressed at time if Ir	isp			~				knowledge, responsibiliti			employees,		
~				2. Proper Cold Holding temperature(41°F/45°F) Watch				~	,			13. Proper use of restricti eyes, nose, and mouth Posted at hand sir	charge from				
~				3. Proper Hot Holding temperature(135°F) See				-	1			Preventing	ıds				
~	1			4. Proper cooking time and temperatur See	e			1				14. Hands cleaned and pr	ised properly				
	~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~	,			15. No bare hand contact alternate method properly Gloves					
	~			6. Time as a Public Health Control; pr Prep only o	ocedures & records			<u> </u>	11			Highly S					
<b>I</b>				Approved Source			~				16. Pasteurized foods use Pasteurized eggs used wh	fered					
3			~	7. Food and ice obtained from approve good condition, safe, and unadulterate destruction Ribs with broken	inadulterated; parasite												
				8. Food Received at proper temperatur At receiving				~				17. Food additives; appro & Vegetables			-		
		<u> </u>		Protection from Contan	ination			~				Water or veggi 18. Toxic substances prop Confirmed	e was berly iden	tified, stored ar	uce id used		
~				9. Food Separated & protected, prever preparation, storage, display, and tasti			1-	<u> </u>				Vater/ Plu	umbing				
~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>400</u> ppm/temperature				~				19. Water from approved backflow device	source; P	Plumbing install	ed; proper		
	~			11. Proper disposition of returned, pre reconditioned			~	,			City approved 20. Approved Sewage/Wa disposal	astewater	Disposal Syste	m, proper			
	<u>.                                    </u>	<u> </u>		Priority Found	ation Items (2 P					_		rective Action within 10	days				
O I U N T					R	U U T	N	N O	N A	C O S	Food Temper	ature Co	ntrol/ Identific	ation	R		
				21. Person in charge present, demonstr and perform duties/ Certified Food Ma 15			w	~				27. Proper cooling metho Maintain Product Temper	rature Pr	ocedures ir	quate to 1 place		
<b>/</b>	22. Food Handler/ no unauthorized persons/ personnel All			rsons/ personnel			~	2			28. Proper Date Marking Using 6 days or les	SS					
Safe Water, Rec				Safe Water, Recordkeeping and Labeling	Food Package			~	,			29. Thermometers provid Thermal test strips		ate, and calibrat	ed; Chemical/		
			23. Hot and Cold Water available; ade <b>Confirmed</b>					I		Food safety stat Permit Requiren		requisite for O	peration				
		24. Required records available (shellstock tags; parasite					~				30. Food Establishment To post to read						
		<u> </u>		destruction); Packaged Food labeled Labels appear full Conformance with Approved Procedures				Ľ				Utensils, l	Equipme	nt, and Vendir	ıg		
				25. Compliance with Variance, Specia HACCP plan; Variance obtained for sp processing methods; manufacturer inst	pecialized		su					31. Adequate handwashir supplied, used Equipped					
				Logs - to confirm Consumer Advisor			┢	~				32. Food and Non-food C designed, constructed, and		rfaces cleanable	e, properly		
				26. Posting of Consumer Advisories; r foods (Disclosure/Reminder/Buffet Pl				V	,			Watch 33. Warewashing Facilitie Service sink or curb clear	es; installe	ed, maintained, ty provided	used/		
				l included on labels Core Items (1 Point) Violations	Reauire Correctiv	e Actio	n No	t to E	Excee	ed 90	) Da	Confirmed					
O I U N	N O	N A	C O S	Prevention of Food Conta	<b>^</b>	R		I N	N O	N A	C O	* * <i>*</i>	od Ident			R	
т 1			8	34. No Evidence of Insect contaminati animals See	on, rodent/other		1		~		S	41.Original container labo	eling (Bul	lk Food)			
				35. Personal Cleanliness/eating, drinki	ng or tobacco use				1			Р	hysical F	acilities			
				36. Wiping Cloths; properly used and Using spray			1					42. Non-Food Contact su See	rfaces clea	an			
	~			37. Environmental contamination Watch for condensatio	n			~				43. Adequate ventilation	and lighti	ng; designated	areas used		
	~			38. Approved thawing method WiC				~				44. Garbage and Refuse p		-			
				Proper Use of Uten			1					45. Physical facilities inst See					
				39. Utensils, equipment, & linens; pro dried, & handled/ In use utensils; prop				~			_	46. Toilet Facilities; prop	erly const	tructed, supplie	d, and clean		
	40. Single-service & single-use articles; properly stored and used				╞					47. Other Violations							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Lisa McChristian	Print:	Title: Person In Charge/ Owner						
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:						
Form EH-06 (Revised 09-2015)								

Food manufacturer license

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	nent Name: <b>Thumb 2964 deli</b>	Physical A 3070	N Goliad	City/State: Rockwal	I	License/Permit # Page 2 9055		2 of 2			
Item/Loc	-4	T.m. F	TEMPERATURE OBSERVA		Terre /Terre 4	·					
		Temp F	Item/Location	<u>Temp F</u>	Item/Location			Temp F			
Wif		-4	Salad case		Cheese island		1	35-41			
	Wic	34/35	Pot salad / egg sala	d 38/38	Soup island			35-42			
C	hicken /ribs	35/38	Lasagna /kale sala	d 35/38	Ready meals sandwich			35-40			
Grap	be for reference	35	Meat and cheese	36/38	Ready meals case			30's			
Coolir	ng chicken in bowl	101	Cheese wall	35/36	Ro	tisserie uni	t	149-159			
Ho	t holding unit	181	World of Cheese case mail	e main 38-40		otato side		39-41			
Fried of	chicken/ green beans	154/179	World of cheese sma	II 33/34	F	Pizza wall		30's			
Co	oked chicken	189-197	Deli wall	33-38							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Tumber											
	Hot water 112										
45	Three comp sink sanitizer near 400 ppm okay per label To clean floor in wif										
Cos											
Cos	Wic - watch storage of cooling items - chicken in bowl with Saran and also Chicken spaghetti in bag To cool quickly! Transferred chicken to sheet pan on cart and bag of Chicken spaghetti to 2 in shallow pan on top shelf										
003	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 wi		•								
45	To clean filters where needed in hood										
W	Need to check on tab	le with ca	rdboard stored under hood	ł							
	Tanks now on site - liq	uid waste	e is pumped from units dire	ctly into th	ne waste	tanks / and fresh	unit	etc			
	Waste tanks with alar	m / pump	oed outside								
45	Small amount of greas	se on floo	r - to be cleaned								
W	Avoid using home grad	de thin pl	astic containers with lids -c	lad etc	as they a	are not commercia	all				
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 c	ooked and cooled down ar	ld packag	ed cold						
	To confirm that cooling down is being tracked - confirmed with manager										
Follow											
Followup											
	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: Print: Title: Person In Charge/ Owner											
(signature)	See abov	/e									
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y. N. # collected											
(orginature)	Kelly Kírkpa	itríck	KS		Samples: Y N # collec			d			
	(Pervised 00 2015)					• • • • • • • • • • • • • • • • • • •					