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
Employee health

	Date: Time in: Time out: License/PG 99/06/2022 8:47 9:39 FS 96										Food handlers PP internal training FH PP internal training FH Page 1 of _	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						_	Invest	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE	
				_{me:} 964 Fuel		Contact/Owner Tom Thumb	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
		ıl Add				t control :		Нос	od		Gr	ease	e trap : Follow-up: Yes 2/98/	4
		Goliad				store		Na			Na		No 🗹	
Marl				Status: Out = not in c e points in the OUT box for	compliance IN = in co	m Mark	$\mathbf{O} = \text{not } \mathbf{O}$						plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an In appropriate box for R	ch
			_										ive Action not to exceed 3 days	
О							R	O I N N						R
U T	N O A O S (F = degrees Fahrenheit)					U T	N	O		o s	Employee Health			
				Proper cooling time	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2 Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	-		
	2. Proper Cold Holding temperature(41°F/ 45°F) See						/				eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135°F)				+		ш				Posted at hand sinks			
	4. Proper cooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)									15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
	6. Time as a Public Health Control; procedures & records									No handling				
	o. Time as a Public Health Control; procedures &										Highly Susceptible Populations			
				A	pproved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
			1	7. Food and ice obtain	ned from approved s	source: Food in			Ш					
				good condition, safe, a	and unadulterated; p	parasite							Chemicals	
Ш				destruction Comm										
				8. Food Received at p									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
								-					18. Toxic substances properly identified, stored and used	-
	Protection from Contamination					/				Low or away				
	/			Food Separated & preparation, storage, d		i during 100a							Water/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					/				19. Water from approved source; Plumbing installed; proper backflow device				
				11. Proper disposition	of returned, previo	usly served or		-				1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	+
				reconditioned					/				disposal	
				Pr	riority Foundat	ion Items (2 Po							rective Action within 10 days	
U	I N	N N O A			riority Foundat		oints) vi	O U	I	N	N A	C O	•	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Thumb 2964 fuel		Physical Address: N Goliad		City/State: Rockwall	License/Permit # FS 9053	Page 2 of 2					
			TEMPERATUR	RE OBSERVAT	ΓIONS							
Item/Loc		Temp F	Item/Location		Temp F Item/	<u>Location</u>	<u>Temp</u>					
Freez	er For ice cream	-8										
	Milk cooler	35/37										
	WIIII OOOICI	00/01										
		OF	SERVATIONS AND	CORRECTI	VE ACTIONS							
Item	AN INSPECTION OF YOUR	ESTABLISHME				TO THE CONDITIONS OBS	ERVED AND					
Number	NOTED BELOW: All temps to	aken in F										
	Using reddy ice											
40	Soda station looks g											
42	Minor cleaning inside											
W	Avoid reuse of cards			•								
45	Restroom equipped			ioi water i	19							
45	General cleaning und Dirty wiping cloths w			washad								
W					red - more av	ailahla insida stora						
V V	Drains look good	Quats in three comp sink 200 ppm - test strips on site expired - more available inside store										
	Cup shortage therefore only selling small cups and using refillable containers without lids etc											
	Machines for beverages are cleaned weekly											
	iviacinines for beverages are cleaned weekly											
Received	l by:		Print:			Title: Person In Char	ge/ Owner					
(signature)		ve										
Inspecte	d by:		Print:									
(signature)	′Kelly kirkp	atríck	$ \mathcal{RS} $			Samples: Y N	# collected					