Additional followups \$50.00 fee					Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallVomit clean upEmployee health									olicy/trainir an up	וg		
Date: Time in: Time out: License/Pe												Food han		Page <u>1</u> of _	2		
	09/11/2023 12:34 12:57 FS 90											_					
Esta	Purpose of Inspection:I-Routine2-Follow Up3-ComplaintEstablishment Name:Contact/Owner Name							l i				1 1	* Number of Repeat Violations:			NE	
	Tom Thumb 2964 FuelCenterTom ThumbPhysical Address:Pest control :							Hood Grease tra			G	reas	✓ Number of Violations COS: e trap/ waste oil Follow-up: Yes 1/99/			4	
3074			000.		Refer to sto	re		Na Na Na					No 🖌				
Mark				Out = not in complete points in the OUT box for each	II = II compliantch numbered item	Mark	$\mathbf{O} = \text{not o}$ in appr						pplicable COS = corrected , NA, COS	on site \mathbf{R} = repeat via Mark an $$ in appropria	olation W- Wate ate box for R	ch	
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 I Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
0 1		I N	C O S	C Time and Temperature for Food Safety				O U T	I N	N O	N A	C O S	Employee Health				
	v			1. Proper cooling time and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
v	/			2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at sinks				
	3. Proper Hot Holding temperature(135°F)									Preventing	nds						
		V		4. Proper cooking time and	d temperature				~				14. Hands cleaned and pro-	used properly			
		~		5. Proper reheating proced Hours)	lure for hot holding (1	65°F in 2			-	~			15. No bare hand contact alternate method properly		-		
		/		6. Time as a Public Health	Control; procedures	& records							Highly S	usceptible Populations			
	-		<u> </u>										16. Pasteurized foods used	l; prohibited food not of			
		_			oved Source						~		Pasteurized eggs used whe	en required			
·	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Store																
v				8. Food Received at proper At store receivin	-						~		17. Food additives; approv& Vegetables	ved and properly stored;	Washing Fruits		
				Protection fro	om Contamination				~				18. Toxic substances prop Watch in back room		nd used		
L	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											ater/ Plumbing					
v	/		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>150</u> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	Image:						~				20. Approved Sewage/Wa disposal	stewater Disposal Syste	m, proper				
<u> </u>		<u> </u>	<u> </u>				ints) vi	olati	ions i	Req	uire	Cor	rective Action within 10 c	lays			
	I I N (C O	Demonstration of	f Knowledge/ Person	nel	R	O U	I N	N O	N A	C O	Food Tempera	ature Control/ Identific	cation	R	
Т			S	21. Person in charge preser and perform duties/ Certifi				T	~			S	27. Proper cooling method Maintain Product Tempera		quate to		
1 22. Food Handler/ no unauthorized persons/ personne 4			sonnel		28. Proper Date Marking and disposition												
			<u> </u>	Safe Water, Recordk L	keeping and Food Pa abeling	ckage			~				29. Thermometers provide Thermal test strips Confirmed therm				
V	/			23. Hot and Cold Water av	vailable; adequate pres	ssure, safe								ent, Prerequisite for O			
L	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						~				30. Food Establishment	Permit (Current/ insp s	ign posted)	Γ			
				Conformance with 25. Compliance with Varia	h Approved Procedu ance, Specialized Proc		H	F					Utensils, E 31. Adequate handwashin	Equipment, and Vendir g facilities: Accessible a			
		~		HACCP plan; Variance ob processing methods; manu	stained for specialized				~				supplied, used Equipped		ind property		
				Consum	ner Advisory				~				32. Food and Non-food Co designed, constructed, and	lused			
r				26. Posting of Consumer A foods (Disclosure/Reminde Commecia					~				33. Warewashing Facilitie Service sink or curb clean Equipped		used/		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										-							
	I N		C O S	Prevention of I	Food Contamination		R	O U T	I N	N O	N A	C O S	Бо	od Identification		R	
V	/			34. No Evidence of Insect animals None observed		/other				~			41.Original container labe	ling (Bulk Food)			
	/			35. Personal Cleanliness/ea		acco use	\square						Pl	ysical Facilities			
	/			36. Wiping Cloths; propert	ly used and stored				~				42. Non-Food Contact sur Watch inside cabinet				
	v	/		37. Environmental contam	nination				~				43. Adequate ventilation a		areas used	1	
\vdash				38. Approved thawing met	thod		[]	┝┤	~				44. Garbage and Refuse pr	roperly disposed; facilit	es maintained	+	
			<u> </u>	Proper I	Use of Utensils			⊢┤	<u>,</u>	╡			45. Physical facilities insta Watch floor	alled, maintained, and cl	ean	+	
ŀ				39. Utensils, equipment, & dried, & handled/ In use u	t linens; properly used			1	-				46. Toilet Facilities; prope To repair pape			+	
				40. Single-service & single and used	e-use articles; properly	y stored	$\left \right $	┝┤		~			47. Other Violations			+	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Thumb 2964 fuel	Physical A	^{ddress:} N Goliad	City/State: Rockwa	п	License/Permit # FS 9053	Page <u>2</u> of <u>2</u>		
101111		30741	TEMPERATURE OBSERVA		.11				
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F		
Bevera	age cooler		Freezer	1.5					
2	9-33-36-39								
		OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS				
Item		ABLISHMEN	T HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSERV	ED AND		
Number	NOTED BELOW: ALL TEMPS TA	AKEN IN F							
	Using reddy ice								
	Nozzles at Bev station are washed and sanitized daily								
46	Need to repair towel dispenser in restroom								
	Hot water 128 F								
	Back room:								
	Watch use of mop sink								
W	Watch dispenser for sanitizer in three comp sink $$ 150 ppm								
	Watch floor storage as difficult to clean floor when storing chemical bottles on floor								
	Paper towels for restroom are shoes over sink								
	Cloth towels are used for floors - dirty taken to wash								
	Refer to poster for checking ppm temp - for sanitizer								
	Using washable wicker for produce								
Received	by:		Print:			Title: Person In Charge/	Owner		
(signature)	^{by:} Kelly kírkpa	'e				8-			
Inspected (signature)	by:		Print:						
(arginature)	Kelly kírkpa	itríck	RS			Samples: Y N #	collected		
	(Povised 00 201E)					-			