\$50.00 reinspection fee 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

03/	: '01.	/20	23	Time in: 11:40	Time out: 12:11	Fs 90							Food handlers Food Managers 1 1 1 1 Page 1 P	age <u>1</u> of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N						4-Investigation 5-			tion	1	5-CO/Construction 6-Other TO * Number of Repeat Violations:	TOTAL/SCORE		
Tom	Tom thumb 2964 fuel center			T	Т					(ireas	✓ Number of Violations COS:	2/98/A	
	3074 N Goliad Store					$\mathbf{O} = \text{not } \mathbf{O}$	Na Na			No 🗸	n W-Watch			
Mark				points in the OUT box for	each numbered item	Mark	√ in ap	propr	riate b	ox fo	or IN	, NO	D, NA, COS Mark an in appropriate box ive Action not to exceed 3 days	
0 1	mpliance Status I N N C Time and Temperature for Food Safety			R	Co	ompli I	iance S	Status N (tus C		R			
U I	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T T	N	О	A	o s	Employee Health 12. Management, food employees and conditional employees	loyees;		
	~			~	-	4.50			~				knowledge, responsibilities, and reporting	
V	4			2. Proper Cold Holding See	temperature(41°F/	45°F)			~				 Proper use of restriction and exclusion; No discharge eyes, nose, and mouth Will move to hand sink in warewashing 	ge from
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands				
	4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used p Nonfood contact only				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						/			15. No bare hand contact with ready to eat foods or appr alternate method properly followed (APPROVED Y				
		/		6. Time as a Public Hea	lth Control; proced	ures & records			<u> </u>				Highly Susceptible Populations	
				Арр	Approved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	I
				7. Food and ice obtained										
·	good condition, safe, and unadulter destruction Commercial		ercial								Chemicals			
-	1			8. Food Received at pro At receiving in							~		17. Food additives; approved and properly stored; Wash & Vegetables	shing Fruits
				Protection	from Contaminat	ion			~				18. Toxic substances properly identified, stored and used	ed
·				9. Food Separated & propreparation, storage, dis		during food				•			Water/ Plumbing	
				10. Food contact surface Sanitized at _200_		; Cleaned and	+						19. Water from approved source; Plumbing installed; pr	proper
				11. Proper disposition o	of returned, previous	sly served or						i	City approved 20. Approved Sewage/Wastewater Disposal System, pro	roper
	•			reconditioned Disca	arded				~				disposal	
														•
O 1		N A	C				ints) v	0	I	N	N	C	rective Action within 10 days Food Temperature Control/ Identification	n R
O I U I		N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/ Pe	ersonnel n of knowledge,							Food Temperature Control/ Identification	n
U		N A	0	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge/Peesent, demonstration	ersonnel n of knowledge, er (CFM)		O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate Maintain Product Temperature	n
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:	License/Permit #	Page <u>2</u> of <u>2</u>						
Tom	Thumb 2964	3074 N Goliad		Rockwall	FS 9053							
Item/Loc	otion	Temp F	TEMPERATURE Item/Location		Item/Location	Town I						
		1	<u>Item/Location</u>	Temp F	<u>Heni/Location</u>	Temp I						
Frozer	1 1000	5.1										
l 1	Milk cooler	38-39										
Item	AN INSPECTION OF YOUR ES			CORRECTIVE ACTION	S CTED TO THE CONDITIONS OBSE	RVED AND						
Number	NOTED BELOW: all temps F	TADLISHWI	INT HAS BLEN MADE, T	OUR ATTENTION IS DIREC	TED TO THE CONDITIONS OBSE	ACV LD AND						
	Ice using teddy ice											
	soda station looks god	od - nozzl	es cleaned daily									
	Hot water 124 at hand	d sink and	3,comp									
	Discussed quats and	testing at	65-75									
	Watch mop sink stora	ge avoid	over crowding									
	Watch floor storage											
	Restroom equipped											
W	To move health policy	to hand	sink in back warev	vashing								
	Sink sanitizer 200 ppr	n										
	Wiping cloths only use	ed for floo	r									
	Using orange cleaner	for high	ouched non food	areas								
	Using quats in sink for	r food cor	ntact									
W	Avoid using bleach in	same are	a and in sinks as	well								
29	Need test strips in dat	te										
	Using washable wicke	er for fruit										
	To use quats on Bev of	dispenser	s etc avoid using	anything not approv	red for food contact							
	No cups for soda stat	ion at this	time - so using o	wn containers with	out lid							
	OR using spare cups	for now for	or ice									
	Dates look good on Tcs											
D :			T			- 10						
Received (signature)	Dot Once	,	Print:		Title: Person In Charg	e/ Owner						
	rai Uney	<u>/</u>										
Inspected (signature)	Pat Oney Kelly kirkpa		Print:									
	кешу кикра	urick	KS		Samples: Y N	# collected						