Follow-up fee of \$50.00 is required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/traini Image: Vomit clean up Employee healthFollowupCity of RockwallEmployee health										ng					
Date: Time in: Time out: License/Per 03/02/2021 8:18 12:45 FS 90												st. Type	Risk Category	Page $\underline{1}$ of _	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								n	5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:			TOTAL/SCO	RE		
Tom Thur	nb 29	64 grocery	Tor	n Thumb	vanie.				1		✓ Number of V		COS:	2/98//	Δ
Physical Ad N Goliad	ldress:		Pest con Rentokil			Ho Na	ood				se trap : o provide		Follow-up: Yes 🖌 No 🗌	2/30/1	
	oliance S	tatus: Out = not in cor points in the OUT box for		111	$\mathbf{O} = \mathbf{no}$ X in at						pplicable $COS = co$, NA, COS	orrected on Ma	site \mathbf{R} = repeat vio rk an \mathbf{X} in appropriate	lation W-Wate box for R	ch
		•	rity Items (3 Poin			ire In	nmed	liate	Cor	rrect					
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O T V S (F = degrees Fahrenheit)				R		I N	iance N O	Ν	С	Employee Health				R	
	T S (F = degrees Fairement) I I. Proper cooling time and temperature			П	_	~			3	12. Management, food employees and conditional employ knowledge, responsibilities, and reporting				T	
w		2. Proper Cold Holding temperature(41°F/ 45°F) Will check coolers					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				+
		3. Proper Hot Holding to					<u> </u>			<u> </u>	Ścreening at arrival Preventing Contamination by Hands				-
		4. Proper cooking time a	and temperature			_	~			1	14. Hands cleaned and properly washed/ Gloves used pro				-
	5. Proper reheating procedure for hot holding (165°F in 2								-			n ready to eat foods o		+	
		Hours) 6. Time as a Public Hea	lth Control; procedure	es & records				V		alternate method properly followed (APPROVED YN Gloves				YN)	
										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized area used when required					
	Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					•				Pasteurized eggs used when required Chemicals					
~		8. Food Received at pro Checking at re	· ·				~				17. Food additives; & Vegetables Using prod		and properly stored;	Washing Fruits	
		Protection	from Contamination	ı			~						identified, stored an	d used	
~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch 					Water/ Plumbing									
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _200_ ppm/temperature					~				19. Water from approved source; Plumbing installed; prop backflow device City approved			ed; proper	Г	
		11. Proper disposition or reconditioned Disca	f returned, previously	served or			~						water Disposal System	m, proper	1
			ority Foundation	Items (2 Po	ints)			_		e Cor	rrective Action with	in 10 day	S		
	N C A O S	Demonstration	of Knowledge/ Perso	onnel	R	O U T	N	N O	N A	C O S		emperatu	re Control/ Identific	ation	R
		21. Person in charge pre and perform duties/ Cer 2 plus	tified Food Manager ((CFM)		٧	V				Maintain Product T	Cemperatur		quate to	
		22. Food Handler/ no un All eMployees	nauthorized persons/ p	ersonnei				~			28. Proper Date Ma	e	accurate, and calibrat	ad Chamical/	_
		Safe Water, Recor	rdkeeping and Food Labeling	-			~				Thermal test strips Digital and t				
	_	23. Required records av					T			1		-	mit (Current/ insp s	-	
~		destruction); Packaged I	Food labeled	-			~				To post		× x		
		25. Compliance with Va		rocess, and			1			1	31. Adequate hand		ipment, and Vendin cilities: Accessible a		-
		HACCP plan; Variance processing methods; ma	anufacturer instruction				~				supplied, used Equipped				
		Cons	sumer Advisory			v					designed, construct	ed, and us			
		26. Posting of Consume foods (Disclosure/Remi			Π		~				Service sink or curl		of produce co nstalled, maintained, facility provided	used/	T
		Core Items (1 Poin	t) Violations Requi	ire Corrective	Actio	n Noi	t to E	Excee	ed 9(0 Da	Equipped	on , Whic	hever Comes First		
	N C A O S	Prevention of	of Food Contamination	on	R		N	N O	N A	C O S		Food	Identification		R
	5	34. No Evidence of Inse animals	ect contamination, rod	ent/other	П	_		~		5	41.Original contain	er labeling	g (Bulk Food)		Γ
/		35. Personal Cleanliness		obacco use								•	ical Facilities		
~		36. Wiping Cloths; prop Spray bottles				1					42. Non-Food Cont				
W		37. Environmental conta See 45 conde	nsation				~				-		lighting; designated a		
		38. Approved thawing n	nethod		\square	۷	~				Watch	1 1	erly disposed; faciliti		
		•	er Use of Utensils			1					-		d, maintained, and cl		_
~		39. Utensils, equipment dried, & handled/ In use	e utensils; properly us	ed			~				Equipped		constructed, supplied	1, and clean	
		40. Single-service & sin and used Watch	ngie-use articles; prope	erly stored				~			47. Other Violation	15			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Mark Evans	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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Establishment Name: Tom thumb 2964 grocery		Physical A N Goli	ad F	^{Sity/State:}		age <u>2</u> of <u>2</u>					
Item/Location		TEMPERATURE OBSERVA		1	Itom/I contion	Tomp F					
	ce wall defrost	<u>Temp F</u>		Temp F	Item/Location	Temp F					
FIOUU	ce wall dell'ost		Wic	31/32	Dog food	35					
Cut m	elon / bagged salad	33/41	Prep room	45	Freezers						
Pro	oduce island	33/40	Dairy wall is down	60	-17/0						
F	Potato wall	34/40	Product removed		Beer wall	20-30					
Ca	abbage wall	33/37	Cheese wall	49-51	Mini mobile	30					
Μι	Ishroom wall	30s/40	Mini bunkers	36/37							
Whe	eatgrass area	30's up to 41 F	Dairy wic	35-41							
G	rape cases	39's	Wif	-5							
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER NOTED BELOW:										
42	Minor cleaning on floor in produce cases needed										
	Cool labeling product stickers / price stickers /signs or packaging										
	Sprayer nozzles are cleaned - weekly										
	Produce prep area										
	Hot water 114f										
	Sink sanitizer 200 ppm										
	Using a chlorinator product for produce tested to be 30 ppm										
W	Keep an eye on condition of cutting boards										
	Dairy wall was found to be down today so product was removed and placed into other wics/. Will replace when cooler is repaired										
	Product at 50/51 to be pulled and discarded if meets 4 hr in DZ										
45	Unit went down at 8:30 am / product is 40/42 in rear of unit										
45		•	corner of one fan box in wif								
W 40	v		crete outside of grease cont	ainers							
42 W	Clean inside cases where needed on sales floor Will Followup on dairy and juice and soft cheese wall										
vv		and juice	e and son cheese wall								
	Using reddy ice										
	•										
Received (signature)	^{by:} See abov ^{Iby:} Kelly kirkpc	/e	Print:		Title: Person In Charge/ Ow	ner					
Inspected	l by:		Print:								
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}		Samples: Y N # coll	lected					
	(Device d 00 2015)										