

\$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

Date: <b>09/06/2022</b>	Time in: <b>9:45</b>	Time out: <b>5:48</b>	License/Permit # <b>FS 9056</b>	Food handlers <b>All</b>	Food Managers <b>15</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Tom Thumb 2964 grocery</b>	Contact/Owner Name: <b>Tom Thumb</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>N Goliad</b>	Pest control : <b>Rentokil 09/06/2022</b>	Hood To produce	Grease trap: waste oil : <b>Les 1500 05/19/2022 /</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
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 R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓						✓			
<b>3</b>						<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						<b>2</b>					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>								✓			
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>						✓					
		✓				✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓							✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Lisa McChristian</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Tom Thumb 2964 grocery</b>	Physical Address: <b>3070 N Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9056</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Produce / juice wall	33-39	Beer wall	30's	Milk bunker	39-31
Veggie wall wet	39.9	DUG		Shelled Egg bunker	39-43
Produce island	35-40	Freezer	5.3	Wic dairy	30's
Wet wall 2	36-39-42	Cooler 1/2	38/39	Wif	8.9
Berry island	37/38	Egg cooler	30's		
Wic produce	41.1/42	Dairy yogurt	30's		
Mini mobile Produce	40	OJ unit	30-40		
Produce guac mini mobile	Defrost	Cheese wall	30-41		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Front restrooms equipped with soap / towels and hot water 100-118
42	Normal cleaning of produce wall needed
	Produce island
07/cos	Several packages of romaine that were discolored to remove - cos
	Discussed cool labeling on stickers / price labels / packaging
	Produce prep
	Hot water 112 at three comp and 18 at hand sink
	Veggie wash 30-60 ppm
32	Time for sanding cutting boards in produce prep
	Sanitizer 200 ppm at three comp sink
	Ambient room temp 55
42/45	Need to clean spills in produce wic
W	Minor cleaning needed in prep room - minimal
45	Hallway and back storage areas - clean under pallets and shelving
	Dates in baby formula look good
W	To address torn gaskets on dairy cooler
	Hot water in back restroom 120
45	Clean inside dairy cooler where needed for spills and watch torn pipe wrapping /
34	Mop sink is being used for damages .. watch for flies etc
37	Wif ice around the door and on left fan box
34	small gap under back door on far left
W	Watch area around dumpster
W	Watch ice in freezer customer cases

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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