	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean upCity of RockwallVomit clean up																		
D	te:				Time in: Time	e out:	License/Pe	ermit #						Food handlers Food Managers					
09/06/2022 9:45 5:48 FS 90										All $15^{\text{Page} \frac{1}{2}}$	of <u>2</u>								
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4-]	Inves	stiga	tion	1 [5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE					
То	Tom Thumb 2964 grocery Tom Thumb					vanie.		1			-	✓ Number of Violations COS:	/Α						
	Physical Address: Pest control : N Goliad Rentokil 09/06/2022						Hoo To p	od roduc	e			ase trap: waste oil : Follow-up: Yes	// \						
Ma							O = not of I = not o						pplicable $COS = corrected on site R = repeat violation W-W O, NA, COS Mark an in appropriate box for R$	atch					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																			
O U T	I N	N O	N C Time and Temperature for Food Safety					R	O U T	Î	N O	A	C O S	Employee Health	R				
1		<u>_</u>		s (1 - degrees randometr) 1. 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					
	~				See					~				eyes, nose, and mouth Posted at hand sink					
		/			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 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_) Gloves							
	6. Time as a Public Health Control; procedures & records Prep only								Highly Susceptible Populations										
						d Source					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required								
3	Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Discard lettuce etc							-		Chemicals									
8. Food Received at proper ter										17. Food additives; approved and properly stored; Washing Fruit	s								
	At receiving						~				& Vegetables Veggie wash within range								
					Protection from		6 1			~				18. Toxic substances properly identified, stored and used Watch storage in back storage areas					
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				g food			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 City approved					
		~			11. Proper disposition of return reconditioned Discarde	ned, previously ser ed	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Ι	N	N	С	Priority	Foundation Ite	ems (2 Poi	ints) v	iolat 0	_		uire N	Cor C	rective Action within 10 days	R				
U T	N	0	A	O S	Demonstration of Kn				U T	N	N O	A	O S	Food Temperature Control/ Identification					
	~				21. Person in charge present, d and perform duties/ Certified F 15	Food Manager (CF	FM)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~				22. Food Handler/ no unauthor All				~			28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; Chemical/							
Safe Water, Recordkeeping and Food Package Labeling					Thermal test strips Food safety station														
	23. Hot and Cold Water available; adequate pressure, safe Equipped				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign post														
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				To post														
			I		Conformance with Ag 25. Compliance with Variance									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
			~		HACCP plan; Variance obtaine processing methods; manufact	ned for specialized turer instructions	ess, and			~				supplied, used Equipped					
					Consumer	Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards					
	/				26. Posting of Consumer Advis foods (Disclosure/Reminder/B									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
╘	-				х.	,		Action	n Not	to E	xcee	d 90) Da	Equipped and set up ays or Next Inspection, Whichever Comes First					
O U	I N	N O	N A	C O	Prevention of Food			R	O U		N O	N A	C O	Food Identification	R				
т 1				S	34. No Evidence of Insect cont animals Flies	tamination, rodent	/other		Т		~		S	41.Original container labeling (Bulk Food)					
ŀ	~				35. Personal Cleanliness/eating	g, drinking or toba	cco use	$\left \right $			·			Physical Facilities					
┢	~				36. Wiping Cloths; properly us Spray bottles	sed and stored		[]	1					42. Non-Food Contact surfaces clean See					
1					37. Environmental contaminati Condensation see	tion		\square		~				43. Adequate ventilation and lighting; designated areas used					
F		~			38. Approved thawing method			\square		~				44. Garbage and Refuse properly disposed; facilities maintained Watch					
					Proper Use				1					45. Physical facilities installed, maintained, and clean See					
	~				39. Utensils, equipment, & line dried, & handled/ In use utens Watch	sils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	~				40. Single-service & single-use and used	se articles; properly	stored				~			47. Other Violations					
i i																			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lisa McChristian	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 grocery	Physical A 3070	ddress: N Goliad	City/State: Rockwal		ge <u>2</u> of <u>2</u>					
x . x			TEMPERATURE OBSERVA	-							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F					
	ce / juice wall	33-39	Beer wall	30's		39-31					
Ve	ggie wall wet	39.9	DUG		Shelled Egg bunke	r 39-43					
Pro	oduce island	35-40	Freezer	5.3	Wic dairy	30's					
	Wet wall 2	36-39-42	Cooler 1/2	38/39	Wif	8.9					
E	Berry island	37/38	Egg cooler	30's							
V	lic produce	41.1/42	Dairy yogurt	30's							
Mini	mobile Produce	40	OJ unit	30-40							
Produ	ce guac mini mobile	Defrost	Cheese wall	30-41							
		OB	SERVATIONS AND CORRECT	IVE ACTION	vS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND					
	1	ped with	soap / towels and hot wate	er 100-118							
42	Normal cleaning of pro		•								
	Produce island										
07/cos	Several packages of r	omaine t	nat were discolored to rem	ove - 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	e comp ar	nd 18 at hand sink								
	Veggie wash 30-60 pp	m									
32	Time for sanding cuttir	ng boards	in produce prep								
	Sanitizer 200 ppm at t	hree com	p sink								
	Ambient room temp 55										
42/45	Need to clean spills in	produce	wic								
W	Minor cleaning needed	d in prep	room - minimal								
45	Hallway and back stor	rage area	s - clean under pallets and	d shelving							
	Dates in baby formula	Ŭ									
W	To address torn gaske										
	Hot water in back rest										
45	-		needed for spills and wat	ch torn pip	be wrapping /						
34			ages watch for flies etc								
37	Wif ice around the door and on left fan box										
34 W	small gap under back door on far left										
vv	Watch area around dumpster										
W	Watch ice in freezer customer cases										
	+										
Received (signature)	See ahov	/6	Print:		Title: Person In Charge/ Own	er					
Inspected			Print:								
(signature)	See abov Kelly kirkpo	ıtríck	RS		Samples: Y N # colle	cted					
Form EH-06	6 (Revised 09-2015)		1								