Follow-up fee of \$50.00 is 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

	ite: 3/0	1/2	02	21	Time in: 3:35	Time out: 4:15	:	FS 9						_ ::	Risk Category	Page 1 of _	2
					tion: 1-Routine	2-Follo	w Up	3-Compla			nvesti	gatio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
		ishmer			ne: arbucks 2964			act/Owner N Thumb	Name:					★ Number of Repeat Violatio✓ Number of Violations COS			
_		al Ado			31DUCKS 2904		Pest contro			Ноо	d	G	reas		ollow-up: Yes	1/99/	4
	liad					IN	Store			Na		Ste	ore	No	0 🗹		
Ma		Compl he appr			tatus: Out = not in compoints in the OUT box for	mpliance "" each number	- In compilar red item	Ne Mark	$O = \text{not } c$ $\int \text{in ap}$					plicable COS = corrected on site O, NA, COS Mark a		olation W- Wate ate box for R	ch
					Prio	rity Items	s (3 Points)) violations	Requi	_				ive Action not to exceed 3 days			
О	Î		N	С	Time and Tem	nperature fo	or Food Safe	etv	R	О	mplian I N	N	C				R
U T	N	0	A	o S	(F = de	egrees Fahre	enheit)	5		U T	N O	A	O S		ee Health		
		/			1. Proper cooling time a	and temperat	ture							12. Management, food employee knowledge, responsibilities, and		employees;	
			_		2. Proper Cold Holding	temperature	(41°F/ 45°F)		H				13. Proper use of restriction and	exclusion: No dis	charge from	-
	/				Good	, temperature	(11 17 13 1)	,			/			eyes, nose, and mouth		enarge from	
		_			3. Proper Hot Holding t	temperature((135°F)					1		Screening at arrival/ stice Preventing Contact		nds	
-		•			4. Proper cooking time	and tempera	iture						ı	14. Hands cleaned and properly			
		/			5. Proper reheating prod	cedure for he	ot holding (1)	65°F in 2		\vdash				15. No bare hand contact with rea			-
		/			Hours)	cedure for ne	ot notding (1	03 1 111 2			/			alternate method properly follow			
		•/			6. Time as a Public Hea	alth Control;	procedures	& records						Highly Suscent	tible Populations		
					Service only							I		16. Pasteurized foods used; prohi			
					App	proved Sou	rce				/			Pasteurized eggs used when requ			
			T		7. Food and ice obtained	d from appro	oved source;	Food in									
	/				good condition, safe, and destruction Received	nd unadultera	ated; parasite	ercial						Cher	micals		
					8. Food Received at pro			roidi				Τ		17. Food additives; approved and	d properly stored;	Washing Fruits	
	/				At receiving							~		& Vegetables		· ·	
					Protection	n from Cont	amination				/			18. Toxic substances properly ide	entified, stored an	nd used	
					9. Food Separated & pro			g food						Low			
	>				preparation, storage, dis									Water/ I	Plumbing		
	~				10. Food contact surfact Sanitized at 200	es and Retur ppm/temper	rnables ; Clea ature	aned and			/			19. Water from approved source; backflow device Air gap observed	; Plumbing installe	ed; proper	
		>			11. Proper disposition of reconditioned Disc	of returned, p	previously se	rved or			/			20. Approved Sewage/Wastewate disposal	ter Disposal Syster	m, proper	
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									ints) v	iolatio	ons Re	auire	e Cor	rective Action within 10 days			1
0	I N	N I	N A	C	Pri	ority Fou	ndation It	ems (2 Po	ints) v	О	I N	N	C	rective Action within 10 days	Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 Starbucks	Physical Adda Goliad N			ity/State: Rockwall	License/Permit # FS 9058	Page 2 of 2					
		TEMPERATUR	RE OBSERVAT	IONS							
Item/Location	Temp F I	tem/Location		Temp F Item	/Location	Temp					
Under counter cooler	37										
Whipped cream	41										
• •											
Under counter for sandwiches	38										
	OBSE	ERVATIONS ANI	CORRECTIV	E ACTIONS							
Item AN INSPECTION OF YOUR ES					TO THE CONDITIONS OBS.	ERVED AND					
Number NOTED BELOW: all temps F											
Hot water 112 F	,										
Sink sanitizer 200 ppm											
All sandwiches etc are	•	and thermall	zea wnen or	aerea							
No self self serve crea											
	Using thermo works thermo / Best to space out in coolers to allow for better air flow										
Using tongs / scoops											
				1							
	High touch point areas - sanitizer using quats product Clean, up under equipment of spills etc. — way under equipment!										
' '	Clean up under equipment of spills etc — way under equipment! Ex under ice machine etc										
Allergy posting											
	Yellow trays washed weekly or more often										
,	<u> </u>										
Received by:		Print			Title: Person In Char	ge/ Owner					
Received by: (signature) See abov Inspected by: (signature) Kelly Kirkpa	e	Print:			Title: Person In Char	ge/ Owner					