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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 03/02/2021			121	Time in:	Time out: 12:45		License/Permit # Est. Type Risk Category S 9054 Bakery Low							2_
	Purpose of Inspection: 1 1-Routine 2-Follow Up 3-Compla						_	-Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	ORE	
Esta	Establishment Name: Contact/Owner N								111 / 01	/Br			* Number of Repeat Violations:	7100
_	Tim Thumb 2964 bakery Tom thumb Physical Address: Pest control:)	Но	od		Gr	ease	V Number of Violations COS: 4/96/	Ά
	N Goliad Store							09/2020 Store					No 🗸	
Marl		C <mark>omplia</mark> e approj		Status: Out = not in co	ompliance IN = in c r each numbered ite	em Ma	NO = not						plicable $COS = corrected on site NA, COS $	tch
~				Prio	ority Items (3	Points) violatio	ons Requ						ive Action not to exceed 3 days	
0						R	О	O I N N U N O A						
T	$ \mathbf{r} = \mathbf{r} $ (F = degrees Fahrenheit)					T			A	o s	Employee Health 12. Management, food employees and conditional employees;			
	1. Proper cooling time and temperature						~				knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	+		
L	See				Screening at arrival				eyes, nose, and mouth Screening at arrival					
	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,)					
				0						Gloves				
Ш	6. Time as a Public Health Control; procedure				3		1 1				Highly Susceptible Populations			
				Ap	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	T			7. Food and ice obtaine										
•				good condition, safe, and destruction Receivi	nd unadulterated; ng	parasite							Chemicals	
	/			8. Food Received at pro	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection from Contamination					~				18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160 strips			2					-	19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of returned, previously served or				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal			20. Approved Sewage/Wastewater Disposal System, proper						
	- 1				ordod								uisposai	
Ц	_			Disc	arded	tion Itoms (2	Points)	wiola	tions	Pag	uira	Cor		
	I	N N	С	Pri	iority Founda	`	Points)	О	I	N	N	С	rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Thumb 2964 bakery	Physical A N Goli		City/State: Rockwall	License/Permit # FS 9054	Page 2 of 2						
			TEMPERATURE OBSE	RVATIONS								
Item/Loc	ration	Temp F	Item/Location	Temp F Item/	<u>Location</u>	<u>Temp</u>						
Cake	case	32/34	Wic	33/35								
Cı	istomer case	29/30	Wif	-15								
(Cake island	30's										
G	reat temps											
С	ake freezer	-11										
T4			SERVATIONS AND CORRE									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR AT	TENTION IS DIRECTED 1	O THE CONDITIONS OBSE	RVED AND						
	Bagel / pastry area - s	elf servic	e - tissue provided / alle	ergy posting on do	or to unit and Ingred	dients						
	also by request											
	Hot water at hand sink	< 108/										
	labels on prepacked include allergens											
42	Minor cleaning inside											
32	·		annel pans / many bad	lv coated								
	•		· · · · · · · · · · · · · · · · · · ·	.y cource								
	Keep an eye on sprayer on three comp - getting low Hot water at three compartment 111											
	Dishwasher - confirmed proper sanitizing temp with label											
	Sink sani -200 ppm											
W	Watch shelving in wic - better condition than deli											
45	Clean deposit on / inside Dishmachine -lime											
	Keeping dry goods in original containers inside plastic storage containers											
45	Very minor cleaning under equipment etc											
45	Seal small gap at cove											
45	Small amount of rain drop condensation in wif											
	Food safety station wi	ith test st	rips thermos etc									
Received	by:		Print:		Title: Person In Charg	ze/ Owner						
(signature)		/e				,						
Inspected	l by:		Print:									
(signature)	Kelly Kirkpo	atríck	$ \mathcal{RS} $		Samples: Y N	# collected						