Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/tr Image: City of RockwallFollowupCity of RockwallImage: City of Rockwall													
Date: Time in: Time out: License/Pe 03/13/2023 12:07 1:06 Fs 90									Food handlers Food managers All employees 3 Page <u>1</u> of <u>2</u>				
Purpose of Inspective Establishment National States	ection: 1-Routine	2-Follow Up	3-Complai Contact/Owner N		4-	Inves	stiga	tior	1 [5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:			
Tom Thumb 2 Physical Address 3070 N Goliad	964 Bakery	Т	T ontrol :		Ho	od ber z2	022		rease	✓ Number of Violations COS: se trap/ waste oil: Follow-up: Yes ✓			
Compliance	e Status: Out = not in co	$\frac{1}{1} = in compliance$	pliance NO	D = not o	bser	ved	NA	n = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watc$			
Mark the appropria	te points in the OUT box for Prio									O, NA, COS Mark an In appropriate box for R tive Action not to exceed 3 days			
Compliance StatusOINNUNOA	Time and Temperature for Food Safety				0 U	Compliance O I N U N O T V			C O	Employee Health			
		(F = degrees Fahrenheit) 1. Proper cooling time and temperature					s 12. Management, food employees and conditional enknowledge, responsibilities, and reporting						
		2. Proper Cold Holding temperature(41°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from			
		3. Proper Hot Holding temperature(135°F)								eyes, nose, and mouth Posted at hand sinks			
		4. Proper cooking time and temperature							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating pro	 Proper reheating procedure for hot holding (165°F in 2 							15. No bare hand contact with ready to eat foods or approved				
	,	Hours) 6. Time as a Public Health Control; procedures & records							alternate method properly followed (APPROVED Y_N_) Gloves and tissue				
	Prep only	, F								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
		oproved Source			Paster					Pasteurized eggs used when required No longer usin eggs			
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial									Chemicals			
	8. Food Received at pro	oper temperature			W	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Using promax but not currently			
	Protection	n from Contaminati	on			~				18. Toxic substances properly identified, stored and used Watch			
✓	9. Food Separated & pr preparation, storage, di	<u>^</u>	uring food							Water/ Plumbing			
	Watch 10. Food contact surface Sanitized at 200		Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved			
~	11. Proper disposition reconditioned Disc	arded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
O I N N O	C	•		ints) vi R	0	Ι	N	Ν	С	rrective Action within 10 days			
U N O A G T P P S	21. Person in charge pr and perform duties/ Ce		of knowledge,		U T		0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	3 22. Food Handler/ no u All employees are fo	inauthorized persons	/ personnel				~			28. Proper Date Marking and disposition			
	All employees are food handler Safe Water, Recordkeeping and Food Package Labeling					~	29. Thermometers provided, accurate, and calibrated; Che Thermal test strips Food safety station						
	23. Hot and Cold Wate	r available; adequate	pressure, safe							Permit Requirement, Prerequisite for Operation			
~	24. Required records ar destruction); Packaged With allerger	Food labeled	ags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
	25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for special	Process, and lized			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
	Con	sumer Advisory			2					32. Food and Non-food Contact <u>surfaces cleanable</u> , <u>properly</u> <u>designed</u> , <u>constructed</u> , <u>and used</u> See			
~	26. Posting of Consum foods (Disclosure/Rem On labels				N	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not using machine now/ to check at followup			
		nt) Violations Req	uire Corrective				_		_	tys or Next Inspection , Whichever Comes First			
O I N N O U N O A O T	Prevention	of Food Contamina		R	O U T	Ν	N O	N A	C O S	Food Identification			
	34. No Evidence of Ins animals Watch for file	es					~			41.Original container labeling (Bulk Food)			
		35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored							Physical Facilities 42. Non-Food Contact surfaces clean				
	36. wiping clouds, pro Using spray bo 37. Environmental con	óttles	1		1					See			
1	See					~				 43. Adequate ventilation and <u>lighting; designated areas used</u> 44. Garbage and Refuse properly disposed; facilities maintained 			
	38. Approved thawing Pull				_		_		_	44. Garbage and Refuse properly disposed; facilities maintained45. Physical facilities installed, maintained, and clean			
	Prop 39. Utensils, equipmen	er Use of Utensils	used stored		1	-	_		_	45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean			
1	dried, & handled/ In us See 40. Single-service & si	se utensils; properly	used		_	<u>~</u>	_		_	47. Other Violations			
	and used		reny stored				~						

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Rhonda Neal	Print:	Title: Person In Charge/ Owner Store director
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Tom Thumb 2964 bakery		Physical A 3070	^{ddress:} N Goliad	City/State: Rockwal		License/Permit # Page 2 FS 9054		<u>2</u> of <u>2</u>			
Item /I continu		TEMPERATURE OBSERVA			The set of the set of the set			T.m. F			
Item/Location		Temp F	Item/Location	Temp F	Item/Locat	<u>10n</u>		<u>Temp F</u>			
Bakery island		39-34	Wif	-10							
Freezer unit		-13,	Cake case	30-39							
Cupcake case		27									
Wic											
	Butter	39									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSI LETION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Tissues used to handle self serve pastries and bread rolls										
	Allergy posting - ingredients by request										
W	Confirmation regarding jalapeños cheddar bread - as non Tcs to provide										
	Also to confirm garlic spread as non Tcs - label indicates storage below 80 F										
	Allergens included on labels										
	Food safety station includes thermos and test strips										
00	Not using Dishmachine currently as soap dispenser is not working - using three comp sink										
39 45	Sink confusion - clean utensils etc on both sides to address										
45	Fill small Holes iin walls										
	Sink sanitizer -200 ppm Watch when storing cart by hose										
42	Watch when storing cart by hose To scrub cart in front of hose and all carts where needed										
45	Flooring is pitted various locations										
42	General cleaning of dry good containers - outsides										
45	General detailed cleaning flooring under equipment and equipment exteriors etc										
	Sanitizer in spray bottle 200'ppm										
42	General cleaning of shelving in dry storage										
W	Shelving to be 6 inches from floor to allow for cleaning										
37	To address ice building up in wif plastic flaps and also on pipe behind condenser in wif										
W	(food in boxes below - watch and protect										
	Hot water at hand sink 114/ hot water at three comp 124										
32	Formica covered cabinet doors are badly damaged by water on the bottoms to be addressed										
32	Exposed wood is not washable										
42 W	Minor cleaning needed inside cabinets										
w	Care is taken to separate veggie wash and sanitizer as both in same sink check with ecolab Watch sprayer at three comp sink - make sure it says above sink										
vv											
Received by: (signature) See above Print: Title:						Title: Person In Charg	ge/ Owner				
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected							ed				