

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

Date: 09/06/2022	Time in: 9:45	Time out: 5:48	License/Permit # FS 9054	Food Managers 15 total	Food Handlers All	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	----------------------------------	-----------------------------	---------------------------

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	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: Tom Thumb 2964 bakery	Contact/Owner Name: Tom Thumb	* Number of Repeat Violations: _____	6/94/A
		✓ Number of Violations COS: _____	

Physical Address: 3070 N Goliad	Pest control : Rentokil	Hood Need info	Grease trap / waste oil : See grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
---	-----------------------------------	--------------------------	---	---

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
Approved Source						Chemicals					
	✓					✓					
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓					✓					
	✓					✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓										
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						Food Identification					
	✓					2					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						Food Identification					
	✓					1					
	✓					✓					
W	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 bakery	Physical Address: 3070 N Goliad	City/State: Rockwall	License/Permit # FS 9054	Page 2 of 2
---	---	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cream island	33-39				
Freezer case	-8				
Wic	36				
Cheese	40				

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: temps in F
	Allergy posting at pastry wall ...ingredients by request / tissues for handling of
	Cheese and pepper bread okay at room temps
	Ingredients on all packaging
42	General cleaning needed inside cabinets where needed for small spills etc
W	Watch storage of paper items under hand sink
W	Keeping paper changed under table where scale is stored
	Painted scale to watch / no direct food contact /to address if using
45/42	GeneralCleaning under sinks and tables and cabinets where needed
42/45	Exterior of surfaces of equipment and orange tub and carts etc to be scrubbed
	Hot water - 120
	Sink sanitizer -will confirm at 75 F - 200
W	Watch shelving inside wic
45	Clean small amount of bakery crud on floor in wic
	Shelving to be 6 inches from floor to allow floor to be cleaned
37	Ice around entrance to Wif to address
37	Small amount of ice on pipes in wif under fan box to watch a bd address
	Wooden table needs deep cleaning
34	Flies observed
32	Watch condition and accumulation on pans - when they cannot be cleaned to address with new
	Using stickers for checking Dishmachine
	Confirmed to be 160 SR
	Food safety station for thermo and etc
42	General cleaning under front counter

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

Form EH-06 (Revised 09-2015)