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

Date: 09/06/2022			20	22	Time in: Time out: License/Permit 9:45 5:48 FS 905					Food Managers Food Ha					Page 1 of	2	
	urpose of Inspection: 1-Routine 2-Follow Up 3-Compla					t 4-Investigation 5-C				5-CO/Construction	6-Other	TOTAL/SCC	RE				
					ne: 64 bakery			act/Owner N Thumb	Vame:					<ul> <li>★ Number of Repeat Violation</li> <li>✓ Number of Violations CO</li> </ul>			
Pl	hysic	al Ac	ldre		04 bakery		Pest contro			Ноо					ollow-up: Yes ✓	6/94/	Α
30		Golia		6	tatus: Out = not in co	IN	= in complian	ice		Need					lo	1 .: W/ W/	. 1
М					points in the OUT box for	each number	red item	Mark •		propri	ate box	for II	N, NC	plicable COS = corrected on site NA, COS Mark	an vin appropria	olation W-Wat ate box for R	cn
C	ompli	iance	Sta	tus	Prio	rity Items	s (3 Points)	) violations	Requir		<i>mediat</i> mplian			ive Action not to exceed 3 days	<u> </u>		
O U	I N O A O Time and Temperature for Food Safety				ety	R	O U	O I N N N T N A		N C A O S	Employee Health			R			
Т						T	12. Management, food employees and conditional employees;										
									knowledge, responsibilities, and	l reporting							
	2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and eyes, nose, and mouth	l exclusion; No dis	scharge from						
	3. Proper Hot Holding temperature(135°F)								Posted at hand sinks		_						
	4. Proper cooking time and temperature					4	1		Preventing Conta	amination by Han							
						/						_					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat food alternate method properly followed (APPROVI Gloves										
		/			6. Time as a Public Hea	. Time as a Public Health Control; procedures & records								Highly Susceptible Populations			
					Ap	proved Sou	rce				<b>/</b>			16. Pasteurized foods used; prob Pasteurized eggs used when requ		fered	
					7. Food and ice obtaine good condition, safe, ar												
	<b>'</b>				destruction	id unadunera	ated, parasite	,						Chemicals  17. Food additives; approved and properly stored; Washing Fruits			
					8. Food Received at pro	oper tempera	nture										
	•				Receiving					Ш				& Vegetables Water or veggie wa			
					Protection	n from Cont	amination				/			18. Toxic substances properly id Watch	dentified, stored an	nd used	
	/				9. Food Separated & pr preparation, storage, dis			g food						Water/	Plumbing		
	/				10. Food contact surfac Sanitized at <u>200</u>	es and Retur ppm/temper	rnables ; Clea	aned and			19. Water from approved source; Plumbi backflow device			e; Plumbing install	ed; proper		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200_ ppm/temperature 160SR  11. Proper disposition of returned, previously served or reconditioned				11. Proper disposition of			City approved  20. Approved Sewage/Wastewater Disp disposal			ter Disposal System	m, proper	+				
		-															
					Pri	ority Fou	ndation Ite	ems (2 Po	ints) v	iolati	ons Re	quire	e Cor	rective Action within 10 days			
O U	I N	N O	N A	C O	Pri Demonstration				ints) vi	O U	ons Re	N	C	rective Action within 10 days  Food Temperature	Control/ Identific	cation	R
O U T	N	N O	N A		Demonstration 21. Person in charge pro	of Knowled	dge/ Personr	nel		0	I N	N	C				R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Lisa McChristian	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	ddress: V Goliad		ity/State: Rockwall	License/Permit # FS 9054	Page 2 of 2			
	,		TEMPERATURE	E OBSERVATI	IONS					
Item/Loc	ration	Temp F	Item/Location		Temp F Item/I	Location	<u>Temp</u>			
Cream	n island	33-39								
	r0070r 0000									
	reezer case	-8								
	Wic	36								
	Cheese	40								
	0110000	10								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND			O THE CONDITIONS ORSI	ERVED AND			
Number	NOTED BELOW: temps in F	TABLISTIVII	INT HAS BEEN MADE.	TOOK ATTENTION	ON IS DIRECTED I	O THE CONDITIONS OBSI	ERVED AND			
	Allergy posting at pastry wallingredients by request / tissues for handling of									
	Cheese and pepper bread okay at room temps									
	Ingredients on all packaging									
42	General cleaning nee	ded insid	e cabinets where	needed for	r small spills e	etc				
W	Watch storage of paper									
W	Keeping paper change									
	Painted scale to watch									
45/42	J									
42/45										
	Hot water - 120									
14/	Sink sanitizer -will confirm at 75 F - 200									
W 45	Watch shelving inside wic Clean small amount of bakery crud on floor in wic									
45					od					
37	Shelving to be 6 inches from floor to allow floor to be cleaned									
37	Ice around entrance to Wif to address  Small amount of ice on pipes in wif under fan box to watch a bd address									
- 07				DX to Water	a ba addicoo					
34	Wooden table needs deep cleaning  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 (signature)	by:		Print:			Title: Person In Charg	ge/ Owner			
	<u>See abol</u>	<u>/e</u>								
Inspected (signature)		4 , 7	Print:							
	Kelly Kirkpo	utrick	/KS			Samples: Y N	# collected			