

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: 03/02/2021	Time in: 8:18	Time out: 12:45	License/Permit # FS 9055	Est. Type Grocery	Risk Category Med	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 deli	Contact/Owner Name: Tom Thumb	* Number of Repeat Violations: _____	2/98/ A
		✓ Number of Violations COS: _____	
Physical Address: N Goliad	Pest control : See grocery	Hood Sept	Grease trap : 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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
						1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival	
						3. Proper Hot Holding temperature(135°F) To check soup and steam table (only ambient taken)						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.) Gloves	
						6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations	
						Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals	
						8. Food Received at proper temperature At receiving						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
						Protection from Contamination						18. Toxic substances properly identified, stored and used Watch	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Separated						Water/ Plumbing	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						19. Water from approved source; Plumbing installed; proper backflow device City approved	
						11. Proper disposition of returned, previously served or reconditioned Discarded						20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Sheet pans on cart	
						22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital in food safety center	
						23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Allergens included						30. Food Establishment Permit (Current/ insp sign posted) 2021 to post	
Conformance with Approved Procedures												Utensils, Equipment, and Vending	
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied	
Consumer Advisory												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Alum shelving oxidizing	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label On labels						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
						34. No Evidence of Insect contamination, rodent/other animals Watch always						41. Original container labeling (Bulk Food) Original	
						35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities	
						36. Wiping Cloths; properly used and stored Using spray bottles						42. Non-Food Contact surfaces clean Minor	
						37. Environmental contamination Watch						43. Adequate ventilation and lighting; designated areas used	
						38. Approved thawing method Pull						44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils												45. Physical facilities installed, maintained, and clean Watch	
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handle out						46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
						40. Single-service & single-use articles; properly stored and used Watch under steam table						47. Other Violations	

