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 |

| | ate: | \\(\alpha\) (\alpha\) | 00 | Time in: | Time out: | License/F | | | | | | | Est. Type | Risk Category | Page <u>1</u> of _2 | 2 |
|--------|---------------------------------------|-----------------------|-------|--|--|---|---------------------------------------|--------------------|-------------|-----------|--------|----------|--|---|--|---------|
| | | | | 1 8:18 | 12:45 | FS 9 | | _ | • | 4. | 4• | | Grocery | | | |
| Es | stabli | ishmen | t Na | | | 3-Compla | | <u>[</u>] 4-] | Inves | tiga | tion | L | 5-CO/Construction * Number of Repeat Viola | | TOTAL/SCOI | RE |
| | | | _ | 964 deli | | om Thumb | | | | | ~ | | ✓ Number of Violations C | | 2/98/ | Δ |
| | ıysic Golia | al Add d | ress | | See gro | | | Hoo Sept | | | | | trap : | Follow-up: Yes No | | , \ |
| | | | | Status: Out = not in | n compliance IN = in com | pliance N | $\mathbf{O} = \text{not } \mathbf{O}$ | | | | | | plicable COS = corrected on | | lation W-Watc | ch |
| Ma | ark t | he appr | opria | te points in the OUT box | | | | | | | | _ | NA, COS Ma ve Action not to exceed 3 da | rk an √in appropria ys | ate box for R | |
| Co | _ | iance S | | 1 | Commonstrate Con Food | Cofety | R | Co | omplia I | ance N | | ıs C | | | | R |
| Ŭ T | N | O A | | | Temperature for Food (= degrees Fahrenheit) | Safety | | Ŭ T | | O | Α | o s | | loyee Health | | |
| | | / | | Proper cooling tin | ne and temperature | | | | \ | | | | 12. Management, food emplo knowledge, responsibilities, a | | employees; | |
| | | | | 2 Proper Cold Hold | ling temperature(41°F/ 4 | 45°F) | | | | | | | 13. Proper use of restriction a | 1 0 | charge from | |
| | / | | | See | ing temperature(+1 17 + | 13 1) | | | ~ | | | | eyes, nose, and mouth | nd exclusion, 140 dis | enarge from | |
| | / | | | 3. Proper Hot Holdin | ng temperature(135°F) team table (only ambier | ent taken) | | | | | | | Screening at arrival Preventing Con | ntamination by Han | ıds | |
| | | •/ | | 4. Proper cooking tin | | - Tit taken) | | | | | | | 14. Hands cleaned and prope | _ | | |
| | | | | 5. Proper reheating p | procedure for hot holdin | ng (165°F in 2 | | | | | | | 15. No bare hand contact with | ready to eat foods o | r approved | |
| | | / | | Hours) | | | | | ~ | | | | alternate method properly foll Gloves | lowed (APPROVED | Ŷ. N) | |
| | | / | | 6. Time as a Public l | Health Control; procedu | ires & records | | | | | | | Highly Susc | eptible Populations | | |
| | 1 | | | | Ammong J.C. | | | | | | | | 16. Pasteurized foods used; pr | | fered | |
| | | | | | Approved Source | | | | | | | | Pasteurized eggs used when re | equired | | |
| | / | | | | nined from approved sou e, and unadulterated; par | | | | | | | | c | hemicals | | |
| | | | | 8. Food Received at | proper temperature | | | | | | T | | 17. Food additives; approved | and properly stored; | Washing Fruits | |
| | • | | | At receiving | | | | | ' | | | | & Vegetables Water only | | | |
| | | | | Protect | tion from Contaminatio | on | | | ~ | | | | Toxic substances properly Watch | identified, stored an | d used | |
| | / | | | Food Separated & preparation, storage, Separated | protected, prevented du display, and tasting | uring food | | | | | | | | er/ Plumbing | | |
| | / | | | 10. Food contact sur | rfaces and Returnables;ppm/temperature | Cleaned and | | | / | | | 1 | 19. Water from approved sour backflow device City approved | rce; Plumbing install | ed; proper | |
| | | ~ | | 11. Proper disposition reconditioned Dis | on of returned, previousl | ly served or | | | ~ | | | Ì | 20. Approved Sewage/Waster disposal | water Disposal System | m, proper | |
| | | | | | | n Items (2 Po | oints) v | iolati | ions l | Requ | uire (| Cori | rective Action within 10 days | s | | |
| O U | I N | N N | | Demonstrat | tion of Knowledge/ Per | rsonnel | R | O U | I N | N O | Α | C O | Food Temperatur | e Control/ Identific | ation | R |
| T | | | S | 21. Person in charge | present, demonstration | | | Т | | | | S | 27. Proper cooling method us | ed: Fauinment Ade | quate to | |
| | • | | | 2 | Certified Food Manager | | | | ~ | | | | Maintain Product Temperatur | ^e Sheet pans or | n cart | |
| | / | | | 22. Food Handler/ no Al employees | o unauthorized persons/ | personnel / | | | ~ | | | | 28. Proper Date Marking and | disposition | | |
| | | | | Safe Water Re | ecordkeeping and Food | d Package | | | / | | | | 29. Thermometers provided, a Thermal test strips | accurate, and calibrat | ed; Chemical/ | |
| | | | | | Labeling | | | | | | | | Digital in food safe | tv center | | |
| | / | | T | | Labeling | pressure, safe | | | ۰ | | | | Digital in food safe Permit Requirement | | peration | |
| | ' | | | 23. Hot and Cold W. See 24. Required records destruction); Package | Labeling ater available; adequate s available (shellstock ta ted Food labeled | | | | · | | | | Permit Requirement 30. Food Establishment Per | , Prerequisite for O | | |
| | ' | | | 23. Hot and Cold W See 24. Required record destruction); Packag Allergens in Conformance | Labeling ater available; adequate s available (shellstock ta ged Food labeled accuded ce with Approved Proc | ags; parasite | | | • | | | | Permit Requirement 30. Food Establishment Per 2021 to post Utensils, Equi | , Prerequisite for O mit (Current/ insp s ipment, and Vendin | ign posted) | |
| | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | | 23. Hot and Cold W. See 24. Required records destruction); Packag Allergens if Conformance 25. Compliance with HACCP plan; Varia. | Labeling ater available; adequate s available (shellstock ta ted Food labeled actualed | ags; parasite cedures Process, and lized | | | ✓ | | | | Permit Requirement 30. Food Establishment Per 2021 to post | , Prerequisite for O mit (Current/ insp s ipment, and Vendin | ign posted) | |
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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: | Physical A | ddress: | City/State: | License/Permit # Pag | ge of | | | | |
|--------------------------|---|-------------------|------------------------------------|------------------------------------|------------------------------------|--------|--|--|--|--|
| Tom | Thumb 2964 Deli | N Gol | | Rockwa | ii | | | | | |
| -Item/Loc | eation | Temp F | TEMPERATURE OBSERVA Item/Location | Temp F | Item/Location | Temp F | | | | |
| Soup | island | 28/41 | WOC | 30's | Meat and cheese cases | 30's | | | | |
| Cł | neese island | 30's | Sliced meats wa | 29-39 | Wif | -19 | | | | |
| Pre s | sliced meat case | 30's | Back up prep uni | t N/ a | . Wic | 30's | | | | |
| Pre | ep meals unit | 30's | Warmer - ambien | er - ambient 208-222 Cooked chicke | | | | | | |
| R | ibs/ chicken | 37/37 | Salad case | 37 | Raw chicken | 32 | | | | |
| Ro | otisserie unit | | Pasta / capelin | 36/37 | , | | | | | |
| Co | old unit below | 38/39 | Beans/ meatballs | 37-37 | , | | | | | |
| | Pizza wall | 38/41 | Grape leaves / turke | y 36/36 | | | | | | |
| Item | AN INCRECTION OF VOVE | | SERVATIONS AND CORRECTI | | | (AID) | | | | |
| Number | AN INSPECTION OF YOUR ES NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | HON IS DIRI | ECTED TO THE CONDITIONS OBSERVED A | AND | | | | |
| | Checking dates when | stocking | | | | | | | | |
| | Hot water at hand sink | 105 F | | | | | | | | |
| | Using quats sanitizer | | | | | | | | | |
| | Not using sandwich co | ooler as i | t is being replaced with cus | stomer ur | nit | | | | | |
| | address badly coated | screens | n warmer | | | | | | | |
| W | Watch interiors of cabi | nets und | er tables | | | | | | | |
| | Clean and sanitizing a | ll slicers | taking apart every 4 hrs | | | | | | | |
| | | | | to always | s check with test strips | | | | | |
| | ThreeComp sink sanitizer 200 ppm - also in spray bottle - to always check with test strips Hot water at three comp 124 F | | | | | | | | | |
| | Keep an eye on hose | and etc r | ext to clean dish rack - ho | se is | | | | | | |
| 32 | Address condition of s | shelving u | ınder pans and bowls - gal | vanized | | | | | | |
| W | Using glad containers | for dry g | oods only these are disc | arded an | d replaced often - watch condit | ion | | | | |
| | Cooler in back is used | for pape | r goods | | · | | | | | |
| W | Keep an eye on condi | tion of ha | andles to utensils | | | | | | | |
| | Gloves used | | | | | | | | | |
| | Ingredients by request / allergy policy / also on printed labels | | | | | | | | | |
| 32 | Same shelves are insi | | | | | | | | | |
| | Using water to wash produce | | | | | | | | | |
| W | · · · · · · · · · · · · · · · · · · · | | | | | | | | | |
| W | N To check soup at followup - and items in warmer that were not available at initial insp | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| Received | l by: | | Print: | | Title: Person In Charge/ Owner | er | | | | |
| (signature) | See abov | <u>'e</u> | | | | | | | | |
| Inspected (signature) | | utríck | Print: | | | | | | | |
| | | | | | Samples: Y N # collect | eted | | | | |