Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Emplovee health

	ate: 9/2	20/	20	21	Time in: 9:30	Time out: 3:22		cense/Permit						Grocery Risk Category Page 1 of 2	<u>-</u>
Pu	ırpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U		Complaint		Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	RЕ
			nent i I mb		^{ne:} 64 Deli		Contact/0	Owner Name: umb						* Number of Repeat Violations: ✓ Number of Violations COS:	
	iysic Golia		ddre	ess:		Se	est control : ee grocery		Ho 09/2				rease e sto	e trap : Follow-up: Yes V	`
Ma	ark ti	Com he ap	ipliai oprop	nce S riate	Status: Out = not in co points in the OUT box for	each numbered i		$NO = not$ Mark $\sqrt{\text{in a}}$	propri	iate b	ox fo	r IN,	NO,		h
C	15	•	- C4	4	Prio	rity Items (3	Points) vi	olations Requ						ive Action not to exceed 3 days	
O U	I N	N O	N A	C		nperature for F egrees Fahrenhe		R	O U	N	N O	N A	C O	Employee Health	R
Т		/		S	1. Proper cooling time		-		Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding	temperature(41	1°F/ 45°F)			\ \rightarrow \tag{1}				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	, /				3. Proper Hot Holding t	temperature(135	5°F)							Policy Preventing Contamination by Hands	
	•	/			4. Proper cooking time	and temperature	e			/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating prod Hours)	cedure for hot he	olding (165°)	F in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		/			6. Time as a Public Hea	alth Control; pro	ocedures & r	ecords						Gloves Highly Susceptible Populations	
					Ap	proved Source	:					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	'				7. Food and ice obtaine good condition, safe, ar destruction Comme	nd unadulterated		od in						Chemicals	
	/				8. Food Received at pro		e					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	ı from Contami	ination			~				18. Toxic substances properly identified, stored and used In baskets	
	~				9. Food Separated & pr preparation, storage, dis			od						Water/ Plumbing	
	/				10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	oles ; Cleaned re	1 and		/			1	19. Water from approved source; Plumbing installed; proper backflow device City approved	
		~			11. Proper disposition or reconditioned	of returned, prev	viously served	d or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Founds	ation Itam			<i>:</i>	D	-	~	rective Action within 10 days	
	_					ority I bullut	ation Item							recuve Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel	R	violat O U T	I N	N O	N A	Cor C O S	Food Temperature Control/ Identification	R
U	I N	N O	N A		Demonstration 21. Person in charge preand perform duties/ Ceres 1 plus store managements.	of Knowledge esent, demonstra rtified Food Mar	e/ Personnel ration of knownager (CFM)	vledge,	O U	I N	N	N	C		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rhonda Neal	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	2 of 2			
Tom 7	Thumb deli 2964	N Goli		Rockwal	I	FS 9055	J				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Locat	ion		Temp 1			
Wic	ation	27/34		-				32/33			
_		_	Back wall	30	Deli case						
R	aw chicken	37	Hot wells		Cheese case			30's			
Rotiss	serie chicken cooked		Okra / chicken strips	168/173	Speciality cheese case			39/40			
	37/37/36		Salad case		S	Soft cheese		40			
	Turkey	37	Pot salad / pasta salad	35/36	Small cheese case			40			
	Wif	-14	Mac salad/ feta olive	35/37	Meat / cheese wall customer		mer	34/36			
3 doo	r cooler in kitchen	37-41	Blue cheese olive/ turke	37/37				35/41			
3 do	or in front prep	Na	Roast beef	37		D& W		29			
0 00	or in none prop		SERVATIONS AND CORRECTI		NS	Da W					
Item Number			NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSERV	ED AN	ID			
Tumber	NOTED BELOW.										
	Hot water 112 and ove		nnm								
	•	hree comp sink sanitizer 200 ppm									
	Need to resilicone behind three compartment Wife condensation lesus in rear from coiling and pines										
	Wif - condensation. Issue in rear from ceiling and pipes Protect boxes under leaks										
45	Small amount of cart f		is on floor in wif								
45/42			ree comp sink is chipping -	exposed	aggrega	te					
45	Clean wall behind equ			опросоц	<u>ugg.ogu</u>						
	Using 7 days on open	•									
45	Clean behind Hussma										
W	Watch use of resident	ial plastic	containers - dry seasonin	gs for chi	icken						
32		-	e - buildup - replace if need								
	Slicers are w r s fully v	ery 4 hrs	/ and sanitizing blade afte	each us	е						
	-		/ reminder that cutting glov			d after each use					
W	Watch use of painted I	olade kni	ves / - no use identified/ dis	carded							
	Using haccp log										
W	Sanitizer spray bottle	reminder	to always check ppm - one	not regi	stering bu	ut 3 tested in comp	olian	се			
	Checking dates daily -										
	Placing dry cheese in far corners of cheese island where temps are slightly higher										
	MealCenter cooler -37/38 F										
	Rotisserie hot holding - 170/172/165/ cold holding -38-41										
	Pizza wall cooler -38/40										
	To go island - 27/31/33/37 / no self serve soup at this time / 30's / cold chicken 37/38 f										
Received (signature)	by:		Print:			Title: Person In Charge/ C)wner				
	See abov	<u>'e</u>									
Inspected (signature)		tici al	Print:								
	6 (Revised 09-2015)	uruk	/ N.S			Samples: Y N # c	collecte	:d			