

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rhonda Neal	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb deli 2964	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9055	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	27/34	Back wall	30	Deli case	32/33
Raw chicken	37	Hot wells		Cheese case	30's
Rotisserie chicken cooked		Okra / chicken strips	168/173	Speciality cheese case	39/40
37/37/36		Salad case		Soft cheese	40
Turkey	37	Pot salad / pasta salad	35/36	Small cheese case	40
Wif	-14	Mac salad/ feta olives	35/37	Meat / cheese wall customer	34/36
3 door cooler in kitchen	37-41	Blue cheese olive/ turkey	37/37	Cheese Island	35/41
3 door in front prep	Na	Roast beef	37	D& W	29

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 112 and over
	Three comp sink sanitizer 200 ppm
	Need to resillicone behind three compartment
	Wif - condensation. Issue in rear from ceiling and pipes
	Protect boxes under leaks
45	Small amount of cart food debris on floor in wif
45/42	Flooring around drain under three comp sink is chipping - exposed aggregate
45	Clean wall behind equipment / sink
	Using 7 days on opened sliced meats / 6 days out
45	Clean behind Hussman controller box
W	Watch use of residential plastic containers - dry seasonings for chicken
32	Scrub wire racks inside hot case - buildup - replace if needed
	Slicers are w r s fully very 4 hrs / and sanitizing blade after each use
	Gloves used to touch rte foods / reminder that cutting glove must be washed after each use
W	Watch use of painted blade knives / - no use identified/ discarded
	Using haccp log
W	Sanitizer spray bottle reminder to always check ppm - one not registering but 3 tested in compliance
	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

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