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: 09/09/202	Time in: 2:54	Time out: <b>4:12</b>		icense/Perm						Grocery Risk Category Page 1 of 2	<u>2</u>
	oection: 1-Routine	2-Follow U		Complaint		4-In	vestig	ation	n [	5-CO/Construction 6-Other TOTAL/SCOR	RE
Establishment N	<sup>fame:</sup> 2964 grocery and p	roduce	Contact/	Owner Nan	ne:					* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address			est control :		I	Hood		Gı	rease	e trap : Follow-up: Yes 3/97/A	1
N Goliad			entokil 08/25			1a		Les	s 150	00 9/19/2020 No ✓	
Complianc  Mark the appropria	ce Status: Out = not in c ate points in the OUT box for	compliance IN = in	item	NO = Mark ✓ ii						plicable $COS = corrected on site$ $R = repeat violation$ $W-Watch$ NA, $COS$ Mark an $\sqrt{n}$ in appropriate box for $R$	h
	Pri					Imm	ediat	e Cor	recti	ve Action not to exceed 3 days	
O I N N	C Time and To	mperature for F	Food Safety	R	-	0 1	ipliano	N	C		R
	(F = 6	degrees Fahrenhe	eit)			U I T	N O	A	O S	Employee Health	
	Proper cooling time	and temperature	е							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	1
	2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)			_				13. Proper use of restriction and exclusion; No discharge from	<b> </b>
	See attached	j	11, 13 1)			v	/			eyes, nose, and mouth	1
	3. Proper Hot Holding	g temperature(135	5°F)		1					Policy  Preventing Contamination by Hands	
	4. Proper cooking time	e and temperature	re		1 }					14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating pro	•		Fin 2		V				15. No bare hand contact with ready to eat foods or approved	<del>                                     </del>
	Hours)	ocedure for not no	lolding (103	1.111.2			•			alternate method properly followed (APPROVED Y N )	l
	6. Time as a Public He	ealth Control; pro	ocedures &	records	1					Gloves produce prep  Highly Susceptible Populations	
								1 1		16. Pasteurized foods used; prohibited food not offered	
	A	pproved Source	•			V	<b>/</b>			Pasteurized eggs used when required	1
	7. Food and ice obtain			od in	1 1						
	good condition, safe, a destruction	and unadulterated	d; parasite							Chemicals	
	8. Food Received at pr	roper temperature	·e		┨╏			Π		17. Food additives; approved and properly stored; Washing Fruits	
	*	1 1				v	<b>/</b>			& Vegetables See attached	
	Protectio	on from Contami	ination							18. Toxic substances properly identified, stored and used	
	9. Food Separated & p			ood	1 1						
	preparation, storage, d	lisplay, and tastin	ng							Water/ Plumbing	
	10. Food contact surfa Sanitized at 200			ed and	1 [				1	19. Water from approved source; Plumbing installed; proper backflow device	
					]	_				City approved	
	11. Proper disposition	of returned, prev	viously serve	ed or						20. Approved Sewage/Wastewater Disposal System, proper	ı
	reconditioned Disc	carded				V				disposal	ı
	reconditioned Disc				s) vio	lation	ns Re	nuire	Cor	^	
	Pr	riority Founda	ation Iten	ns (2 Point		0 1	I N	N	C	rective Action within 10 days	R
U N O A	Pr C O Demonstration S	riority Founda on of Knowledge	ation Iten	ns (2 Point		0 1		N		rective Action within 10 days  Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Mark Evans	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Thumb 2964 Grocery	Physical A  / N Goli		Tity/State: Rockwal		age <u>2</u> of <u>2</u>				
	•		TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Fresh veggie case		30	Dairy wic	33	Dippin dots case	-19				
Conv wall		30's -	Yogurt	30's						
Including cut melon and lettuce			Sour cream bunker	36						
Mini mobile up front		37/41	Cheese bunker	26	Floor freezers					
Berry island		39's	Cheese wall	30's	Below 0					
Wic produce		32/33/34	Dug room		One in defrost					
	zen food vault	-6	Cooler / cooler	36/36						
			Freezer	3						
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
	Produce area:									
	Sprayers are cleaned	monthly (	nr as needed							
	Watch for Flies	THOTHING V	or as neceed							
	Cool labeling stickers or small signs  Paper lining on grapes shelving to watch and eliminate -to clean under									
	Using sterilox machine for produce - will call to have adjusted to meet ppm indicates (50ppm)									
	<del>                                     </del>	Watch cutting boards - keep sanded where needed								
	Hot water 113 in produce prep area									
	Sink sanitizer 200 ppm									
	Food safety station									
44	Need to clean around grease containers and around compactor outside									
42/45	Clean under shelving									
42	Clean shelving in yogurt wall where needed									
	Keep dippin dots freezer defrosted as needed as well as ice cream case									
	Ice machine is self contained and ice oats bagged									
	Keep an eye on condition of interior of ice machine									
	Back restroom equipped as well									
Covid	Screening employees with questionnaire/ temps taken / employees in masks /									
	All common surfaces are sanitized with a quats product/ air dried / social distancing stickers on floor									
Received (signature)	See ahov	 /e	Print:		Title: Person In Charge/ Ow	ner				
Inspected			Print:							
(signature)	Kelly Kirkpo	utríck	$\mathcal{RS}$							
	6 (Pavisad 09 2015)				Samples: Y N # col	lected				