\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 03/10/	/20	22	Time in: 8:30	Time out: 12:16	FS 90							Food handlers Food Mai	nagers	Page 1	of 2
Purpose	of Ins	pect	tion: 1-Routine	2-Follow Up	3-Complain	nt	4-]	Inve	stig	atio	n	5-CO/Construction 6-Oth	ier	TOTAL/SO	CORE
Establishr Tom Thu			e: 64 grocery	Tor	ntact/Owner N m Thumb	ame:						* Number of Repeat Violations: ✓ Number of Violations COS:		4/96	://
Physical A N Goliad	Addre	ss:		Pest con Rentokil	monthly		Hoo See	od deli				e trap : Follow-up: No No	Yes 🔽	4/30	// <u></u>
Cor Mark the a	nplia pprop	ice S	tatus: Out = not in co	ompliance IN = in compl r each numbered item	liance NO Mark	not o								lation W-W te box for R	7atch
Compliano	e Sta	ns	Pric	ority Items (3 Poin	nts) violations	Requir		nmea ompl				ive Action not to exceed 3 days			
0 I N U N O	O I N N C U N O A O Time and Temperature for Food Safety				R	O U	I N N O		I N	C					
T	,	S	1. Proper cooling time	,			Т				S	12. Management, food employees and con knowledge, responsibilities, and reporting		employees;	
			2. Proper Cold Holding	g temperature(41°F/ 45	°F)							13. Proper use of restriction and exclusion		charge from	
~			See	,	,			/				eyes, nose, and mouth Posting at hand sinks	,	8.	
'			3. Proper Hot Holding					Preventing Contamination by Hand							
/			4. Proper cooking time					/				14. Hands cleaned and properly washed/			
	,		5. Proper reheating pro Hours)	cedure for hot holding	(165°F in 2			/				15. No bare hand contact with ready to eat alternate method properly followed (APP Using gloves			
	/		6. Time as a Public He Stocking only	alth Control; procedure	es & records							Highly Susceptible Popu	ılations		
			Ar	oproved Source				/				16. Pasteurized foods used; prohibited foo Pasteurized eggs used when required	d not off	ered	
			7. Food and ice obtained		ce; Food in										
w			good condition, safe, a destruction Commer									Chemicals			
			8. Food Received at pr		,							17. Food additives; approved and properly	stored;	Washing Fruit	ts
			Receiving					•				& Vegetables Veggie wash 18. Toxic substances properly identified, s	tored and	d used	
			9. Food Separated & pr	n from Contamination rotected, prevented dur				•				Stored low	ntoreu un	a used	
/			preparation, storage, di	isplay, and tasting								Water/ Plumbing			
			10. Food contact surfact Sanitized at 200		Cleaned and			/				 Water from approved source; Plumbin backflow device City approved 	g installe	d; proper	
	,		11. Proper disposition reconditioned	of returned, previously	served or			/				20. Approved Sewage/Wastewater Dispos disposal	al Syster	n, proper	
			Pr	iority Foundation	Items (2 Poi	nts) vi	olati	ions	Req	uire	Cor	rective Action within 10 days			
O I N U N O T	N A	C O S	Demonstration	n of Knowledge/ Perso	onnel	R	O U T	N	O	N A	C O S	Food Temperature Control/ I	dentifica	ation	R
~			21. Person in charge prand perform duties/ Ce					/				27. Proper cooling method used; Equipm Maintain Product Temperature	ent Adec	juate to	
	Н		22. Food Handler/ no u	inauthorized persons/ p	personnel				/			28. Proper Date Marking and disposition Dating for sale			_
	1		Safe Water, Reco	ordkeeping and Food	Package			_				29. Thermometers provided, accurate, and Thermal test strips	calibrate	ed; Chemical/	
			23. Hot and Cold Wate	Labeling er available; adequate p	ressure, safe							Food safety station Permit Requirement, Prerequisi	to for Or	nonation	
	Н	-	Good 24. Required records a	vailable (shellstock tag	s; parasite							30. Food Establishment Permit (Curren			
			destruction); Packaged									Posted			
			25. Compliance with V		rocess, and							Utensils, Equipment, and 31. Adequate handwashing facilities: Acce	•	0	
			HACCP plan; Variance processing methods; m					/				supplied, used Equipped			
			Con	nsumer Advisory			w	/				32. Food and Non-food Contact surfaces of designed, constructed, and used Watch condition	leanable	, properly	
~			26. Posting of Consum foods (Disclosure/Rem On labeling	ner Advisories; raw or u ninder/Buffet Plate)/ Al				/				33. Warewashing Facilities; installed, mai Service sink or curb cleaning facility prov Equipped		used/	
				nt) Violations Requi	ire Corrective							ys or Next Inspection , Whichever Come	es First		
O I N U N O T	N A	C O S		of Food Contamination		R	O U T	I N	N O	N A	C O S	Food Identification	n		R
1			34. No Evidence of Insanimals						~			41.Original container labeling (Bulk Food)		
'			35. Personal Cleanline		obacco use							Physical Facilities	s		
'			36. Wiping Cloths; pro				1					42. Non-Food Contact surfaces clean			
1		_	37. Environmental con					~				43. Adequate ventilation and lighting; desi44. Garbage and Refuse properly disposed			\perp
<u> </u>			38. Approved thawing	method				~				44. Garbage and Refuse properly disposed 45. Physical facilities installed, maintained			
			Prop 39. Utensils, equipmen	per Use of Utensils	sed stored		1					46. Toilet Facilities; properly constructed,			_
•		$_$		ise utensils; properly us				~				Equipped	- Supplied	, and cicali	
~			40. Single-service & si and used	ingle-use articles; prope	erly stored				/			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Desmond Willis	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		City/State: Rockwal	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT							
Item/Loc	ce mobile	Temp F	Item/Location	Temp F	Item/Location	Temp I				
Produ	Ce mobile	33/38	Tofu area	30/40	Bunker cheese	39/41				
Fru	uit/Salad wall	30's	Wic	36/37	Tea	41				
N	Melon area	30's	Egg wall		Dairy wic	30's				
Prod	uct island organic	39-43	34/35/38		Wif	-2.3				
	Garlic	40	Juice wall	30/40	Online coolers	36/37				
Fresh	organic fresh walls	Defrost	Cheese / Dairy wal	I	Online freezer	-3				
	anic wall / main		34/3/39/41		Mobile	3//39				
	39/37/40/34		3 17 37 307 1 1		TO SHO					
	10/01/40/04	OB	SERVATIONS AND CORRECTIV	VE ACTION	JS					
Item					CTED TO THE CONDITIONS OBSERVED	AND				
Number	NOTED BELOW: all temps F									
	Hot water in restroom									
	Cool labeling - packag									
W	Avoid over stocking sa									
W	Avoid over stocking or		and							
	Sprayer nozzles clean	ed								
	Produce prep area									
	Hand sink 114									
	Three step 114 plus / s									
	Using produce max te		•••							
45	Flooring Maint into wid		for prep area							
	Gloves used to touch									
42	To dust fan guards in v									
W			other items in cheese dairy	wall						
W			n egg pallet in dairy wic							
45	Minor cleaning in back		nder pallets etc							
45 /42	·									
45/37		and on co	ondensation on corner of co	ndenser	DOX					
45	Clean floor in wif									
34	Small gap at back doo									
42/45/39			• • •							
	Back restroomsEquipp									
	Watch condition of gre	en carts	/ some rusty							
	Dog food case 38 Using reddy ice									
W Received		nd baby	food at followup / defrost ur	nit too	Title: Person In Charge/ Ow	ner				
(signature)	See abov	e			True. Person in Charge/ Ow.	nei				
Inspected (signature)			Print:							
(orginature)	Kelly kirkpa	ıtrick	$\gamma \mathcal{RS}$		Samples: Y N # coll	lected				