

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/10/2022	Time in: 8:30	Time out: 12:16	License/Permit # FS 9056	Food handlers All	Food Managers 8	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Tom Thumb 2964 grocery	Contact/Owner Name: Tom Thumb	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: N Goliad	Pest control : Rentokil monthly	Hood See deli	Grease trap : Teddy indicated 02/16/22	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
W						Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						W	✓				
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1								✓			
	✓					Physical Facilities					
	✓					1					
		✓				✓					
1						✓					
Proper Use of Utensils						1					
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Desmond Willis	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 grocery	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9056	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Produce mobile	33/38	Tofu area	30/40	Bunker cheese	39/41
Fruit/Salad wall	30's	Wic	36/37	Tea	41
Melon area	30's	Egg wall		Dairy wic	30's
Product 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 wall		Online freezer	-3
Organic wall / main		34/3/39/41		Mobile	3//39
	39/37/40/34				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water in restroom 100
	Cool labeling - packaging / stickers or price tags
W	Avoid over stocking salad and fruit wall
W	Avoid over stocking organic island
	Sprayer nozzles cleaned
	Produce prep area
	Hand sink 114
	Three step 114 plus / sanitizer 200 ppm
	Using produce max tested at 60ppm
45	Flooring Maint into wic needed for prep area
	Gloves used to touch rte foods
42	To dust fan guards in wic
W	Avoid over stocking butter and other items in cheese dairy wall
W	Watch storage of other items on egg pallet in dairy wic
45	Minor cleaning in backRoom under pallets etc
45 /42	Minor cleaning in wic / Wif
45/37	Wif ice around door / and on condensation on corner of condenser box
45	Clean floor in wif
34	Small gap at back door / regular door
42/45/39	Clean around mop sink and hang mops to dry
	Back restroomsEquipped hot water 100
	Watch condition of green carts / some rusty
	Dog food case 38
	Using reddy ice
W	Will confirm freezers and baby food at followup / defrost unit too

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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