



**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Tom Thumb 2964 grocery</b>	Physical Address: <b>3070 N rockwall</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9056</b>	Page 2 of __
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mobile mini fruit	38-41	Mushroom and tofu wall	38/39/40	<b>Biscuit/ juice wall</b>	32-400
<b>Beverage wall</b>	<b>30's</b>	<b>Wic produce</b>	<b>35/36</b>	<b>Wifs</b>	3/4/10/8
Berry / grape. Unit	33-41	Wif grocery	-1.7		
Juice wall	30's	Dairy wic	34/35		
Salad island	34-41	Egg wall	35-37		
Lentils / chickpeas	46 /48	Yogurt	34/34		
Organic caseS	40/38	Dairy island	Defrost	<b>Recovered</b>	<b>35</b>
Wet wall	38-40	End 1836 part	Defrost	<b>Recovered</b>	<b>39</b>

**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: temps taken in F
02	Salad island avoid over stocking to impede air flow - example top shelf lentils and chickpeas see above / pulled
Confirmed	Reminder to clean sprayer nozzles weekly on wet wall per code
42	Clean cases on produce area where needed / racks and bottom pans
	To ask about cool labeling on yellow squash
	Food safety station in place
	Produce prep area:
	Hot water at hand sink 100/118 and three comp
	Sink sanitizer 150 -200 ppm watch temps to test
32/cos	Time for a new cutting board
	Gloves used to touch rte foods
W	Avoid reuse of banana boxes
	Using veggie wash ... within range
42	To dust fan guards in wic for produce
W	Watch clutter in prep room
45	To clean under pallets in hallway in rear storage
45	To watch condensation around door into wif and clean floor inside unit
45	To clean floor under shelving in back storage - spills
42	To clean fan guards in dairy wic
W	Watch for stickers on plastic flaps into wics
	Checking dates when stocking
	Dates checked on baby food within date
	Also Watch for dented cans of baby powder formula ... pulled 2
	Confirmed manufacturing license

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<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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