2nd Followup \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

Date <b>03</b> /		/20	23	Time in: 9:48	Time out: <b>2:08</b>		FS 9		<u> </u>					All CFM Page 1 of _	2
Pur <sub>I</sub> Estal				tion: 1-Routine	2-Follow l		3-Compla		4-1	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCO	RE
				e: 64 grocery			Thumb	Name:						Number of Repeat Violations:  Number of Violations COS:	^
Phys 3070			ess:				d info		Hoo See de		/2022			e trap : Follow-up: Yes 7/93//	Α
Mark	Con the a	mplia approp	nce S	tatus: Out = not in c points in the OUT box for	omphanice	n complian item	144	0 = not  0						policable $COS = corrected on site R = repeat violation W = Wat ox for IN, NO, NA, COS Mark an in appropriate box for R$	ch
				Pri	ority Items (3	3 Points	) violations	Requi	_					tive Action not to exceed 3 days	
O I U I	N		tus C O		mperature for I		ety	R	O U	ompli I N	iance N O	N A	tus C O	Employee Health	R
T	' '		Š	1. Proper cooling time	degrees Fahrenhe and temperature				T	-11			Š	12. Management, food employees and conditional employees;	
	~			1 0						~				knowledge, responsibilities, and reporting	
3			/	2. Proper Cold Holdin Lentils / chick pe	g temperature(41 eas / merch	1°F/ 45°F) andisin	ng issue			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  Posted at hand sink	
	V	-		3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
	~	1		4. Proper cooking time	e and temperatur	:e				1				14. Hands cleaned and properly washed/ Gloves used properly	Т
		,		5. Proper reheating pro	ocedure for hot h	nolding (1	65°F in 2				_			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
				6. Time as a Public He	ealth Control: pro	ocedures	& records							Gloves	
		~		Stocking	, F									Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
				Aj	pproved Source	e						<b>/</b>		Pasteurized eggs used when required	
·				7. Food and ice obtain good condition, safe, a destruction Comme	and unadulterated									Chemicals	
				8. Food Received at pr	roper temperatur	re								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Checked at re										Veggie wash tested  18. Toxic substances properly identified, stored and used	-
				9. Food Separated & p	on from Contam protected, preven		g food			•				Watch	
-				preparation, storage, d	• • •									Water/ Plumbing	
-	1			10. Food contact surfa Sanitized at <u>200</u>			aned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	/	•		11. Proper disposition reconditioned	of returned, prev	viously se	rved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
-				Pr	iority Found	ation It	ems (2 Po	ints) v	iolati	ions	Req	uire	Cor	rrective Action within 10 days	_
O I U N			C S	Demonstratio	on of Knowledge	e/ Personi	nel	R	O U T	I N	O	N A	C O S	Food Temperature Control/ Identification	R
V	/		~	21. Person in charge p and perform duties/ Co 3				П		/			~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V				22. Food Handler/ no	unauthorized per	rsons/ pers	sonnel	Н		/				28. Proper Date Marking and disposition	+
				Safe Water, Reco	ordkeeping and Labeling	l Food Pa	ckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station	
V	/			23. Hot and Cold Water See	er available; ade	quate pres	ssure, safe							Permit Requirement, Prerequisite for Operation	
V	1			24. Required records a destruction); Packaged Manuf		ock tags; j	parasite			~				30. Food Establishment Permit/Inspection Current/ insp posted To post	
				Conformance 25. Compliance with V	with Approved									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		~		HACCP plan; Variance processing methods; n	e obtained for sp	pecialized	ess, and			~				supplied, used Equipped	
					nsumer Advisor				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch shelving in produce area / discarded cutting board	
-	1			26. Posting of Consum foods (Disclosure/Ren Included on labels	ninder/Buffet Pla	ate)/ Aller	gen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed	
0 1		N	С	Core Items (1 Poi	nt) Violations	Require	Corrective	Action R	Not O	I	N	ed 90 N	Da C	tys or Next Inspection , Whichever Comes First	R
U I			o s		of Food Conta				Ŭ T	N	0	A	o s	Food Identification	
V				34. No Evidence of In- animals							<b>'</b>			41.Original container labeling (Bulk Food)	
V	1			35. Personal Cleanline	0.	C	acco use							Physical Facilities	
V				36. Wiping Cloths; pro	operly used and s	stored			1					42. Non-Food Contact surfaces clean See	
W				37. Environmental cor Watch conde	ntamination					1				43. Adequate ventilation and lighting; designated areas used	
	1			38. Approved thawing	เเงินแบบ เบ									44. Garbage and Refuse properly disposed; facilities maintained	$\dagger$
	V		i l										l		
	<b>V</b>			Pror					1	•				45. Physical facilities installed, maintained, and clean	
				39. Utensils, equipmendried, & handled/ In u	nethod  oer Use of Utens nt, & linens; prop	<b>sils</b> perly used			1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				See 46. Toilet Facilities; properly constructed, supplied, and clean	<del> </del>
				39. Utensils, equipmer	method  oer Use of Utens  nt, & linens; prop  use utensils; prop	sils perly used perly used			1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				See	

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Charles watts	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		City/State: Rockwal		ge <u>2</u> of					
	<u> </u>		TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp	Item/Location	Temp	Item/Location	Temp					
Mobile mini fruit		38-41	Mushroom and tofu wal	I 38/39/40	Biscuit/ juice wall	32-400					
	everage wall	30's	Wic produce	35/36	Wifs	3/4/10/8					
Berr	y / grape. Unit	33-41	Wif grocery	-1.7							
	Juice wall	30's	Dairy wic	34/35							
S	Salad island	34-41	Egg wall	35-37							
Lent	tils / chickpeas	46 /48	Yogurt	34/34							
Or	ganic caseS	40/38	Dairy island	Defrost	Recovered	35					
	Wet wall	38-40	End 1836 part	Defrost	Recovered	39					
-		OB	SERVATIONS AND CORRECTIV	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND					
02	Salad island avoid over	stocking	to impede air flow - example	top shelf	lentils and chickpeas see above	e / pulled					
Confirmed	Reminder to clean spr	ayer noz	zles weekly on wet wall per	code							
42	Clean cases on produ	ce area v	where needed / racks and b	ottom par	าร						
	To ask about cool labe	eling on y	ellow 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	te foods									
W	Avoid reuse of banana boxes										
	Using veggie wash	within ra	nge								
42	To dust fan guards in v	vic for pr	oduce								
W	Watch clutter in prep r	oom									
45	To clean under pallets	in hallwa	y in rear storage								
45	To watch condensation	n around	door into wif and clean floo	r inside u	nit						
45	To clean floor under sl	nelving ir	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										
Received (signature)	by:		Print:		Title: Person In Charge/ Own	er					
(g)	See abov	'e									
Inspected (signature)	See abov Kelly kirkpa	1. 2 4	Print:								
(orginature)	Kelly kirkpa	ıtrick	$\langle \mathcal{RS}  $		Samples: Y N # colle	cted					
orm FH-06			<u> </u>								