\$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: 09/12/2023	Time in: 12:30	Time out: <b>4:21</b>	FS 90						AllDept 9 Page 1 of 2		
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Complai	int	4-In	vestig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR		
Establishment Name: Tom Thumb 2964 grocery			Contact/Owner Name: Tom Thumb						* Number of Repeat Violations: ✓ Number of Violations COS:		
B070 N Goliad F			Pest control : Rentokil 09/:07/2023						se trap: waste oil : Follow-up: Yes 1/27/23 1500 gals   Follow-up: Yes 1/27/24   Follow-up: Yes		
Compliance Mark the appropriat	Status: Out = not in content points in the OUT box for example 1.	mpliance IN = in compeach numbered item	pliance NO Mark	not ob					plicable COS = corrected on site R = repeat violation W-Watcl b, NA, COS Mark an vin appropriate box for R		
Compliance Status		rity Items (3 Poi	nts) violations	Require					ive Action not to exceed 3 days		
O I N N C U N O A O	Time and Tem	R	O I N N C U N O A O				Employee Health				
T	1. Proper cooling time as		Т			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and exclusion; No discharge from		
	See				r	1			eyes, nose, and mouth Posted at hand sinks		
<b>V</b>	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands				
<b>/</b>	4. Proper cooking time a	*			v	1			14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating proce Hours)	cedure for hot holdin	g (165°F in 2		ı	/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )  Gloves		
	6. Time as a Public Health Control; procedure Stocking								Highly Susceptible Populations		
	Apr	proved Source					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	7. Food and ice obtained	-	rce; Food in						1		
3	good condition, safe, and destruction See atta	asite				ı	I	Chemicals			
	8. Food Received at proj At receiving ch				ı	/			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash		
	Protection from Contamination				v	1			18. Toxic substances properly identified, stored and used		
	preparation, storage, dis	Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200</u> ppm/temperature				·	/			19. Water from approved source; Plumbing installed; proper backflow device  City approved		
	11. Proper disposition of reconditioned	of returned, previousl	y served or		L	/			20. Approved Sewage/Wastewater Disposal System, proper disposal		
	Pric	ority Foundation	n Items (2 Po	ints) vio	lation	ns Red	nuire	Cor	rective Action within 10 days		
O I N N C U N O A O T S	Demonstration	of Knowledge/ Per	·	R	0 1	_	N	C 0	Food Temperature Control/ Identification		
T	21. Person in charge pre and perform duties/ Cert				1			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no un	nauthorized persons/	personnel			•			28. Proper Date Marking and disposition		
<b>V</b>		rdkeeping and Food	l Package		·	1			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station		
<b>/</b>	23. Hot and Cold Water See	r available; adequate	pressure, safe			ı	<u> </u>		Permit Requirement, Prerequisite for Operation		
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labeled / Cool labeling				v				30. Food Establishment Permit (Current/ insp sign posted ) Posted		
	Conformance w 25. Compliance with Va	with Approved Proc ariance, Specialized							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	HACCP plan; Variance processing methods; ma				ı				supplied, used Equipped		
		sumer Advisory			2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	26. Posting of Consumer foods (Disclosure/Remin On packaging	inder/Buffet Plate)/ A	Allergen Label		·	1			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up confirmed		
O I N N C	,			Action N	0 1	I N	N	С	ys or Next Inspection , Whichever Comes First		
UNOAO					U	O	A	O	Food Identification		
T S		of Food Contaminat			T			S	41.Original container labeling (Bulk Food)		
	34. No Evidence of Inse animals Watch roll do	ect contamination, ro	dent/other			•		S	41.Original container labeling (Bulk Food)		
T S	34. No Evidence of Inse animals Watch roll do 35. Personal Cleanliness 36. Wiping Cloths; prop	ect contamination, ro pors in delivery s/eating, drinking or	dent/other tobacco use		T	•		S	Physical Facilities		
T S	34. No Evidence of Inse animals Watch roll do 35. Personal Cleanliness 36. Wiping Cloths: prop Using spray 37. Environmental conta	ect contamination, ro pors in delivery s/eating, drinking or perly used and stored amination	dent/other tobacco use					S			
T S	34. No Evidence of Inse animals Watch roll do 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray	ect contamination, ro pors in delivery s/eating, drinking or perly used and stored amination IN WIT	dent/other tobacco use		T			S	Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained		
T S	34. No Evidence of Inse animals Watch roll do 35. Personal Cleanliness 36. Wiping Cloths; prop Using spray 37. Environmental conta Condensation 38. Approved thawing n	ect contamination, ro pors in delivery s/eating, drinking or perly used and stored amination in Wif	dent/other tobacco use		1			S	Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Watch compactor  45. Physical facilities installed, maintained, and clean		
T S	34. No Evidence of Inse animals Watch roll do 35. Personal Cleanliness  36. Wiping Cloths; prop Using Spray  37. Environmental conta Condensation  38. Approved thawing n  Proper 39. Utensils, equipment,	ect contamination, ro pors in delivery s/eating, drinking or perly used and stored amination In Wif method er Use of Utensils t, & linens; properly	dent/other tobacco use		T			S	Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Watch compactor  45. Physical facilities installed, maintained, and clean See  46. Toilet Facilities; properly constructed, supplied, and clean		
T S	34. No Evidence of Inse animals Watch roll do 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37. Environmental conta Condensation 38. Approved thawing n	pect contamination, ropors in delivery seating, drinking or perly used and stored amination in Wilmethod  er Use of Utensils t, & linens; properly to the utensils; properly to the contamination in the contamination, roporty to the contamination, roporty to the contamination in the contamination, roporty to the contamination in the contaminatio	dent/other tobacco use  used, stored,		1				Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Watch compactor  45. Physical facilities installed, maintained, and clean See		

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

D : 12.1		DI	11	City/State:		T (D )	l B			
	Establishment Name: Tom Thumb 2964 grocery				all	License/Permit # Page _2 Fs 9056		2 of 2		
	<u> </u>		TEMPERATURE OBSERVA	TIONS			L			
	Item/Location		Item/Location	Temp F	Item/Loca	tion	on <u>Ter</u>			
Front door produce unit		37/40	Produce wic		Freezer section customer					
	Mobile 1	Defrost	Wif	8.9	-3/-6/-8/-9 see below					
	Bev wall	30's	Dairy wic	36-38.	End cap freezer for pizza defrost 32			32/33		
Read	dy meals unit area	33/38	Egg wall	30's	Frozen	Frozen dinner section in defrost				
Berr	ry unit produce	34/39	Yogurt wall	30's	End	End cap FF defros		24		
Fresh	cut wall / salads / juice	30's	Cheese / biscuits/ juice wa	30's	Beer coolers					
Or	rganic island	38-41	BSG							
	Wet wall	36-40	AllSides	30's	3					
		OF	SERVATIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO T	HE CONDITIONS OBSE	RVED A	ND		
	Baby formula dates lo	ok good								
	Restroom equipped ho		100 min							
	1 ' ' '		ded on black metal shelvir	.a						
07			e and other "keep refrigerat		and prote	oin juico various s	izoc fill	lod cart		
07	One naked juice missi		e and other keep reingerat	eu juice:	and prote	ein juice vanous s	izes iii	eu can		
32	<u> </u>		usty porto to organiza islan	d unit						
32			usty parts to organize islan	u uriit						
42	Provided cleaning info Clean produce wet wa									
42	Country of origin- stick									
	Produce cutting room		age or sign							
	Hot water at hand sink		three comp 100							
			'							
45	Veggie wash tested wi									
45	Fill small holes in walls		ice prep area							
	Sanitizer in sink 200 p	•								
45	Keep an eye on cutting boards									
45 W	To clean floor in wic for produce / also wipe down plastic fan guards / to clean aluminum shelving  Watch use of non nsf approved containers for storage									
45				oo orous	d outoide	of wice and wif				
37/45	To clean under shelving and pallets etc in back hallway also around outside of wics and wif  Freezer -Wif - ice around door and on floor and on pipe on left condenser									
W	Keep an eye on back		· · · · · · · · · · · · · · · · · · ·	i ieit CON	uciioei					
- v v	Watch compactor and		<u> </u>							
			ns - in dairy cooler - to ren	101/0						
45	Minor cleaning in mop		ns - in dairy cooler - to ren	IOVE						
40	Dates for dairy checke		vogurt and milk							
	Dates for daily checke	a dally /	yoguri anu milk							
Received	l by:		Print:			Title: Person In Charg	e/ Owner			
(signature)	See above	/e								
Inspected	See abou		Print:							
(signature)	Kellv kirkha	ıtrick	$\mathcal{RS}$							
						Samples: Y N	# collecte	ed		