Follow-up fee of \$50.00 is 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: 09/06/2022	Time in: 2 9:45	Time out: 5:48	FS 90						Food handler	Food managers 15	Page 1 o	of _2_
Purpose of Inspec	ction: 1-Routine	2-Follow Up		_	4-In	vesti	gatio	n	5-CO/Construction	6-Other	TOTAL/SC	CORE
Establishment Nat Tom Thumb 29	ne: 964 meat and seafo		Contact/Owner N Fom Thumb	lame:					* Number of Repeat Viola ✓ Number of Violations C		4.4.10.0	
Physical Address: 3070 N Goliad			control:		Hood Va	l				Follow-up: Yes	11/89)/B
Compliance	Status: Out = not in corresponds in the OUT box for our	mpliance IN = in con	mpliance NO	not ob			IA =	not ap	oplicable COS = corrected on	site R = repeat vio	olation W-W	atch
					. Imn	nediai	e Co	orrect	ive Action not to exceed 3 day		e box for K	
O I N N C U N O A O		perature for Food	l Safety	R	О	nplian I N N O	N	C	Empl	oyee Health		R
T S	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T	N	A	S	12. Management, food employ		employees;	
		·			•				knowledge, responsibilities, a			
3	2. Proper Cold Holding Wall case	temperature(41°F/	45°F)		•				13. Proper use of restriction are eyes, nose, and mouth Posted at hand sinks	nd exclusion; No dis	charge from	
V	3. Proper Hot Holding to		l						tamination by Har			
/	4. Proper cooking time and temperature				ı	/			14. Hands cleaned and proper			
	5. Proper reheating proc Hours)				١				 No bare hand contact with alternate method properly foll Gloves 			
	6. Time as a Public Heal	lth Control; proced	lures & records							eptible Populations		
	Арр	proved Source					-		16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
3	7. Food and ice obtained good condition, safe, and destruction Packagi	d unadulterated; pa							C	nemicals		
	8. Food Received at pro At receiving	per temperature					~		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	s
	Protection	from Contaminat	tion		ı	/			18. Toxic substances properly Watch	identified, stored ar	id used	
	Food Separated & propreparation, storage, disputchin floor cases	play, and tasting	-							r/ Plumbing		
w	10. Food contact surface Sanitized at 200 p	es and Returnables ppm/temperature	; Cleaned and ce machine		٠				19. Water from approved sour backflow device City approved	-	• •	
	11. Proper disposition of reconditioned	f returned, previous	sly served or						20. Approved Sewage/Wastev disposal	vater Disposal Syste	m, proper	
	Pric	ority Foundatio	on Items (2 Poi	ints) via	olatio	ns Re	quir	e Cor	rrective Action within 10 days			
O I N N C U N O A O S		of Knowledge/ Pe		R		I N N O			Food Temperatur	e Control/ Identific	eation	R
	21. Person in charge pre and perform duties/ Cert 15				•	/			27. Proper cooling method use Maintain Product Temperature	ed; Equipment Ade	quate to	
	22. Food Handler/ no un All	nauthorized persons	s/ personnel			~			28. Proper Date Marking and	_		
	Safe Water, Recor	Labeling			•				29. Thermometers provided, a Thermal test strips Good safety station	,	ed; Chemical/	
/	23. Hot and Cold Water Equipped		•						Permit Requirement	_	_	
	24. Required records avadestruction); Packaged I		tags; parasite		W				30. Food Establishment Peri To post	mit (Current/ insp s	ign posted)	
	Conformance w 25. Compliance with Va	vith Approved Pro ariance, Specialized					1		Utensils, Equi 31. Adequate handwashing fa	pment, and Vendin		
	HACCP plan; Variance processing methods; ma				١				supplied, used Equipped			
	Cons	sumer Advisory			2				32. Food and Non-food Conta designed, constructed, and use See		e, properly	
'	26. Posting of Consume foods (Disclosure/Remin	nder/Buffet Plate)/	Allergen Label		٠				33. Warewashing Facilities; ir Service sink or curb cleaning Confirmed	facility provided	used/	
O I N N C	,		•	Action I	0	I N	N	C	ys or Next Inspection , Which			R
U N O A O S	34. No Evidence of Inse	of Food Contamination, r			U T	N O	A	S	41.Original container labeling	(Bulk Food)		
	animals Flies 35. Personal Cleanliness	s/eating, drinking o	or tobacco use			'						
	36. Wiping Cloths; prop	perly used and store		H	4	T			42. Non-Food Contact surface	s clean		
	Using spray bo 37, Environmental conta Watch	otties		$\vdash \vdash \mid$	1				See 43. Adequate ventilation and l		areas used	+
	Watch 38. Approved thawing n			$\vdash \vdash \mid$	-				Watch 44. Garbage and Refuse prope			
					4				Watch 45. Physical facilities installed	· •		_
	Proper 39. Utensils, equipment,	er Use of Utensils , & linens; properly	y used, stored		1	+			See 46. Toilet Facilities; properly			_
W	dried, & handled/ In use Watch 40. Single-service & sin	e utensils; properly	used		•				Equipped 47. Other Violations	астес, варрно	_, cleun	
	and used	isic-use atticies; pro	operty stored			~	1		77. Ouici violauolis			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Lisa McChristian	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 meat		Physical Address: 3070 N Goliad			City/State: Rockwall		License/Permit # Page FS 9057		<u>2</u> of <u>2</u>
			TEMPERATURE OBSERVA						
Item/Loc	n bunker seafood	Temp F	Item/Location	+	Cemp F				Temp I
_		3.5-11			efrost	7 (11 11 02 011 0 01 11 (01			24-20/
Se	eafood doors	4.9-7	Hot dogs interna		50	Fresh case			
Sel	If service wall	35?/37	Raw meat fresh bunker (defros	st)	54	Ground meat / sausage			35/36
9 cases	of prepackaged ready meals	48-54	Ground Turkey uni		41	Chicken			36
Mir	ni mobile beef	35/36	Fresh meat wal] 3	5-40	Fish salmon / crab legs		egs	33/36
H	lot dog unit	30's	Bacon wall		0-40	Wic			31/33
	unker lunchables (defrost)	47	Lunch meat	3	30's	Fish (salmon burgers			36
Froze	en section (defrost)	33	Frozen meat cas	e 1.	.6-2.3	Mini mo	bile in front of s	store	37
	,		SERVATIONS AND CORRECT		ACTION	S			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
02	Pulled packages of me	eats that	were holding high temps in	self	f servic	e wall / t	to address issue o	on ria	ht side
07	Pulled packages of meats that were holding high temps in self service wall / to address issue on right side Watch for package integrity —- hot dogs /								
02	Defrost in bunkers should never pull foods into danger zone - several bunkers 50 f see above food temps								
W	Watch placement of pork shoulder butt over shrimp in fresh bunker								
07	Watch for broken seals in while hams / turkey bacon / frozen ribs								
32	Watch rusty shelving various								
32			address current to allow to	b be	cleane	ed			
	Time for new cutting board / to address current to allow to be cleaned Hot water On fish side 120/ sink sanitizer 200Ppm								
	Hot water in Meat sink 120 / sink sanitizer 200 ppm / sanitizer in spray bottle 200 ppm								
	Ambient temp of room 54								
32	Handle to knife sharpener wrapped in tape to be addressed								
42	Detailed cleaning need	ded n fre	sh case top to bottom to do	or ru	unners	etc			
	Cleaning meat grinder	daily afte	er use						
32	Lug tub to be replaced for ground meat								
42/45	Detailed cleaning need	ded in me	eat wic						
W	Need to organize and address white coats storage								
42	To clean inside fish case and address odor and peeling shelving								
W32	To clean inside ice machine - ceiling appears to have lime deposit								
	Cold Bunkers recovered to 36/26/40/36								
						r			
Received (signature)	See abov	e	Print:				Title: Person In Charge/	Owner	
Inspected (signature)		- ıtrick	Print:						
	6 (Ravisad 09-2015)						Samples: Y N #	collect	ed :