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
Vomit clean up Employee health
Employee health

Dat		2/20	21	Time in: 8:18	Time out: 12:45	_	nse/Permit						Est. Type Grocer	Risk Category Med	Page 1 of 2	<u>></u>
				tion: 1-Routine	2-Follow Up		mplaint		-Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCOR	E
Esta	ablisl	nment	Nan	ne:	Î	Contact/Ov	vner Name						* Number of Repeat Viol ✓ Number of Violations	lations:		
		Addre		64 meat and seaf		Fom Thu	mb	Но	ood		Gr	rease	e trap :	Follow-up: Yes	3/97/	1
N G		Addit			See st	tore		Na				e sto		No 🗹		
Mar				Status: Out = not in core points in the OUT box for	empliance IN = in cor	mpliance	NO = nc Mark $$ in			NA ox fo	a = no	ot app	plicable COS = corrected or	n site R = repeat vio ✓in appropria	olation W- Watch	a
				•				uire In	mmedi	iate	Cori	recti	ive Action not to exceed 3 de	*		
Con		nce Sta	С	Time and Tem	aperature for Food	1 Sofoty	R	0		N	N	С				R
U T	N	O A	o s	(F = de	egrees Fahrenheit)	1 Salety		U		О	A	o s		oloyee Health		
				Proper cooling time a	and temperature								12. Management, food emplo knowledge, responsibilities,		employees;	
	_			2. Proper Cold Holding	. taman anatama (419E/	45°E)							13. Proper use of restriction		ah anga fuana	
	/			See	temperature(41 F/	43 F)			1				eyes, nose, and mouth	and exclusion, No dis	scharge nom	
		•		3. Proper Hot Holding t	temperature(135°F)	1							Screening at arrival	ontamination by Han	. d.,	
H		•		4. Proper cooking time	and temperature					<u> </u>			14. Hands cleaned and propo			
		~				(1650E :	. 2		~							
		/		5. Proper reheating prod Hours)	cedure for hot holdi	ing (165°F 1	n 2		1				15. No bare hand contact wit alternate method properly follows:			
\vdash				6. Time as a Public Hea	alth Control: proced	lures & rec	ords						gloves			
	ı			Prep only					1 1				16. Pasteurized foods used;	ceptible Populations		
				App	proved Source						/		Pasteurized eggs used when		iered	
				7. Food and ice obtained	d from approved so	ource; Food	in									
				good condition, safe, an destruction	nd unadulterated; pa	arasite							(Chemicals		
									1 1				17 Fee 1 - 11'C	1 1 1	W. d. a. Park	
				Food Received at pro	oper temperature						/		17. Food additives; approved& Vegetables	and properly stored;	wasning Fruits	
				Protection	n from Contaminat	tion		-	1				18. Toxic substances properl	y identified, stored an	nd used	
T				9. Food Separated & pro	otected, prevented of								Watch	(D) 11		
				preparation, storage, dis										er/ Plumbing		
				10. Food contact surface Sanitized at 200			nd					ı	19. Water from approved sou backflow device City approved	arce; Plumbing install	led; proper	
	L			11. Proper disposition of reconditioned Disco	of returned, previous	sly served o	r		~				20. Approved Sewage/Waste disposal	ewater Disposal System	em, proper	
					alucu				1							
						an Itama	2 Doints	ui a la	tions	Dage		Com	maatina Aatian mithin 10 day			
		N N	C	Pri	ority Foundatio		(2 Points)	0) I	N	N	C	rective Action within 10 day			R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mark Evans	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 and seafoo	Physical A d N Goli		ity/State: Rockwal	II License/Permit # Page c	of		
Item/Location	Town F	TEMPERATURE OBSERVAT		Itam/I costion	omn E		
2 door fish cooler	32/33	Item/Location Wic	<u>Temp F</u> 20-30's		emp F 8/40		
Seafood service	02/00	Floor freezer case		Fresh wall	<u> </u>		
	11		-				
Lobster	41	Ss seafood	24-38	21733733	01-		
Crab	38	Bunker frozen	-2/11		0's		
Salmon on ice	33	Mini mobile	37/41		0's		
Meat area		Fresh bunkers	31/37	Frozen meat unit -	18		
Chicken / sausage	38/37	Frozen bunker	8/12	Mini mobile by front door 3	0's		
Burger	38	Frozen bunkers	-3/10				
Item AN INSPECTION OF VOLUE		SERVATIONS AND CORRECTIVE		NS CTED TO THE CONDITIONS OBSERVED AND			
Number NOTED BELOW: temps in F	STABLISHWIL	ENT HAS BEEN MADE, TOUR ATTENTI	ON IS DIKE	CTED TO THE CONDITIONS OBSERVED AND			
		ree comp meat 110-124					
Sink sanitizer 200/20		ee comp seafood 108-124					
44 Time to replace crack		n in prep area					
42 Clean where needed	in bunker	s - spills etc					
Watch packaging inte	-						
45 General minor cleani							
Cutting room is wir s	every 4 ni	rs or less temp over 45					
Received by: (signature) See above	ve	Print:		Title: Person In Charge/ Owner			
(signature) See above Inspected by: (signature) Kelly Kirkpe	atrei ale	Print:					
Form EH-06 (Revised 09-2015)		710		Samples: Y N # collected			