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

	Date: Time in: Time out 12:1		12:16					Food handlers 8 Page 1 of 2									
Pur	pos	e of Iı	ispe	ction: 1-Routine	2-Follow	Up 🔲	3-Complai		4-I	nvest	igat	tion	5-CO/Cons		6-Other	TOTAL/SCO	ORE
		hmen hum		ne: 964 meat and seaf	ood		act/Owner N Thumb	lame:					* Number of Number of	of Repeat Viola of Violations C	ations: COS:	E/OE/	/ ^
Phys N Go		l Add	ress:			est contr			Hoo Na	d		Greas See gr	se trap :		Follow-up: Yes No	5/95/	А
Mark	C k the	Compli e appro	ance o	Status: Out = not in co	лириансс	n complia item	110	not o					pplicable COS	= corrected on Ma	site R = repeat vic	olation W-War ate box for R	itch
									e Imi	media	ite C	Correc	tive Action not to	exceed 3 da	ys		
UNOAD			Time and Temperature for Food Safety			R	OU				Employee Health				R		
Т			S	1. Proper cooling time	legrees Fahrenh and temperature				T			S		nt, food emplo	yees and conditional	employees;	
	١									/			knowledge, resp	•			
w	2. Proper Cold Holding temperature One in defrost			g temperature(4)	1°F/ 45°F			/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posting at hand sinks						
	•	3. Proper Hot Holding temperature			temperature(13	(135°F)							Preventing Contamination by Hands				
	•	/		4. Proper cooking time	and temperatur	re						14. Hands cleaned and properly washed/ Gloves used properly					
		/		5. Proper reheating pro Hours)	cedure for hot h	nolding (1	65°F in 2								ready to eat foods of lowed (APPROVED		
				6. Time as a Public He	alth Control; pro	ocedures	& records						Gloves	Highly Suga	antible Donulations		
				Prep only									16. Pasteurized		eptible Populations rohibited food not of		
				Ар	proved Source	•					·		Pasteurized egg	s used when re	equired		
·				7. Food and ice obtaine good condition, safe, a destruction Usda										C	hemicals		
	/			8. Food Received at pro	oper temperatur	re							17. Food additiv	ves; approved	and properly stored;	Washing Fruits	
				J	ı from Contam	ination			H	· •			Veggie w 18. Toxic subst		eeded identified, stored ar	nd used	+
w				9. Food Separated & pr preparation, storage, di	rotected, preven	ted durin	g food							Wate	er/ Plumbing		
				Watch plastic dividers / sli 10. Food contact surface	oc and Daturnal	bles ; Cle	aned and								rce; Plumbing install	led; proper	
·				Sanitized at 200						/			City appr	oved			
	•	/		11. Proper disposition of reconditioned Disc	arded	viously se	erved or			/			20. Approved S disposal	ewage/Wastev	water Disposal Syste	m, proper	
	T	V V		Pri	iority Found	ation It	tems (2 Poi						rrective Action w	vithin 10 day	s		-
		N N O A		Demonstration	n of Knowledge	e/ Person	mel	ints) vi	olatic O U T	I	N .	n C A O S			re Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Desmond Willis	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Thumb 2964 meat	Physical Address: N Goliad		City/State: Rockwa			Page <u>2</u> o	ge <u>2</u> of <u>2</u>			
		T	TEMPERATURE OBSERVA								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			emp			
Seafood Bunker		-3-18	i		Breakfast			0's			
Λ	Meat Mobile	Defrost	36/37		Lunch meat section			0's			
	Wic	29-33	Room	48 F	Bunker 2 HTT			4/18			
S	eafood case		Chicken ground case	37/38	Meat freezer			/-3			
34	/33/34/37/40		Corn beef mobi		Mobile	bile at front					
	Meat case		Meat bunker 1/2		37						
Burger / steak		33/36	40/12/38/ 30	'	37/39						
	Chicken	34	Meat wall	30's							
	OHICKEH		SERVATIONS AND CORRECTI								
Item	The state of the s		NT HAS BEEN MADE. YOUR ATTENT			DITIONS OBSERVI	ED AND				
Number	NOTED BELOW: all temps F										
	Seafood area: three comp hot water 118 wash sink 117 / sanitizer 200'put of hose										
	Hand sink 100										
39	Watch flow of sink - to remove old labels fromContainers										
	Meat side :										
	Hand sink 100										
	Three comp sink hot water 120/ quats 200										
	Food safety station			ar a cara	1						
39	Watch sink flow in this area too as clean appears to be on dirty side to sinks										
45	Normal Maint items with flooring etc h										
	Bone barrels in wic Keep an eye on fan guards and also parts to grinding unit										
32	Watch rusty screws in										
?	Wooden Boards for ra										
:											
	No condensation in unit at insp good										
W	Cutting room is cleaned every 2-3 hrs Plastic separation between chicken and beef and fish / one on top row needs higher plastic divider										
32	•					ei piastic divi	iuei				
52	Odor in fish 2 door - peeling shelving - avoid repainting - need new										
32	Warning CA on box of oysters / tags in box										
- 52	Peeling shelving in customer area to address various Keep an eye on interior of ice machine										
	Theop arrays on interior or ice machine										
	Followup on defrost / ice machine / fish wall										
	1 ollowup on delitost / ice macilile / lish wall										
Received	by:		Print:		Title: P	erson In Charge/ O	wner				
(signature)	See abou	/e									
Inspected	d by:	_	Print:								
(signature)	Kelly kirkpa	itríck	\mathcal{RS}								
orm FH-O	<u> </u>				Samples	s: Y N # c	ollected				