



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Desmond Willis</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Tom Thumb 2964 meat</b>	Physical Address: <b>N Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9057</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Seafood Bunker	-3-18	Seafood upright		Breakfast	30's
Meat Mobile	Defrost	36/37		Lunch meat section	30's
Wic	29-33	Room	48 F	Bunker 2 HTT	14/18
Seafood case		Chicken ground case	37/38	Meat freezer	0/-3
34/33/34/37/40		Corn beef mobile	39	Mobile at front	
Meat case		Meat bunker 1/2		37/39	
Burger / steak	33/36	40/12/38/ 30			
Chicken	34	Meat wall	30's		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND 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 from Containers
	Meat side :
	Hand sink 100
	Three comp sink hot water 120/ quats 200
	Food safety station
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 inside meat case
?	Wooden Boards for raw meat? What kind?
	No condensation in unit at insp good
	Cutting room is cleaned every 2-3 hrs
W	Plastic separation between chicken and beef and fish / one on top row needs higher plastic divider
32	Odor in fish 2 door - peeling shelving - avoid repainting - need new
	Warning CA on box of oysters / tags in box
32	Peeling shelving in customer area to address various
	Keep an eye on interior of ice machine
	Followup on defrost / ice machine / fish wall

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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