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

)3/20/202	23 9:4		2:08	F	ense/Permit i	7					Food handlers Food managers Page 1	of _2	
Purpose of Insp		1-Routine	2-Follow U		omplaint	4-	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/So	COR	
Establishment North		at		Tom Thu	Owner Name: Jmb						* Number of Repeat Violations: ✓ Number of Violations COS:		
				Pest control : See grocery		Hood Grease Naa See gro					Tonow up. Tes	6/94/A	
Complian	ce Status:	Out = not in comp		compliance	NO = not	٠		NA	L	Ť	plicable $COS = corrected on site R = repeat violation W-V$	Watch	
Mark the appropri	iate points in t	he OUT box for ea	ach numbered it		Mark X in ap	propri	ate bo	x for	IN, N	0,	NA, COS Mark an X in appropriate box for R	vaccii	
Compliance Statu	us	Priori	ity Items (3	Points) vio	lations Requ				Statu		ve Action not to exceed 3 days		
U N O A	COO	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	O U		N O	N A	C O	Employee Health		
Г	1. Prope	(F = degrees Fahrenheit)  1. Proper cooling time and temperature							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 eyes, nose, and mouth			
	See  3. Proper Hot Holding temperature(135°F)										Posted at hand sinks		
							_				Preventing Contamination by Hands		
<b>/</b>	Î	er cooking time an					<b>'</b>				14. Hands cleaned and properly washed/ Gloves used properly		
	5. Prope Hours)	er reheating proceed	dure for hot ho	olding (165°F	7 in 2			/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )	)	
	6 Time	as a Public Healtl	h Control: proc	cedures & re	cords								
	o. Time	us a r done ricara	ir control, proc		cords		1 1			_	Highly Susceptible Populations		
		Appr	roved Source						<b>/</b>		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		and ice obtained t			d in								
	good co destruct	ndition, safe, and ion Commerc	unadulterated;	; parasite							Chemicals		
		Received at prope		:							17. Food additives; approved and properly stored; Washing Frui	its	
		ceiving	•				~				& Vegetables Veggie wash if needed		
		Protection for	rom Contamii	nation			~				18. Toxic substances properly identified, stored and used Watch		
		Separated & prote			d								
		ion, storage, displ					, ,				Water/ Plumbing		
	10. Foo	d contact surfaces d at 200 pp	s and Returnabl pm/temperature	les ; Cleaned  e Coo '	and 22	w					19. Water from approved source; Plumbing installed; proper backflow device		
		per disposition of i								1	Leak at pipe dripping on floor flowing to dra 20. Approved Sewage/Wastewater Disposal System, proper	aın	
	recondit	ioned	·				~				disposal		
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	-	Prior	rity Founda	tion Items							rective Action within 10 days		
N O A	C O S	Demonstration o	of Knowledge/	Personnel	R	O U T	I N	N O	A	C O S	Food Temperature Control/ Identification		
	21. Pers	on in charge prese			ledge,						27. Proper cooling method used; Equipment Adequate to		
	2 ^	d Handler/ no una			.1		•				Maintain Product Temperature		
	All	i Handlet/ no una	dumorized pers	ons/ personne	eı			<b>/</b>			28. Proper Date Marking and disposition		
	Saf	e Water Record	lkeeping and I	Food Packag	ge						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
							V					(	
	23. Hot		Labeling		, safe		•				Food safety station	<i>'</i>	
•		I	Labeling available; adequ	uate pressure							Permit Requirement, Prerequisite for Operation		
<u> </u>	24. Req	and Cold Water a	Labeling available; adequilable (shellstoo	uate pressure			<u> </u>				•		
	24. Req destruct	and Cold Water a uired records avai ion); Packaged Fo	Labeling available; adequilable (shellstoood labeled  th Approved I	uate pressure, ck tags; paras	site		·				Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Posted  Utensils, Equipment, and Vending		
	24. Req destruct	and Cold Water a uired records avai ion); Packaged Fo Conformance with upliance with Variance of	Labeling available; adequate the state of th	uate pressure. ck tags; paras  Procedures zed Process, ecialized	site				I		Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used		
	24. Req destruct	and Cold Water a uired records avai ion); Packaged For Conformance with upliance with Vari plan; Variance of ng methods; manu	Labeling available; adequate the state of th	uate pressure. ck tags; paras  Procedures zed Process, ecialized uctions	site						Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
	24. Req destruct	and Cold Water a uired records avai ion); Packaged For Conformance with upliance with Vari plan; Variance of ng methods; manu	Labeling  available; adequate the state of t	uate pressure. ck tags; paras  Procedures zed Process, ecialized uctions	site	2					Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	24. Req destruct  25. Con HACCF processi	and Cold Water a uired records avai ion); Packaged Fo  Conformance wit apliance with Vari a plan; Variance ol ng methods; manu	Labeling available; adequate (shellstoo ood labeled  th Approved I riance, Specialistication of the specialistic of the special obtained for special obtaine	uate pressure. ck tags; paras  Procedures zed Process, ccialized uctions	and	2					Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board		
	24. Req destruct  25. Con HACCF processi  26. Post foods (I	and Cold Water a uired records avai ion); Packaged For Conformance with upliance with Vari plan; Variance of ng methods; manu	Labeling available; adequate adequate the Approved I in the Approv	uate pressure. ck tags; paras  Procedures zed Process, ecialized uctions  w or under co	and ooked	2					Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
	24. Req destruct 25. Con HACCF processi 26. Post foods (I Include	and Cold Water a uired records avai ion); Packaged Fo Conformance with pliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Reminded on labels	Labeling available; adequate ilable (shellstoo ood labeled  th Approved I inance, Specializabtained for specia	uate pressure. ck tags; paras  Procedures zed Process, ecialized uctions  w or under cc e)/ Allergen I	and ooked Label	2 n Not	to E.			Day	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/		
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I	and Cold Water a uired records avai ion); Packaged Fo Conformance with pliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Reminded on labels	Labeling available; adequate and the state of the state o	uate pressure. ck tags; paras  Procedures zed Process, eccialized uctions  w or under cc e)/ Allergen l  Require Cor	and ooked Label	2 n Not	to E.	xceee	N A	C O	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for no		
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I C O S S S S 34. No )	and Cold Water a uired records avai ion); Packaged Fo Conformance wit upliance with Vari plan; Variance ol ng methods; manu- ing of Consumer Disclosure/Reminded on labels tems (1 Point) Prevention of Evidence of Insect	Labeling available; adequate ilable (shellstoo ood labeled  th Approved I riance, Specialistication of the specialistic interest in the special of the special obtained for speci	uate pressure. ck tags; paras  Procedures zed Process, ecialized uctions  w or under coe e)/ Allergen I  Require Cor nination	and ooked Label R	2  n Not	I N	N	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for no case of the service		
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I S S S S S S S S S S S S S S S S S S	and Cold Water a uired records avai ion); Packaged Fo Conformance wit upliance with Vari plan; Variance ol ng methods; manu- ing of Consumer Disclosure/Reminded on labels tems (1 Point) Prevention of Evidence of Insect	Labeling available; adequate ilable (shellstoo ood labeled  th Approved I in in ince, Speciality obtained for speciality of the special forms of	uate pressure, ck tags; paras  Procedures zed Process, ecialized uctions  w or under cc e)/ Allergen l  Require Cor nination n, rodent/othe	and  ooked Label  rective Action  R	2 n Not	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for no sys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)		
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include  Core I  34. No l animals  35. Pers  36. Win	and Cold Water a uired records avai ion); Packaged Fo  Conformance wit apliance with Vari a plan; Variance of ng methods; manu- ing of Consumer Disclosure/Remino ed on labels  Items (1 Point)  Prevention of  Evidence of Insectional Cleanliness/ ing Cloths: proper	Labeling available; adequate ilable (shellstood labeled  th Approved I in the Approv	uate pressure. ck tags; paras  Procedures zed Process, ecialized uctions  w or under cc e)/ Allergen l  Require Cor nination n, rodent/othe g or tobacco	and  ooked Label  rective Action  R	2 n Not O U T	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for no sys or Next Inspection, Whichever Comes First  Food Identification		
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include  Core I  C o s  34. No l animals  35. Pers  36. Wip Spra'	and Cold Water a uired records avai ion); Packaged Fo  Conformance wit apliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Remino ed on labels  Items (1 Point)  Prevention of  Evidence of Insect onal Cleanliness/o ing Cloths; proper y bottles	Labeling available; adequate ilable (shellstoo ood labeled  th Approved I riance, Specializabtained for specia	uate pressure. ck tags; paras  Procedures zed Process, ccialized uctions  w or under cce e)/ Allergen l  Require Cor nination n, rodent/othe g or tobacco	and  ooked Label  rective Action  R	2 n Not	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for no over the open of the open		
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I Section 1988)  34. No lanimals  35. Pers  36. Wip Spray  37. Env Watc	and Cold Water a uired records avai ion); Packaged Fo Conformance wit apliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Remino- ed on labels items (1 Point) Prevention of Evidence of Insect onal Cleanliness/e ing Cloths; proper y bottles ironmental contan h for Cond	Labeling available; adequate ilable (shellstoo ood labeled  th Approved I riance, Specialistic ibitained for specialistic ibitain	uate pressure. ck tags; paras  Procedures zed Process, ccialized uctions  w or under cce e)/ Allergen l  Require Cor nination n, rodent/othe g or tobacco	and  ooked Label  rective Action  R	2 n Not O U T	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for no sys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used	DW .	
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I Section 1988)  34. No lanimals  35. Pers  36. Wip Spray  37. Env Watc	and Cold Water a uired records avai ion); Packaged Fo  Conformance wit apliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Remino ed on labels  Items (1 Point)  Prevention of  Evidence of Insect onal Cleanliness/o ing Cloths; proper y bottles	Labeling available; adequate ilable (shellstoo ood labeled  th Approved I riance, Specialistic ibitained for specialistic ibitain	uate pressure. ck tags; paras  Procedures zed Process, ccialized uctions  w or under cce e)/ Allergen l  Require Cor nination n, rodent/othe g or tobacco	and  ooked Label  rective Action  R	2 n Not O U T	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for not one of the seafood seafood for not seafood dentification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained	DW .	
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I Section 1)  34. No I animals 35. Pers  36. Wip Spra 37. Env Watc 38. App	and Cold Water a uired records avai ion); Packaged Fo Conformance with pliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Remino ed on labels tems (1 Point) Prevention of Evidence of Insect onal Cleanliness/e ing Cloths; proper y bottles ironmental contan h for cond roved thawing me	Labeling available; adequated in the second labeled  th Approved I triance, Specialistic betained for specialistic betained for special contact and the second labeled  Advisories; rander/Buffet Plate Plate to Contamination eating, drinking the second labeled lab	uate pressure. ck tags; paras  Procedures zed Process, ceitalized uctions  w or under cc e)/ Allergen l  Require Cor nination n, rodent/othe g or tobacco	and ooked Label rective Action R er use	2 n Not O U T	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for not seed of the seafood service of the seafood seafood service of the seafood seafood service of the seafood seafoo	DW .	
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Section 1) 1 2 3 4. No 1 2 3 5. Pers  36. Wip Spray 37. Env Watc 38. App 39. Uter	and Cold Water a uired records avai ion); Packaged Fo  Conformance wit ppliance with Vari plan; Variance of ing methods; manu- ing of Consumer Disclosure/Reminded on labels  Items (1 Point)  Prevention of  Evidence of Insect onal Cleanliness/c ing Cloths; proper y bottles ironmental contan h for cond roved thawing me	Labeling available; adequate illable (shellstood abeled  th Approved I in ance, Specialist obtained for specialist obtained fo	uate pressure. ck tags; paras  Procedures zed Process, ceitalized uctions  we or under co te)/ Allergen l  Require Cor mination m, rodent/othe g or tobacco tored  ls erly used, store	and ooked Label rective Action R er use	2 n Not O U T	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for not seed of the seafood seed of the seafood dentification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean	DW .	
N O A	24. Req destruct  25. Con HACCF processi  26. Post foods (I Include Core I Section 1)  34. No I animals  35. Pers  36. Wip Sprav  37. Env Watc  38. App  39. Utel dried, &	and Cold Water a uired records avai ion); Packaged Fo Conformance with pliance with Vari plan; Variance of ng methods; manu- ing of Consumer Disclosure/Reminded on labels items (1 Point) Prevention of Evidence of Insect onal Cleanliness/e ing Cloths; proper y bottles ironmental contan h for cond roved thawing me	Labeling available; adequate ilable (shellstood abeled  th Approved I in ince, Specializable in ince in in	uate pressure, ck tags; paras  Procedures zed Process, ecialized uctions  / w or under cc e)/ Allergen l  Require Cor mination m, rodent/othe g or tobacco tored  l  ls erly used, storerly used	and ooked Label rective Action R er use	2 n Not O U T	I N	N O	N A	C O S	Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting board  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Sanitizer at meat sink / using seafood for not seed of the seafood service of the seafood seafood service of the seafood seafood service of the seafood seafoo	DW .	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed / Covid Charles Watts	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Thumb 2964 meat	Physical A		City/State: Rockwall	License/Permit # FS 9057		ge <u>2</u> of <u>2</u>			
T4 /T		Tr. Ir.	TEMPERATURE OBSERVAT		The collins of the co		T			
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location		Temp			
Mobile mini meat by front			Chicken frozen bunkers	_	1100110400					
Mobile mini chicken		36-40	Lunch meat wall	30's	Seafood te					
MobileMini fish		34-39	Frozen meat wal	l -2/-3	34/33/35/33					
Freez	er bunker seafood	12-18 htt	Bacon wall	:8-26	Meat temps		35			
Fish	n wall freezer	-6.8/8.2	Fresh wall	33-38	Chickennte	35				
Fis	sh wall refrig	32/39	Chicken cooler	36-41	Wic	29-34				
	oler bunkers	33/39	Fish 2 door	32						
	Freezer	19	Ambient room temp	50						
	1100201		SERVATIONS AND CORRECTIVE		S					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT			OBSERVED A	ND			
-	Minor cleaning of case		n hottoms pan							
Meat side	Hand sink 108 hot wat		πι σοιτοπιο μαπ							
33			nitizer less than 100 ppm qu	uats ( test	strips were out of da	te as wel				
	Hand Sink 112 how w		Title 1000 than 100 ppm qu	.a.o ( 1001	on po word out or da		<u>''</u>			
			nitizer tested to be 200'ppm	า						
	Keep and eye on inter									
32			ust on shelves in fish two do	oor uprigh	t					
W						ain				
	To address leak at pipe under fish three comp wash sink / small drip glowing into floor drain  At least every 4 hrs area will be w r s									
32	Time to replace cutting	boards	where needed badly sco	red						
42	Clean inside coolers v	vhere ne	eded							
45	Gloves used to touch	rte foods								
	Flooring in wic to be a	ddressec								
Received (signature)	by:		Print:		Title: Person In (	Charge/ Owne	·r			
	See abou	'e								
Inspected (signature)	by:		Print:							
	K elləl Kirkha	Œrick	$\langle \mathcal{R} \mathcal{S}  $							