

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 09/12/2023	Time in: 12:30	Time out: 4:21	License/Permit # FS 9057	Food handlers All dept	Food managers 9	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: Tom Thumb 2964 meat			Contact/Owner Name: Tom Thumb		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 3070 N Goliad			Pest control : See grocery	Hood Na	Grease trap/ waste oil See grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
6/94/A						

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark  in appropriate box for IN, NO, NA, COS Mark an  in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Watch defrost cycles</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted at hand sinks</b>					
			<input checked="" type="checkbox"/>								
3. Proper Hot Holding temperature(135°F)						<b>Preventing Contamination by Hands</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
	<input checked="" type="checkbox"/>										
6. Time as a Public Health Control; procedures & records Prep only						<b>Highly Susceptible Populations</b>					
								<input checked="" type="checkbox"/>			
<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	<input checked="" type="checkbox"/>										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Watch package integrity/ / pulled 3 broken seal</b>						<b>Chemicals</b>					
	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>			
8. Food Received at proper temperature <b>At receiving</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
						<input checked="" type="checkbox"/>					
<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used <b>Mis labeled / see 33</b>					
	<input checked="" type="checkbox"/>										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>200</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>9</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel AllDept						28. Proper Date Marking and disposition					
						<input checked="" type="checkbox"/>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>										
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Conformance with Approved Procedures</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Supplied</b>					
	<input checked="" type="checkbox"/>										
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>To address rusty shelves in fish unit</b>					
						2					
<b>Consumer Advisory</b>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Soap and sanitizer wrong stickers</b>					
	<input checked="" type="checkbox"/>					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals <b>Watch for flies</b>						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>										
35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>					
	<input checked="" type="checkbox"/>					1					
36. Wiping Cloths; properly used and stored <b>Using spray</b>						42. Non-Food Contact surfaces clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
37. Environmental contamination <b>Watch condensation</b>						43. Adequate ventilation and lighting; designated areas used					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
						1					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

