Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

09/1	2/2	20	23	Time in: 12:30	Time out: 4:21		ense/Permit i						Food handlers Food managers All dept 9 Page 1 of	of 2	
				tion: 1-Routine	2-Follow U		complaint	_	-Inve	stig	ation		5-CO/Construction 6-Other TOTAL/SO	ORE	
Establ Tom				e: 64 meat		Tom Thu	Owner Name: umb						* Number of Repeat Violations: Vumber of Violations COS:	/ ^	
Physic 3070 N			ss:		Se	est control : ee grocery		Ho Na	od				e trap/ waste oil Follow-up: Yes 7 6/94	/A	
Mark t	Comp the app	plian propi	riate	tatus: Out = not in co	r each numbered i		NO = not Mark √ in ap	ppropr	iate b	ox fo	r IN,	NO,		atch	
Compl	iance	Stat	ne	Prio	ority Items (3	3 Points) vio	lations Requ		nmed Compl				ive Action not to exceed 3 days		
O I U N	N O	N C A O Time and Temperature for Food Safety			O U	I	N O	N A	C O	Employee Health					
Т			S	1. Proper cooling time				Т				12. Management, food employees and conditional employees;			
				<u> </u>		100/4500			~			knowledge, responsibilities, and reporting			
~				2. Proper Cold Holding Watch defros	t cycles	1°F/ 45°F)			~			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouthPosted at hand sinks			
		/		3. Proper Hot Holding	temperature(135	ature(135°F)				Preventing Contamination by Hands					
		/	4. Proper cooking time and temperature				1				14. Hands cleaned and properly washed/ Gloves used properly	T			
		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,)								
				6. Time as a Public Hea	alth Control: pro	ocedures & re	cords						Gloves		
~				Prep only	and Control, pro	- Coccurred to 10	cords						Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
				Ap	proved Source	9					/		Pasteurized eggs used when required		
W				7. Food and ice obtaine good condition, safe, at destruction Watch pack	nd unadulterated	d; parasite							Chemicals		
~				8. Food Received at pro	oper temperature	re					/		17. Food additives; approved and properly stored; Washing Fruit & Vegetables	s	
				Protection	n from Contami	ination		W	/				18. Toxic substances properly identified, stored and used Mis labeled / see 33		
~				9. Food Separated & pr preparation, storage, di			d					Water/ Plumbing			
~				10. Food contact surfact Sanitized at _200_	ppm/temperatur	^{ire} 200			/				19. Water from approved source; Plumbing installed; proper backflow device City approved		
	•			11. Proper disposition or reconditioned	of returned, prev	viously served	or		~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
			-	Pri	iority Founda	ation Items							rective Action within 10 days		
U N T	O	N A	C O S		n of Knowledge		R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R	
				Person in charge pr	esent, demonstra	ration of know	ledge,						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
~				and perform duties/ Ce	rtified Food Ma				~				28. Proper Date Marking and disposition		
'						anager (CFM)				/			28. Proper Date Marking and disposition		
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				and perform duties/ Ĉe 9 22. Food Handler/ no u AllDept Safe Water, Reco	nauthorized per ordkeeping and Labeling	anager (CFM) rsons/ personne I Food Packag	el ge		\(\text{\color } \)	✓			28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station / digital laser with blue tooth / test strips on s	ite	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mary Paulin	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		Physical Address: 3070 N Goliad		II License/Permit # FS 9057		Page	2 of 2	
To all the second			TEMPERATURE OBSERVA		T =				
Item/Location Mobile most 1 24/25 et syit		Temp F	Item/Location	Temp F	Item/Location			Temp I	
Mobile meat 1 34/35 at exit		Defrost			Fresh bunker meat (defrost			39/44	
Mo	obile meat 2	32-40	Raw shrimp / salmo	n 36/39	Frozen meat bunker 12				
Read	dy meals unit raw	30's	Tilapia / salmon on woo	d 35/39	Lunchable			30's	
	Meat wic	32-39	Breaded Chicken / pla	n 37/38	Fresh wall			30's	
-	Trimmings	41	Steaks / ground bee	ef 37/36	Frozen bunker Meat deli wall		r	HTT	
	Fish	35/36	Wall freezer	12/16				39/41	
Full se	ervice fresh case fish		Fish wall	30's	Froz	en meat w	all	-2.0	
Crab c	cakes / cooked shrimp	41:35	Frozen bunker HTT fis	h 6/14	Fresh b	ounker meat at	exit	38	
	'		SERVATIONS AND CORRECT						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTEN	TON IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AN	D	
	Watch storage of fish a	and meat	together in mobile units a	nd also in	ready me	eals area (all pac	kage	d)	
	Grinding beef in prep					our ou (um paro		<u>. , </u>	
	Hot water at hand sink		· · · · · · · · · · · · · · · · · · ·						
33	Sanitizer and soap ho	ses and	stickers have been switche	ed - misla	beled soa	p and sanitizer			
	Sanitizer 200 ppm					•			
	Hot water at 118/124 h	nand sink	and three comp in meat a	rea / also	to addres	ss tape on water h	nose		
	Fish area - three comp)							
	Sanitizer at three com	p is 200 ¡	opm						
	Hot water 118 at three	comp / h	and sink 104/						
	Cleaning ice machine monthly								
32	Need new shelving in		-						
	Cleaning cutting area								
	Using plastic separato		•						
	Watch and be aware of meat sauces that might be on parts to refrigerator								
Cos			to be in defrost / confirmed				- 41	-l - f t	
W/cos W			rently higher on top but amb	ent temp i	owered to	38 III Iresh bunker	aner	deirosi	
42	Minor cleaning in cool		. hot dogs , bacon cos						
45	Minor cleaning in wic .								
1 70	Willion cicariing in wic .	11001111	<i>j</i> 0.0						
			Τ		,				
Received (signature)	See ahou	/	Print:			Title: Person In Charge/	Owner		
Inspected	See abov Kelly kirkpa		Print:						
(signature)	 Kellu kírkho	utríck.	\mathcal{R}						
	5 (Revised 09-2015)					Samples: Y N #	collecte	ed	