e q u i r ollowup	e d		of\$50.00is Ifter1st			City of	Rocl	kw		In	spe	ecti	tion Report	ng				
Date: 03/28/3024			Time in: <b>8:09</b>	3;52	Time out: License/Pe 3;52 Fs 90								Food handlers Food managers <b>11 Page</b> $\frac{1}{21}$ of	2				
Purpose of Establishm			tion: 🖌 1-Routine	2-Follow		3-Compla tact/Owner		4-	-Inve	stiga	atio	1	5-CO/Construction     6-Other      TOTAL/SCO     * Number of Repeat Violations:	)RE				
Tom Thu	umb	29	64 starbucks	1 -	Tom	thumb	Name.				1		✓ Number of Violations COS: 3/07/	Δ				
Physical A 3070 N Ho		ss:		S	Pest contr ee groce	ry		Ho See					se trap/ waste oil: Follow-up: Yes Jong 777					
	mplian approp		tatus: Out = not in components in the OUT box for	$\mathbf{IN} = \mathbf{IN}$	in complia l item	ince N Mark	$\mathbf{O} = \text{not}$ in a						pplicable COS = corrected on site $\mathbf{R}$ = repeat violation W- Wat O, NA, COS Mark an $\sqrt[4]{in appropriate box for R}$	tch				
Complianc								ire In		liate	Cor	rect	tive Action not to exceed 3 days	_				
OINUNOTI	N	C O S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						I N	N O	N A	C O S	Employee Health					
	•	5	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					1	~			0	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					
~			See attached						~				eyes, nose, and mouth					
	~		3. Proper Hot Holding temperature(135°F)						-		Preventing Contamination by Hands							
	~		4. Proper cooking time Rethermalizing when or			165°E in 0			~			14. Hands cleaned and properly washed/ Gloves used properly						
	~		5. Proper reheating proc Hours)	cedure for not	noiding (	105 F III 2				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$ )					
	1		6. Time as a Public Hea	alth Control; pi	ocedures	& records			1	I	Highly Susceptible Populations							
<u> </u>	Approved Source						~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T							
~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals						
			8. Food Received at pro				+						17. Food additives; approved and properly stored; Washing Fruits	-				
			Temps taken a						V		_		& Vegetables 18. Toxic substances properly identified, stored and used	_				
	ТТ		9. Food Separated & pro	n from Contan		ng food		_	/				10. Toxic substances property identified, stored and used	_				
~			preparation, storage, dis	. î		.g 100 <b>u</b>							Water/ Plumbing					
~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or					~				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b> 20. Approved Sewage/Wastewater Disposal System, proper						
~			reconditioned	or returned, pre	viousiy s				~				disposal City approved					
0 I N		C	Pri	ority Found	lation I	tems (2 Po	oints) v	violat 0		Req N	uire N	Cor	prrective Action within 10 days	1				
	A	O S	Demonstration 21. Person in charge pre and perform duties/ Cer	esent, demonst	ration of	knowledge,		U T		0	A	O S	Food Temperature Control/ Identification           27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~			11 22. Food Handler/ no un 21	nauthorized pe	rsons/ pe	rsonnel	+			~			28. Proper Date Marking and disposition	+				
· ·	11		Safe Water, Record	rdkeeping and Labeling	d Food P	ackage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station					
~			23. Hot and Cold Water	r available; ade	equate pre	essure, safe							Permit Requirement, Prerequisite for Operation					
~			24. Required records av destruction); Packaged		tock tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted					
	~		Conformance v 25. Compliance with Va HACCP plan; Variance processing methods; ma Taking temps 6 Cons	ariance, Specia obtained for s anufacturer ins	alized Pro pecialize tructions <b>day</b>	cess, and			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly					
			26. Posting of Consume						~				designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/					
			foods (Disclosure/Remi		·								Service sink or curb cleaning facility provided					
0 I N		C					R R	0	I	Ν	Ν	С		1				
O I N U N O T -	A	0 S	Prevention of 34. No Evidence of Inse	of Food Conta				U T		0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)	4				
			animals Watch for ga 35. Personal Cleanlines	ips			+			~								
			36. Wiping Cloths; prop	-	-		+						Physical Facilities 42. Non-Food Contact surfaces clean	1				
			37. Environmental cont				+	1					To clean inside coolers where needed 43. Adequate ventilation and <u>lighting; designated areas used</u>	+				
			38. Approved thawing 1	method			+	-	•				44. Garbage and Refuse properly disposed; facilities maintained	╞				
_ _		_			cile			-	<u>Ľ</u>	—	_	_	45. Physical facilities installed, maintained, and clean	╞				
			39. Utensils, equipment		perly use				-		_	_	See attached <u>46. Toilet Facilities; properly con</u> structed, supplied, and clean	╡				
1		/	dried, & handled/ In us	se utensils; pro	perly use	d			V									
		-t	40. Single-service & sir	nglo una activi		ly stored		=		_	_	-	47. Other Violations	+				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed ) Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Tom Thumb 2964 starbucks				City/State: Rockwal		License/Permit # Page 9058		of	
Item/Loca	ation	<u>Temp F</u>	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion		Temp F	
	ar milk	<u>37</u>				<u> </u>		<u></u>	
	andwich unit	39							
	Sandwich	36!							
	Hot bar	39							
		00							
		OB	SERVATIONS AND CORRECT	IVE ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	ERVED AN	ND	
	Hot water at three com Employee health poste	•							
	Hand sink 102F	ei on wai	I						
	Sanitizer in three com	p 250 pp	m						
39/cos	Ice bucket to be stored								
	Air Gaps -dripping								
	Rte sandwiches are re	heated t	o order no hot holding						
	Allergen postings on m								
	Cove bases sealed an								
45	Minor cleaning under e								
	Confirmed green therr		e working coffee anymore themselv	100					
	Customers not adding		Collee anymore memselv	65					
Received	hv.		Print:			Title: Person In Charg	e/ Owner		
(signature)	See abov	'e							
Inspected (signature)	<sup>by:</sup> Kelly Kírkpa	ıtríck	$\mathcal{RS}$ Print:			Samples: Y N	# collecte	ed	
Form EH-06	(Revised 09-2015)								