\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: Time in: Time out: License/Pd 5:48 FS 96													_f _2					
					tion: 1-Routine	2-Follow Up		omplair		_	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SC	ORE		
Establishment Name: Contact/Owner Name: Karlee Ryland						wner Na	ame:						* Number of Repeat Violations:					
Physical Address: N Goliad Pest control: Rentokil					Tylana							e trap/ waste oil Follow-up: Yes 3/97/	/A					
		Com	ıpliar	nce S	Status: Out = not in co	ompliance IN = in c	compliance	NO	= not c		ved	NA	L	Ť	plicable $COS = corrected on site$ $R = repeat violation$ $W-Wa$	atch		
Ma	rk tl	ne ap	prop	riate	points in the OUT box for	r each numbered ite	em					x for	IN, N	NO,	NA, COS Mark an \(\sqrt{in appropriate box for R} \) ive Action not to exceed 3 days			
Co	Compliance Status						R	Compliance					Tellow not to execed 5 days					
Ŭ T	N	N N C O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature					U N O A O Employee Health											
		/			1. Proper cooling time	and temperature					/				12. Manag ement, food employees and conditional employees; knowledge, responsibilities, and reporting			
	_				2. Proper Cold Holding temperature(41°F/ 45°F)										Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	•					tamana (125°)	E)				′				Posted			
			′		Proper Hot Holding temperature(135°F) Proper cooking time and temperature					Preventing Contamination by Hands								
			~		Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2)			in 2		14. Hands cleaned and properly washed/ Gloves use					No bare hand contact with ready to eat foods or approved			
			~		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			111 2				~			alternate method properly followed (APPROVED Y N) Tongs etc gloves			
			/		6. Time as a Public Hea No longer using	alth Control; proce	edures & rec	cords			l				Highly Susceptible Populations			
					Ap	proved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
							source: Food	l in							Precooked			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Chemicals						
					8. Food Received at pro								Ī		17. Food additives; approved and properly stored; Washing Fruits	3		
	•				At receiving							1	/		& Vegetables			
			1 1			n from Contamin					'				18. Toxic substances properly identified, stored and used LOW			
	~				9. Food Separated & pr preparation, storage, di			d							Water/ Plumbing			
	~				10. Food contact surfact Sanitized at _150_			and			/			1	19. Water from approved source; Plumbing installed; proper backflow device City approved			
		_			11. Proper disposition of	of returned, previo	ously served	or			. /			Ī	20. Approved 20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Pri	iority Foundat	tion Items	(2 Poi	nts) vi	iolati	ione	Rom	uiro (Cor	rective Action within 10 days	1		
O U	I N	N O	N A	C O		iority Foundat n of Knowledge/		(2 Poin	nts) vi	O U	ions I I N	Requ N O	N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R		
	I N	N O		C O S		n of Knowledge/	Personnel			O U T	I	N	N A	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Karlee Rylander	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 St	arbucks Physical A	Address: N Goliad	City/State: Rockwall	License/Permit # FS 9058	Page 2 of 2							
			E OBSERVATIONS									
Item/Location	Temp F	Item/Location	Temp F I	em/Location	Temp							
Hot bar cooler	39/40											
Whipped cre	am 40											
Sandwich co												
Sandwich co	0161 34/33											
_												
	Ol	BSERVATIONS AND	CORRECTIVE ACTIONS									
Item AN INSPECTION OF NUMBER NOTED BELOW:			YOUR ATTENTION IS DIRECTI	ED TO THE CONDITIONS OBS	ERVED AND							
Hot water 112												
	on pastry case	and on manu										
	150'ppm ok per											
	nermo - themow											
		and rethermalize	ed when ordered									
			side cabinets under si	nks								
Test strips on												
•	Tongs are used to touch rte foods - w r s - every 4 hrs or less											
Only sugar pa	Only sugar packets and straws are customer self service											
W Working with r	•••											
34 Flies present												
Received by: (signature)	hovo	Print:		Title: Person In Char	ge/ Owner							
<u> </u>	lbove írkpatríck											
Inspected by: (signature)	inder a traigle	Print:										