	\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: Comparison of the stable st															
-	required after 1st Followup City of Rockwall City of Rockwall Employee health															
Date: Time in: Time out: License/Per 09/11/2023 1:05 5:12 FS 90													od handle	-	Page $\underline{1}$ of $\underline{2}$	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							4-Investigation 5-CO/Construction					6-Other	TOTAL/SCOL	RE	
	Establishment Name: Contact/Owner Na Tom Thumb 2964 Starbucks Tom Thumb												* Number of Repeat Violations: ✓ Number of Violations COS:			^
	Physical Address: Pest control :						H Na	lood				ase trap: waste oil : rocery		Follow-up: Yes	3/97/4	4
30	3080 N Goliad See grocery Compliance Status: Out = not in compliance IN = in compliance NO							a erved	N			pplicable $COS = contractions COS = contractions COS = contractions contractions and contractions contractions and contracti$			lation W- Watc	h
М	ark th	ne app	oropr	iate	points in the OUT box for each numbered item Man Priority Items (3 Points) violation	-		-	e box	for 1	IN, NO	O, NA, COS	Ma	rk an 🗸 in appropria		
C	- -	ance			•	R		Com O I	plian	ce St	tatus		ceu 5 uu	ys		R
U T	I N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $						U N O A O Employee Health T S						к		
		<			1. Proper cooling time and temperature			V				12. Management, fo knowledge, response		yees and conditional nd reporting	employees;	
		-			2. Proper Cold Holding temperature(41°F/45°F)		_	-			_	13. Proper use of restriction and exclusion; No discharge from				
	~							V				eyes, nose, and mou	uth		-	
					3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands						ıds		
		(4. Proper cooking time and temperature			✓ 14. Hands cleaned and properly washed/ Glove Tongs				rly washed/ Gloves u	sed properly			
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)					,		15. No bare hand co		n ready to eat foods o lowed (APPROVED		
					6. Time as a Public Health Control; procedures & record.										1	
		/			o. This as a rubic freatur control, procedures & record	, 		Highly Susceptible Populati					Saura d			
					Approved Source			Pasteurized eggs				Pasteurized eggs use Precooked			lereu	
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial					Chemicals							
	. /				8. Food Received at proper temperature							17. Food additives; a & Vegetables	approved	and properly stored;	Washing Fruits	
					At receiving		_			~			s properly	videntified, stored an	d used	
_	Protection from Contamination 9. Food Separated & protected, prevented during food							V				Low				
N				preparation, storage, display, and tasting Water/ Plumbing Sneeze guards will be added to new area when remodeled												
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200-4 ppm/temperature		١	Ν				backflow device		rce; Plumbing install well drain / adjust pip		
		~			11. Proper disposition of returned, previously served or reconditioned Discarded			V	20. Approved Sewage/Wastewater Disposal System, proper disposal							
		N	N	<u> </u>	Priority Foundation Items (2)	Points)	_	_				1	in 10 days	\$		-
O U T	I N		N A	C O S	Demonstration of Knowledge/ Personnel	ĸ		O I U N T		N A			mperatur	re Control/ Identific	ation	R
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)	,		~				27. Proper cooling n Maintain Product Te		ed; Equipment Ade	quate to	
					9 22. Food Handler/ no unauthorized persons/ personnel		-	-		-		28. Proper Date Mar	^			
	✓ All dept						-	V	_		-	29. Thermometers p	provided, a	accurate, and calibrat	ed; Chemical/	
	Safe Water, Recordkeeping and Food Package Labeling						V				Thermal test strips See		,	,.		
	~	23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					peration			
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			~					ment Per	mit (Current/ insp s	ign posted)	
					Commercial Conformance with Approved Procedures							Posted	sils Fari	ipment, and Vendin	σ	
					25. Compliance with Variance, Specialized Process, and							31. Adequate handw		cilities: Accessible a		
					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			V				Equipped				
	<u> </u>				Consumer Advisory			V	•			32. Food and Non-fo designed, constructe		act surfaces cleanable ed	e, properly	
	~				26. Posting of Consumer Advisories; raw or under cooker foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe			v	/			33. Warewashing Fa Service sink or curb		nstalled, maintained, facility provided	used/	
_	Allergy posting on menu Image: Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First										90 Da	ays or Next Inspectio	on , Whic	hever Comes First		
O U				С		R		O I U N	N	N						R
	I N		N A	0	Prevention of Food Contamination			Т			S		roou	Identification		
Т				0 S	34. No Evidence of Insect contamination, rodent/other				V	'		41.Original containe				
									~	<u>'</u>		41.Original containe	er labeling			
					 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths: properly used and stored 			1				42. Non-Food Conta	er labeling Physi	g (Bulk Food) cal Facilities		
	N V V				34. No Evidence of Insect contamination, rodent/other animals Watch for flies35. Personal Cleanliness/eating, drinking or tobacco use		-	1				42. Non-Food Conta See	er labeling Physi act surface	g (Bulk Food) cal Facilities	ureas used	
N	N V V				 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Stored in sanitizer 		-					42. Non-Food Conta See 43. Adequate ventila	er labeling Physi act surface ation and	g (Bulk Food) cal Facilities es clean		
	N V V				 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Stored in sanitizer 37. Environmental contamination 38. Approved thawing method 							 42. Non-Food Conta See 43. Adequate ventila 44. Garbage and Ref 45. Physical facilitie 	er labeling Physi act surface ation and fuse prope	g (Bulk Food) cal Facilities es clean lighting; designated a	es maintained	
	N V V				 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Stored in sanitizer 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, 			v				 42. Non-Food Conta See 43. Adequate ventila 44. Garbage and Res 45. Physical facilitie See 46. Toilet Facilities; 	Physi act surface ation and fuse prope	g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	es maintained ean	
	N V V				 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Stored in Sanitizer 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 			v				42. Non-Food Conta See 43. Adequate ventila 44. Garbage and Rel 45. Physical facilities See 46. Toilet Facilities; Equipped	Physi Physi act surface ation and fuse prope es installed ; properly	g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and clean	es maintained ean	
	N V V				 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored Stored in sanitizer 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, 			v				 42. Non-Food Conta See 43. Adequate ventila 44. Garbage and Res 45. Physical facilitie See 46. Toilet Facilities; 	Physi Physi act surface ation and fuse prope es installed ; properly	g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and clean	es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: 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		Physical Address: 3070 North Goliad		City/State: Rockwall		License/Permit # FS 9058	Page <u>2</u> of <u>2</u>		
		1 00701	TEMPERATURE OBSERVA						
Item/Loca	ation	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion	<u>Temp F</u>		
Cold bar/ sandwiches		34-39							
Hot bar -		36/40							
Whipped cream		41							
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS				
Item Number			NT HAS BEEN MADE. YOUR ATTEM			IE CONDITIONS OBSER	VED AND		
runiber	NOTED BELOW: all temps F								
	Hot water 114 Sanitizer in sink 200-400 ppm / okay per label								
W	Sign for hand sink nee								
	Minor cleaning needed								
47	.		cold bar - also need to clear	gaskets ar	nd Mav ne	ed to replace as n	ot tight fittina		
47	To adjust door to close			<u> </u>			J · ·····J		
W	Knives for sandwiches etc to be w r sanitized every 4 hrs - discussed storing with tongs and easing all including tray to hold them.								
42	To clean inside coolers where needed								
	All sandwiches are pre	ecooked a	and rethermalized per orde	er					
	Thermo and test strips	on site							
45/42	Need to deep clean ur	nder equi	pment and shelving etc						
W	Plumbing will be addre	essed wit	n remodel						
45	To remove Saran arou		••						
W	-		hine to have fall to drain th			. .	it does now		
W	Need sneeze guard in	front of p	itchers and prep area to p	protect from	n custom	ers			
	Remodel will address sneeze guard and any plumbing issues								
Received	by:		Print:			Title: Person In Charge/	Owner		
(signature)	by: Kelly kirkpa	'e				5			
Inspected (signature)	by:	<i>+</i> / 1	Print:						
	(Revised OR 2015)	urick	TKS			Samples: Y N #	collected		