Follow-upfee required a Followup	City of	Rock	\		In	spe	ecti	Vomit clean up Employee health					
Date: 09/11/2023	Time in:Time out:License/P1:055:12FS 9							Food handlers Food managers All dept 9 Page <u>1</u> of <u>2</u>					
Purpose of Inspec	tion: 1-Routine 2-Follow Up 3-Compla		4	Inves	stiga	atior	1 [5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:					
Tom Thumb 29	64 bakery Tom Thumb	Name:						✓ Number of Violations COS: 3/07/Λ					
Physical Address: 3070 N Goliad	Thysical Address. Tost control. Toda Grease trap//waste on Tost control.												
	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 X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance StatusOINNCUNOAOTS	U N O A O Employee Health												
Image: second				~			5	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 eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)							Posted at hand sinks Preventing Contamination by Hands					
	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used pr							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					1		GIOVES 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)					
	6. Time as a Public Health Control; procedures & records Prep only					Highly Susceptible Popu							
	Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				1 1				Chemicals					
~	8. Food Received at proper temperature At receiving			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	Protection from Contamination			~				Veggie wash/ water 18. Toxic substances properly identified, stored and used					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<u> • </u>	Water/ Plumbing								
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR	+		~			_	19. Water from approved source; Plumbing installed; proper backflow device					
	11. Proper disposition of returned, previously served or reconditioned Discarded			~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Priority Foundation Items (2 Po	oints) v	iolai	tions .	Req	uire	Cor	rective Action within 10 days					
OINNCUNOAOT	Demonstration of Knowledge/ Personnel	R	O U	Ν	N O	N A	C O S	Food Temperature Control/ Identification					
T S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		T	~			3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	9 22. Food Handler/ no unauthorized persons/ personnel All dept			~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Food safety station					
	23. Hot and Cold Water available; adequate pressure, safe			1 1				Permit Requirement, Prerequisite for Operation					
 	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labels appear complete			~				30. Food Establishment Permit (Current/ insp sign posted) Posted					
	Conformance with Approved Procedures							Utensils, Equipment, and Vending					
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	Consumer Advisory		w	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch pans - accumulation					
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergy posting	Π		~				Watch pans - accumulation 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both					
	Core Items (1 Point) Violations Require Corrective	e Action) Da	ys or Next Inspection , Whichever Comes First					
O I N N C U N O A O T S	Prevention of Food Contamination	R	O U T	Ν	N O	N A	C O S	Food Identification					
W	34. No Evidence of Insect contamination, rodent/other animals Watch for fruit files			~			_	41.Original container labeling (Bulk Food) Watch containers					
	35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities					
	36. Wiping Cloths; properly used and stored Using spray		1					42. Non-Food Contact surfaces clean See					
1	37. Environmental contamination			~				43. Adequate ventilation and lighting; designated areas used					
	38. Approved thawing method			~				44. Garbage and Refuse properly disposed; facilities maintained Watch					
	Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See					
	 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 40. Single-service & single-use articles; properly stored and used 			~	V		_	46. Toilet Facilities; properly constructed, supplied, and clean Equipped/ hot water 106 47. Other Violations					
					•								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid 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 bakery		Physical Address: 3070 N Goliad		City/State: Rockwal	I	License/Permit # FS 9054	Page <u>2</u> of <u>2</u>			
Item/Location		Temp F	TEMPERATURE OBSERVA Temp F Item/Location		Item/Location		Temp			
				Temp F	Item/Locat	1011	<u>remp</u>			
Cream island		Defrost	WIF	9						
Cake freezer		-6/-4	Wic	38/39						
Cake		30	Butter	39						
Ready meal section		34								
Cake case		38								
		OB	SERVATIONS AND CORRECT	TVE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO TH	IE CONDITIONS OBS	ERVED AND			
	Cream island is just co	oming out	t of defrost / confirmed - 33	3-39!at exit	t					
	Labels appear complete									
	Allergy sticker at customer self serve / and rolls case too									
	/ tissue for handling / i	ngredien	ts by request							
	Hot water									
42/45	GeneralDetailed cleaning - exterior of equipment / surfaces / shelving etc in prep area									
W	Watch pans accumulation - keep in good condition									
W	Front hand sink is slow draining - watch / hot water 116									
W		-	be 6 inches from floor to c	lean under						
45	To address bakery stuck on food debris on floor in wif									
37			n back side of condenser	in wif / am	Don fron	n of fan guard				
	Protect boxes under this ice									
	Sink sanitizer 200 ppm									
45	Need to clean flooring in wic									
45	Shelving in wic to clean shelving / and watch condition									
45	To clean hood where needed									
	Dishmachine sanitizing at 160 SR									
Received (signature)	^{by:} See abov ^{by:} Kelly kírkpa	/e	Print:			Title: Person In Char;	ge/ Owner			
Inspected	by:		Print:							
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}			Samples: Y N	# collected			
	(Device d 00, 2015)		1			1				