

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/09/2020	Time in: 11:56	Time out: 12:51	License/Permit # FS 9055	Est. Type Deli	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Tom Thumb 2964 deli	Contact/Owner Name: Tom Thumb	* Number of Repeat Violations: _____	1/99/ A
		✓ Number of Violations COS: _____	

Physical Address: N Goliad	Pest control : Store	Hood Cleaning	Grease trap : Store	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
		✓				Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature Log						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
	✓					Highly Susceptible Populations					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Service only							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
8. Food Received at proper temperature At receiving							✓				
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>300</u> ppm/temperature							✓				
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					W	✓				
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition Discussed					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Allergens included						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 Logs						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label On labels							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals No flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean watch					
36. Wiping Cloths; properly used and stored Using spray bottles							✓				
		✓				43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method Cooking						W	✓				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean watch					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1							✓				
40. Single-service & single-use articles; properly stored and used See						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mark Evans	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 deli	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9055	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wif	-14	Hot holding		Under counter cooler	36
Wic		Roasted chicken	161	Cheese case 34/35	37/39
Pasta	34	Fried strip	145	High wall 30's	34/39
Roast beef	34	Potatoes / mango chicken	208/154	Cheese island (up to 40)	30's
Cooking chicken	39	Salad case		Mobile mini	36/39
Cold top unit		Chicken / pasta	38/39	Rotisserie unit	
Tomatoes	39	Olives feta / Mac	39/38	143/149/145/144	
Ham	39	Meat / cheese case	30/31	Soup unit 30's	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 116F and up to 124 at three comp
	Sanitizer at 300 ppm
	Using spray bottles for sanitizer
	Sanitizing customer area 1-2 hrs or as needed
	Gloves used to touch rte foods
	No olive bar customer shelf service
	Food safety centers with thermo and logs etc
	Discussed date marking
	Slicers are sanitized between uses
	And thoroughly every 4 or or less
	Gloves used to touch rte foods
W	Addressing flooring in WIC to allow to clean better
40	Avoid using cardboard to store nonoriginal items in insider hood and near fryer
W	Paint air vents where needed
W	Watch use of residential glad containers for spices etc
	Breading station isn't sifted - small portions use and placed into cooler - limiting total time to less than 4 hrs
	Pull dates checked daily and dates on calendar to remind
	Rotisserie chickens are sold for 4 hrs and then temp taken before cooling down to use as cold -
	Fried chicken and pot pies are coolers them cooled in wic uncovered (paper only) to cool aggressively 41 in sales case
	Selling hot soup - customer self service with directions on safety
	Hot temps - soups 202/187
	Ingredients by request
	Grab n go wall - 30's
	Pizza end cap - 30'a
W	Keep an eye on flooring - pitting various

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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