Additional followupsRetail Food Establishment Inspection ReportImage: First aid kit\$50.00 feeCity of RockwallVomit clean upEmployee health											ning							
	Date: Time in: Time out: License/Po													Food handlers Food managers	of 2			
03/13/2023 10:11 10:56 FS 9																		
Es	Purpose of Inspection:I-Routine2-Follow Up3-ComplaEstablishment Name:Contact/Owner N								ne: *				on	5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE			
Tom Thumb 2964 Starbucks Tom Thumb Physical Address: Pest control :							T	łood			Graas	✓ Number of Violations COS: ise trap/ waste oil Follow-up: Yes	/A					
3070 N Goliad See store							N				See st	ise trup/ waste on ronow up. res						
						$\mathbf{O} = \mathbf{n}$						applicable $COS = corrected on site R = repeat violation W-W Mark an \sqrt{in appropriate box for R}$	atch					
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 Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											ctive Action not to exceed 3 days							
0 U	impli I N		Stat N A	C C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					0 1	iplian (N N C	N	I C	Employee Health	R			
Т		~		3	1. Proper cooling time a							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		-			2. Proper Cold Holding	+	-	-		+		13. Proper use of restriction and exclusion; No discharge from						
	~				See			V				eyes, nose, and mouth Emailed poster for hand sink						
		•			3. Proper Hot Holding te	emperature(135°F)								Preventing Contamination by Hands				
		4. Proper cooking time and temperature							V	/		14. Hands cleaned and properly washed/ Gloves used properly Gloves and tongs						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				165°F in 2				V	•		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								_		Highly Susceptible Populations				
					Approved Source					L				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								1	Chemicals				
	~	8. Food Received at proper temperature					\square				V		17. Food additives; approved and properly stored; Washing Fruit & Vegetables	s				
	Receiving							-			Ť		18. Toxic substances properly identified, stored and used	_				
	Protection from Contamination 9. Food Separated & protected, prevented during food					h				_								
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables : Cleaned and							1	Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at 200 p	ppm/temperature				V				backflow device Confirmed				
		~			11. Proper disposition of reconditioned Disca	of returned, previously s arded by cus	erved or tomer			v				20. Approved Sewage/Wastewater Disposal System, proper disposal				
								_) vio	_			_	orrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ Person	mel	R			I N N C	A		Food Temperature Control/ Identification	R			
	~				21. Person in charge pre- and perform duties/ Cert					L				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
				2 22. Food Handler/ no un		_	ľ		F		28. Proper Date Marking and disposition	_						
Safe Water, Re						Recordkeeping and Food Package Labeling				U		Ē		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~				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		parasite			V		Γ	Т	30. Food Establishment Permit (Current/ insp sign posted) Posted							
					By request / served to Conformance with Approved Procedures									Utensils, Equipment, and Vending				
	~				25. Compliance with Va HACCP plan; Variance processing methods; man Taking temps tw	ariance, Specialized Pro obtained for specialized anufacturer instructions	cess, and			·				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
						sumer Advisory				W		[32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
F					26. Posting of Consumer				┝	+		╞	+	Remodel will address 33. Warewashing Facilities; installed, maintained, used/ Somice eick or curb cleaning facility provided	+			
					foods (Disclosure/Remin Allergy notification po	osted and sign for e	mployees							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 O I N N C												R						
U T	N	0	A	0 S	Prevention o 34. No Evidence of Inse	of Food Contamination				U N T	N C	A	A O S					
	~				animals No flies obser	rved					V	1		41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness		acco use		Ļ			_		Physical Facilities				
	~				36. Wiping Cloths; prop Stored in Sani 9	SINK				W				42. Non-Food Contact surfaces clean Watch - remodel				
		~			37. Environmental conta					V				43. Adequate ventilation and lighting; designated areas used				
		~			38. Approved thawing m Thawing in coole	er				V				44. Garbage and Refuse properly disposed; facilities maintained				
						er Use of Utensils				1				45. Physical facilities installed, maintained, and clean See				
	~				39. Utensils, equipment, dried, & handled/ In use Watch					v				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
					40. Single-service & sing and used	ngle-use articles; proper	ly stored	Π	F		V	•		47. Other Violations				
1	•																	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Karlee Rylander	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 st	tarhucke	Physical A	^{ddress:} N Goliad	City/State: Rockwa		License/Permit # Page Fs 9058		2 of 2		
101111111111111111111111111111111111111		50701	TEMPERATURE OBSERVA							
Item/Location		Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F		
Hot bar ambient		30	Deli Wif	-9.6						
Whipped cre	eam	40								
Cold bar am	oient	34/35								
Sandwich unit as well										
L AN DISPECTION OF	VOLD EST		SERVATIONS AND CORRECT			CONDITIONS ODSER	VED AN	D		
Item AN INSPECTION OI Number NOTED BELOW: AI			I <mark>T HAS BEEN MADE. YOUR ATTEN</mark>	TION IS DIREC	CIED TO THI	E CONDITIONS OBSER	VED AN	<mark>D</mark>		
	Condiments are added by staff									
	Sneeze guards are planned for May remodel ! Will address front access issue									
			and 102 at hand sink							
	•		checking temp at receiving	a						
. .			lso gloves used for pastri	-						
			and rte and are rethermal		e servina					
Display only fe										
	New door to cooler is not closing and is planned for remodel hopefully to replace entire unit									
Plans will be s										
Sink Sani 20	0 ppm qı	uats this i	s also used for Wands							
Tongs for san	Tongs for sandwiches are w r s every 4 hrs or less									
Thermo works	s thermo	used								
· · ·	Test strips in date									
	Need to clean under ice machineand drain confirmed air gap									
Ţ,	Refrigeration is showing age									
Using hats an	Using hats and visors for hair restraints									
W Keep an eye o	Keep an eye on flooring in wif and rain drop condensation									
Received by: (signature) See a	ahov	/e	Print:			Title: Person In Charge	/ Owner			
Inspected by:		<u> </u>	Print:							
(signature) See a Inspected by: (signature) Kelly k	írkpa	ıtríck	rRS			Samples: Y N	# collecte	d		
						Samples: Y N	r conecte	u		