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

Retail Food Establishment Inspection Report Virtual inspection City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

03/28/2024 8:09 3:52 Fs90						Ħ	21 11					Page <u>1</u> of <u>2</u>	<u>:</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I							_	4-Investigation			atior	n [* Number of Repeat Violations:		TOTAL/SCORI	E	
Tom Thumb 2964 Fuel station Physical Address: Pest control:											G	rance	✓ Number of Violations COS:		4/96/A	\	
3070 N Goliad Rentokil									See store See story No Pics				[™] □Pics □				
Ma	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site No = not observed NA = not app																
Priority Items (3 Points) violations in Compliance Status									C	ompl	iance	Status		ive Action not to exceed 3 days			
U T	T S (F = degrees Fahrenheit)							R	U T	N	N O	N A	C O S	Employee Health			R
	ı	/			Proper cooling time and temp			12. Management, food employees and conditio knowledge, responsibilities, and reporting						employees;	ļ		
	~				2. Proper Cold Holding tempera	ure(41°F/ 45°1	F)			13. Proper use of restriction and exclusion; No disch eyes, nose, and mouth					harge from		
	/				3. Proper Hot Holding temperate	re(135°F)				Preventing Contamination by Han					ds		
	/				4. Proper cooking time and temp	erature				14. Hands cleaned and properly washed/ Glove.					/ washed/ Gloves us	sed properly	
	ı	~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							'		15. No bare hand contact with realternate method properly follow			
		/			6. Time as a Public Health Cont	ol; procedures	& records	*						Highly Suscep	otible Populations		
					Approved S	ource			16. Pasteurized foods used; prohibited food pasteurized eggs used when required							*	
	•				7. Food and ice obtained from a good condition, safe, and unadu destruction									Che	emicals		
	~				8. Food Received at proper temp	erature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection from C	ontamination				~				18. Toxic substances properly in Store taylor case low	dentified, stored and	d used	
	~				9. Food Separated & protected, preparation, storage, display, and Watch		ng food							-	Plumbing		
	~				Watch 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						19. Water from approved source; Plumbing installed; prop backflow device City to insp					ed; proper	
		~	11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, p disposal City to indp					n, proper			
0	I	N	N	С	Priority F	oundation I	tems (2 Po	ints)						rective Action within 10 days		+	R
U T	N	0	A	o s	Demonstration of Kno			K	\mathbf{U}	O I N N C U N O A O Food Temperature Control/ Iden				Control/ Identifica		ĸ	
	~				21. Person in charge present, detail and perform duties/ Certified For 12					~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			quate to		
	/				22. Food Handler/ no unauthoriz 32	ed persons/ pe	rsonnel				•		/	28. Proper Date Marking and di	_		
Safe Water, Recordkeeping and Food Package Labeling						/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	/				23. Hot and Cold Water available									Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (destruction); Packaged Food lab		; parasite		30. Food Establishment Permit (Current/ insp sign posted Need one in all depts			gn posted)					
					Conformance with App									Utensils, Equip	ment, and Vending		
	•		~		25. Compliance with Variance, HACCP plan; Variance obtained processing methods; manufacture	for specialized er instructions				•			31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer A	·				~				32. Food and Non-food Contact designed, constructed, and used			
	<u>~</u>		<u> </u>		26. Posting of Consumer Advisor foods (Disclosure/Reminder/But	fet Plate)/ Alle	ergen Label		_	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided I think they were all ch keen				used/	_		
0	I	N	N	С	_			Actio R	0	I	N	N	C	ys or Next Inspection , Whiche			R
U T	N	0	A	o s	Prevention of Food 34. No Evidence of Insect conta				T		0	A	o s	41.Original container labeling (Bulk Food)		
W	ار				animals Gap at back door 35. Personal Cleanliness/eating,	,		H		'					•		
	V				36. Wiping Cloths; properly use Not in solution in so			\vdash	4					42. Non-Food Contact surfaces	clean		
1	•				37. Environmental contamination	ution on	zpay	H	-	/				General cleaning 43. Adequate ventilation and <u>lig</u>	thing; designated a	reas used	
H		/			See attached 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained							es maintained	=				
Proper Use of Utensils						1	<u> </u>			<u> </u>	45. Physical facilities installed, General cleaning	maintained, and cle	an	_			
					39. Utensils, equipment, & liner dried, & handled/ In use utensil	ed, stored,		Ė				_	46. Toilet Facilities; properly co	onstructed, supplied	, and clean	=	
	_			_	40. Single-service & single-use and used	-1 1 7			1			_	_	47. Other Violations			
	•				and used				'					See attached			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Mary Paulin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

H	•	T.e.		1		T	1 -				
	ment Name: thumb 2964 fuel	Physical A	ddress: V Goliad	City/St Roc	^{ate:} kwall	Fs 9053	Page <u>2</u> of <u>3</u>				
				E OBSERVATIONS							
Item/Loc	ation	Temp F	Item/Location	<u>Ter</u>	mp F Item/l	Location	Temp I				
Wall u	nit coolers										
	39/40/39/										
Fre	eezer section	18-244									
		OP	CEDA/A/PIONIC AND	CORRECTIVE	CTIONS						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND NT HAS BEEN MADE.			O THE CONDITIONS OBSE	ERVED AND				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	Using reddy ice										
	Washable wicker for fruit on counter										
	Soda unit not working sign posted- ted not working										
	Slushy machine is cleaned every 30 days										
	Soda nozzles look good Rethroom, working and equipped with soon and towels										
	Bathroom -working and equipped with soap and towels										
	Hot water in rr 119 Hand sink in back - 126										
47	Three compSink / 131		cator units - diffic	ulty issues aett	ing to and	from work to					
W	Mop sink is cluttered with applicator units - difficulty issues getting to and from work to Watch floor storage through tv										
Confirmed air gap at three comp sink											
	Area under counters looks good										
	Sanitizer at three comp sink200 pp										
37/	To address floor stora	ge in bac	k room etc								
42	Clean in coolers where necessary										
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abov	∕e									
Inspected (signature)	See aboy Kelly Kirkpa		Print:								
(signature)	Kelly Kirkpo	atríck	$\langle RS $			Samples: Y N	# collected				