Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: License/Pe 12:35 1:22 FS z									Food handlers Food managers Page 1 of 2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint							4-Investigation			tion		5-CO/Construction 6-Other TOTAL/SCO	RE		
Establishment Name: Contact/Owner N Tom Thumb 2964 starbucks Tom Thumb													* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: Pest control:						Hood Grease			Gr	ease	e trap/ waste oil Follow-up: Yes 3/97//	Α			
3074 N Goliad Street Refer to grocery Compliance Status: Out = not in compliance IN = in compliance NO								$\Omega = not$	Be Refer to grocery No 🗹				lation W-Watch		
Ma	Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item Mark of in appropriate box for IN, NO, NA, COS Mark an Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days R = repeat violation W-Watch of in appropriate box for IN, NO, NA, COS Mark an Vin appropriat														
	mpli		e Stat			`			C	ompl	iance	Stat	us	we Action not to exceed 3 days	R
O U T	I N					R	U T	N	N O	N A	C O S				
1		s (F = degrees Fanrennett) 1. Proper cooling time and temperature				П	1					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding to	emperature(//1°E/	(45°E)							Proper use of restriction and exclusion; No discharge from	
	~				2. Proper Cold Holding to	emperature(41 17	43 1)		15. Proper use of restriction and exclusion; No discepts, nose, and mouth						
			/		3. Proper Hot Holding ter	mperature(135°F))		Preventing Contamination by Han					Preventing Contamination by Hands	
			/		4. Proper cooking time an	nd temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proced Hours) Rethermal	dure for hot hold	ing (165°F in 2			. /				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 Not doing self serve yet	in Control; proced	dures & records	Ш						Highly Susceptible Populations	
					Аррг	roved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained									Eggs are pre-cooked when received	
	~				good condition, safe, and destruction	unadulterated; pa	arasite							Chemicals	
					8. Food Received at propo	_		+						17. Food additives; approved and properly stored; Washing Fruits	
					Yes commerical	l grocery		Ш				'		& Vegetables	
						rom Contamina				'				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & prote preparation, storage, displ		during rood							Water/ Plumbing	
	. /				10. Food contact surfaces Sanitized at 200 pp								-	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of		<u> 200</u>	Ш		/			- 1	Confirmed air Gap at ice machine 20. Approved Sewage/Wastewater Disposal System, proper	
		~			reconditioned Disca	ırded	isty served of			/				disposal	
	-			-				_			_			rective Action within 10 days	
O U T	N	N O	A A	C O S	Demonstration of	of Knowledge/ Po	ersonnel	R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
					21. Person in charge prese and perform duties/ Certif					<				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/												Manitani Hodaet Temperature		
	'				22. Food Handler/ no una	authorized person	, , ,			/		Ī		28. Proper Date Marking and disposition	
	/				22. Food Handler/ no una All		s/ personnel			'				using within 24 hours and a marking both 29. Thermometers provided, accurate, and calibrated; Chemical/	
	✓ ✓				22. Food Handler/ no una All Safe Water, Record	lkeeping and Fo	od Package			'				using within 24 hours and a marking both	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Blake Ewing	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick' RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Tom Thumb 2964 starbucks North Goliad Fis 9058 North Color Tomp 1 North Color North Colo		nent Name:	Physical A			/State:	License/Permit #	Page 2 of 2				
Title: Persona fac Chargest Consider Support Cooper Seep Se	Iom I	numb 2964 starbucks	s North				FS 9056					
See above Serious Value Cooler Bar 1 cooler 39 Whip cream 41 Deil freezer HTT 20.1 Dairy walk-in 33.6 See above See above Whip cream 41 Deil freezer HTT 20.1 Dairy walk-in 33.6 See above Print: Frint:	Item/Loc	ation	Temp F				Location	Temp I				
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