

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/27/2025		Time in: 12:35		Time out: 1:22		License/Permit # FS z9058			Food handlers 2		Food managers 2		Page <u>1</u> of <u>2</u>						
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 <input type="checkbox"/> TOTAL/SCORE																			
Establishment Name: Tom Thumb 2964 starbucks						Contact/Owner Name: Tom Thumb				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				3/97/A					
Physical Address: 3074 N Goliad Street						Pest control : Refer to grocery		Hood Be		Grease trap/ waste oil Refer to grocery		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>							
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R																			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R			
OUT	IN	NO	NA	COS	1. Proper cooling time and temperature						OUT	IN	NO	NA	COS	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)							✓				Preventing Contamination by Hands			
			✓		4. Proper cooking time and temperature							✓							
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours) Rethermalizing rte sandwiches							✓				14. Hands cleaned and properly washed/ Gloves used properly			
		✓			6. Time as a Public Health Control; procedures & records Not doing self serve yet							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
Approved Source											Highly Susceptible Populations								
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs are pre-cooked when received			
	✓				8. Food Received at proper temperature Yes commerical grocery						Chemicals								
Protection from Contamination														✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				18. Toxic substances properly identified, stored and used			
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 200						Water/ Plumbing								
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded							✓				19. Water from approved source; Plumbing installed; proper backflow device Confirmed air Gap at ice machine			
												✓				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R
	✓				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		
	✓				22. Food Handler/ no unauthorized persons/ personnel All								✓				28. Proper Date Marking and disposition using within 24 hours and a marking both		
Safe Water, Recordkeeping and Food Package Labeling													✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using thermoworks test strips and date		
	✓				23. Hot and Cold Water available; adequate pressure, safe 112						Permit Requirement, Prerequisite for Operation								
	✓				24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled That are not packaged or handed							✓					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 Sufficiently equipped		
Consumer Advisory												✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used What condition of utensils cutting boards and shelves?		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet plate)/ Allergen Label Ingredients by request allergy posting at menu							✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																			
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R	OUT	IN	NO	NA	COS	Food Identification		R
	✓				34. No Evidence of Insect contamination, rodent/other animals									✓			41.Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities								
	✓				36. Wiping Cloths; properly used and stored stored in sanitizer						1					42. Non-Food Contact surfaces clean To clean inside refrigeration			
		✓			37. Environmental contamination Watch							✓				43. Adequate ventilation and lighting; designated areas used			
		✓			38. Approved thawing method Refrigeration							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster			
Proper Use of Utensils											1					45. Physical facilities installed, maintained, and clean Under as my equipment			
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch placement of,tongs used for sandwiches						1					46. Toilet Facilities; properly constructed, supplied, and clean water in restroom is 96 should be 100 to adjust mixing valve Will Followup when doing store			
	✓				40. Single-service & single-use articles; properly stored and used									✓		47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Blake Ewing	Print: _____	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick' RS</i> (signature)	Print: _____	Business Email: _____

Form EH-06 (Revised 09-2015)

Establishment Name: Tom Thumb 2964 starbucks	Physical Address: North Goliad	City/State: Rockwall	License/Permit # Fs 9058	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Small under counter cooler/ sandwich cooler	35/37				
Bar 1 cooler	39				
Whip cream	41				
Deil freezer HTT	20.1				
Dairy walk-in	33.6				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

Form EH-06 (Revised 09-2015)