

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 09/23/2025		Time in: 11:15		Time out: 2:28		License/Permit # Fs to provide			Food handlers All		Food Managers 5plus		Page 1 of 2						
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 deli						Contact/Owner Name: Tom Thumb				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				9/91/A					
Physical Address: 4070 Goliad					Pest control : Rent to killll monthly or more		Hood To provide		Grease trap: waste oil : To provide			Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 ✓ 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R			
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS				
		✓			1. Proper cooling time and temperature Using shallow Pans							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/ 45°F) See attached watch for borderline temps							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted			
3					3. Proper Hot Holding temperature(135°F) <small>Hot Holding wins 120-130 to address</small>						Preventing Contamination by Hands								
	✓			✓	4. Proper cooking time and temperature Logged a/198 temp taken							✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves			
W		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours) Remember to reheat to 165 if falling lower than 135							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves			
		✓			6. Time as a Public Health Control; procedures & records <small>Using ph for sushi Rice</small>						Highly Susceptible Populations								
Approved Source												✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked			
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals								
	✓			✓	8. Food Received at proper temperature At receiving							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables No veggie wash water only			
Protection from Contamination												✓				18. Toxic substances properly identified, stored and used Low			
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch						Water/ Plumbing								
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Made fresh toTest							✓				19. Water from approved source; Plumbing installed; proper backflow device City approved			
			✓		11. Proper disposition of returned, previously served or reconditioned DiscardedIf returned							✓				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) 5Plus							W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature See borderline		
	✓				22. Food Handler/ no unauthorized persons/ personnel All								✓				28. Proper Date Marking and disposition 7 days		
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Within date			
	✓				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 Commercial							✓				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 Yes 3 times per day							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
Consumer Advisory												W				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Remember teplace cutting boards when needed			
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Potsy y request							✓			✓	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped made new			
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
W					34. No Evidence of Insect contamination, rodent/other animals Watch								✓				41.Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored low						Physical Facilities								
	✓				36. Wiping Cloths; properly used and stored Disposable						1					42. Non-Food Contact surfaces clean See			
1					37. Environmental contamination Ice build upi.Wic							✓				43. Adequate ventilation and lighting; designated areas used			
W					38. Approved thawing method Pull and to take out of package							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch			
Proper Use of Utensils											1				45. Physical facilities installed, maintained, and clean See				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used HandleUp							W				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
	✓				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: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Tom thumb 2964 deli	Physical Address: 3070 northgoliad	City/State: Rockwall	License/Permit # Fs	Page 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Flour batter stpati	62/64	Soupy		Fresh on the go	35-39
CookiGt chicken	195	MashedPot	185	FreshOnTheGo	34-39
Wic	36	Rotisserie unit m		Lunch meats	36-39
Mashed pot	34	Bottom “173/ 163		ft ch case	30’sn
Raw chick thawing	34	Wings on 3rd levelt hotJsi f. Eat poa	12	cke	lanf
Sandwich unit	Off	Chicken legs		t ch	steam
Hot holding ambient	182	121-131		Vas	doors
Fried chicken	163	Quick and easy	3(5-3	Don case/ 37/ ham	
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: all temps F				
	Hot waterat 108’qy hand sink				
	SprayerMeets code				
	Hot water at three comp 118 plus				
	Hood in April				
W	BatterStation at 63f dry batter fda says not a Tcs issue as toToo dry				
	At three comp 119				
	Sanitier at 20 at three comp				
	Gloved used after hand washing				
	Wings placemat in rotisserie unit is reading L et 98-112				
	AnimalTemps of soups wall 40-42 -37.7				
	Watch short datesOn commercial				
	avoid over Stocking coolers / soup / cheese unit is holing 4/14/43temps did not lower in 36 mins do took internal temp at 40r				
07	Gouda sweet and nutty 5/18:/2025 discarded.				
42/45	General cleaning needed and Maint do any peeing shelf : Food floor cases				
	Chesese meats as case good temps ingredients provided				
	Using 6 days max on lunch meats				
	one time only use /!single use of plastic baggies on meats and cheese				
	Salad case noodles 39:/ chicken 40/ /tuna - 38:/imitation crab 137/ beans 39				
	Using own date marking for cheese 🧐🧐🧐 :				
	American cheese 38				
	Sanitizer for slicers 200—ppm : between species or every 4 hrs				
	No shelled eggs /Using liquid eggs				
45	Walk In cooler floor to address chipped floor				
37/45	Flor in wif to address floor walls and ceiling - ice collecting				
Received by: (signature) Blake Ewing		Print:		Title: Person In Charge/ Owner	
Inspected by: (signature) Kelly Kirkpatrick RS/mary A/ FaceTime		Print:		Samples: Y N # collected	

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