

Date: 09/18/25		Time in: 8:50		Time out:1— 10:00		License/Permit # Fs9058’		Food handlers 5		Food managers 5		Page 1 of 2													
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input checked="" type="checkbox"/>												TOTAL/SCORE													
Establishment Name: Tom Thumb 2964 starbucks						Contact/Owner Name: Tom Thumb				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				2/98/A											
Physical Address: 3070 north Goliad street				Pest control : Griceryb		Hood Na		Grease trap/ waste oil: See 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 ✓ 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							✓				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 Smaller version posted at hand sink									
			✓		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands														
			✓		4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly									
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours) Precooked and rethermalized per order									✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Tongs used and gloves									
		✓			6. Time as a Public Health Control; procedures & records Prep only						Highly Susceptible Populations														
Approved Source														✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked rte									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ice machine on site						Chemicals														
	✓				8. Food Received at proper temperature At receiving									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Na									
Protection from Contamination															✓	18. Toxic substan properly identified, stored and used									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Frozen truck						Water/ Plumbing														
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						W					19. Water from approved source; Plumbing installed; proper backflow device Air gaps to confirm									
		✓			11. Proper disposition of returned, previously served or reconditioned No returns								✓				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) 5'in store							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
	✓				22. Food Handler/ no unauthorized persons/ personnel 5 total							✓				28. Proper Date Marking and disposition Used within 24 hrs or will date msrk									
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
	✓				23. Hot and Cold Water available; adequate pressure, safe Yes						Expire 6/26														
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients by request						Permit Requirement, Prerequisite for Operation														
Conformance with Approved Procedures												✓				30. Food Establishment Permit (Current/ insp sign posted) Posted									
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 3 times per day						Utensils, Equipment, and Vending														
Consumer Advisory												✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Posted on menu							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch									
	✓											✓				33. Warewashing Facilities; installed, maintained, used/ 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																									
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 Watch								✓			41. Original container labeling (Bulk Food)									
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored Using micro fiber						1					42. Non-Food Contact surfaces clean Watch inside coolers									
		✓			37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used Watch insidec									
	✓				38. Approved thawing method Thawing in coolerog frozen							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area									
Proper Use of Utensils											1					45. Physical facilities installed, maintained, and clean Watch floors under cabinet									
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				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: (Printed)	Blake Ewing	Print:	Title: Person In Charge/ Owner
Inspected by: (signature)	Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

<div><div></div><div>Establishment Name: Tom Thumb 2064 starbucks</div></div>						<div><div></div><div>Physical Address: North Goliad</div></div>							<div><div></div><div>City/State: Rockwall</div></div>								<div><div></div><div>License/Permit # Fs 9058</div></div>									<div><div></div><div>Page ZZof 2!</div></div>									
TEMPERATURE OBSERVATIONS																																							
Item/Location					Temp F			Item/Location					Temp F			Item/Location					Temp F																		
Sandwich unit					34.7!																																		
Hot bar					31																																		
Whipped cream					36-37			Keeping less than 48 hours dstemarkrc																															
Milk																																							
Cold brew unit					34,9																																		
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																																					
		Allergen statement on menu																																					
		Test strips z10/15/24																																					
		Green thermo / Thermo works thermo used For hot water and Food temp																																					
		Three temps taken 3 times per day 6:40 am 2;0 pm and 8:30																																					
		Condiments added by staff except 1/2amd 1/2 using tphc																																					
		Sanitizer both sink and espresso unit , 150-200 ppm																																					
		Tongs every 4 hrs are w r s																																					
		Hot water 1 18-125 <div>Yellow trays look better than most</div>																																					
		Area under ice machine was clean- looks good																																					
W		Air gap under ice machine might be slightly low and need to increase fall																																					
w		Appears to be less than1 inch. To check with plumber to make sure																																					
		Suggest taking a IPIA training on cleaning ice machine very good Ice machine training																																					
45		Clean floor drains where needed watch what they store around and on ice machine																																					
Received by:												Print:													Title: Person In Charge/ Owner														
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(signature)																									Samples: Y N # collected														
Kelly Kirkpatrick RS																																							

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