

City of Coppell

Retail Food Establishment Inspection Report

LR	5-18-15			FE-02-0140	3	High
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Pre-Opening <input type="checkbox"/> 5-Other <input type="checkbox"/>						
Establishment: Tom Thumb Deli				Owner: Tom Thumb		
Physical Address: 820 S McArthur Blvd				Zip: 75019	Phone: ()	
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements	
			✓		Violations Require Immediate Corrective Action Remarks	
	✓				1. Proper Cooling for Cooked/Prepared Food	
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
			✓		3. Hot Hold (135 degrees Fahrenheit)	
			✓		4. Proper Cooking Temperatures	
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
Item/Location/Temperature - coolers = 34°F 38°F = Chicken = 140°F						
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements	
					Violations Require Immediate Corrective Action Remarks	
	✓				6. Personnel with Infections Restricted/Excluded	
	✓				7. Proper/Adequate Handwashing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
	✓				11. Proper Handling of Ready-To-Eat Foods	
	✓				12. Cross-contamination of Raw/Cooked Foods/Other	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements	
					Violations Require Immediate Correction, Not To Exceed 10 Days Remarks	
	✓				15. Equipment Adequate to Maintain Product Temperature	
	✓				16. Handwash Facilities Adequate and Accessible	
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Items Properly Labeled/Stored/Used	
	✓				21. Manual/Mechanical Warewashing and Sanitizing at () ppm/temperature	
	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
3X	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	
Subtotal Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First						
5pt	-clean behind equipment.					
4pt						
3pt						
3						
3						
Total	Inspected by: Way Pahil, RS			Print: Way Pahil 972-462-5164		
F/U Yes/No	Received by: Cal Adlen			Print: Carl Adlen		Title: manager

FE-02040



CITY OF COPPELL
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Tom Thumb Deli & Bakery

Date: 5-18-2015

Address: 820 S MacArthur Blvd

Purpose: Routine

Owner: _____

(16) - Remove equipment away from hand sink. Hand sink shall be accessible

(25) - Clean cabinet. (dried food debris)

-Deli

(25) - Replace torn heating pad.
-replace freezer fan.

X Cal Aden

Received By:

Wayne

Inspected By: