



City of Plano Environmental Health  
Retail Food Establishment Inspection Report

Date: 01/11/2024	Time in: 10:00 AM	Time out: 12:00 PM	License/Permit # 7050_104-3	Est. Type Other/Exempt	Risk Category II	Page 1 of 3
Purpose of Inspection: Routine						TOTAL/SCORE
Establishment Name: TOM THUMB #2570 - Seafood/Meat Market			Contact/Owner Name: RANDALLS FOOD & DRUG		Number of Repeat Violations: 0 Number of Violations COS: 0	
Physical Address: 5968 W Parker Rd			City/County: Plano	Zip Code: 75093-6441	Phone: (972) 473-3300	Follow-up: Yes No (circle one)
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark an "X" in appropriate box for COS Mark an 'X' for Repeat Column shown as 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	
O U T	I N	N O	N A	C O S		
NA		1. Proper cooling time and temperature				
IN		2. Proper Cold Holding temperature(41°F/ 45°F)				
NA		3. Proper Hot Holding temperature(135°F)				
NA		4. Proper cooking time and temperature				
NA		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				
NA		6. Time as a Public Health Control; procedures & records				
		Approved Source				
IN		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				
IN		8. Food Received at proper temperature				
		Protection from Contamination				
IN		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				
IN		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at N/O ppm/temperature				
		11. Proper disposition of returned, previously served or reconditioned				
		Employee Health			R	
O U T	I N	N O	N A	C O S		
IN		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
IN		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		Preventing Contamination by Hands				
IN		14. Hands cleaned and properly washed/ Gloves used properly				
NA		15. No bare hand contact with ready to eat foods or approved alternate method properly followed				
		Highly Susceptible Populations				
NA		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
		Chemicals				
NA		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
IN		18. Toxic substances properly identified, stored and used				
		Water/ Plumbing				
IN		19. Water from approved source; Plumbing installed; proper backflow device				
IN		20. Approved Sewage/Wastewater Disposal System, proper disposal				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T		I N	N O	N A	C O S	R
IN		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				
IN		22. Food Handler/ no unauthorized persons/ personnel				
		Safe Water, Recordkeeping and Food Package Labeling				
IN		23. Hot and Cold Water available; adequate pressure, safe				
NA		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				
		Conformance with Approved Procedures				
NA		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				
		Consumer Advisory				
NA		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label				
O U T		I N	N O	N A	C O S	R
IN		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
IN		28. Proper Date Marking and disposition				
IN		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
		Permit Requirement, Prerequisite for Operation				
IN		30. Food Establishment Permit (Current & Valid)				
		Utensils, Equipment, and Vending				
IN		31. Adequate handwashing facilities: Accessible and properly supplied, used				
IN		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
IN		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						
O U T		I N	N O	N A	C O S	R
IN		34. No Evidence of Insect contamination, rodent/other animals				
IN		35. Personal Cleanliness/eating, drinking or tobacco use				
IN		36. Wiping Cloths; properly used and stored				
IN		37. Environmental contamination				
NO		38. Approved thawing method				
		Proper Use of Utensils				
IN		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				
IN		40. Single-service & single-use articles; properly stored and used				
O U T		I N	N O	N A	C O S	R
IN		41.Original container labeling (Bulk Food)				
		Physical Facilities				
IN		42. Non-Food Contact surfaces clean				
IN		43. Adequate ventilation and lighting; designated areas used				
IN		44. Garbage and Refuse properly disposed; facilities maintained				
OUT		45. Physical facilities installed, maintained, and clean				
IN		46. Toilet Facilities; properly constructed, supplied, and clean				
IN		47. Other Violations				
Received by: (signature)				Print: Rginald james		Title: Person In Charge/ Owner
Inspected by: (signature)				Print: Alfred Dubose, REHS		



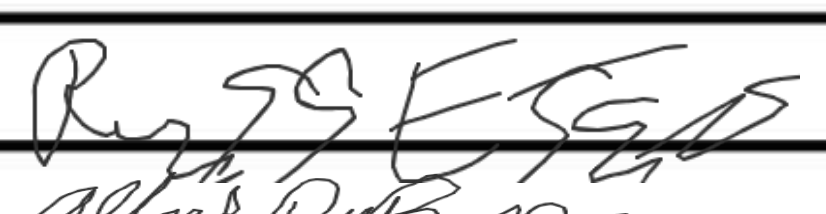
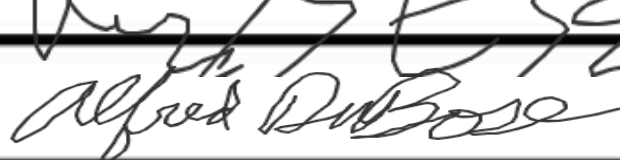


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Establishment Name: TOM THUMB #2570 - Seafood/Meat	Physical Address: 5968 W Parker Rd	City/State: Plano	License/Permit # 7050_104-3	Page 2 of 3
Last Grease Trap Service Date:				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Kevin Schroeder	FSP 21905822	January 18, 2028		
INSPECTOR'S COMMENTS				
INSPECTION RESULTS				
Follow-up Inspection Needed? No If YES, Date of Follow-up Inspection:				
Closure Details: Not Applicable				



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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
OBSERVATIONS AND CORRECTIVE ACTIONS					
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:					
<p>45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item 45.13 - 25 TAC §228.186(a) - The physical facilities shall be maintained in good repair Observation: 1) Missing wall tile near walk-in-cold storage door 2) Resealing three compartment sink to wall Corrective Action(s): The physical facilities shall be maintained in good repair. Shall repair facilities. Correct By: 04/11/2024</p>					
Received by: (signature) 		Print: Rginald james		Title: Person In Charge/ Owner	
Inspected by: (signature) 		Print: Alfred Dubose, REHS			