

Followup Fee
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 9/21/24	Time in: 11:45	Time out: 12:25	License/Permit # FS-6045	CPFM 1	Food handlers 5	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Subway 28067 Goliad	Contact/Owner Name: Felicia Garcia	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input checked="" type="checkbox"/> 0	5/95/A
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Physical Address: 2006 S Goliad #226 Rockwall, Tx	Pest control : APT Sept 2024	Hood N/a	Grease trap / waste oil Will provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						1. Proper cooling time and temperature No leftovers								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
						2. Proper Cold Holding temperature(41°F/ 45°F) See								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
						3. Proper Hot Holding temperature(135°F) See								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)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves for RTE foods	
						6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations	
						Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG								Chemicals	
						8. Food Received at proper temperature Checking								17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
						Protection from Contamination								18. Toxic substances properly identified, stored and used Stored low and separate	
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device City approved	
						11. Proper disposition of returned, previously served or reconditioned Discard immediately								20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
						22. Food Handler/ no unauthorized persons/ personnel 5								28. Proper Date Marking and disposition Great date marking	
						Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
						23. Hot and Cold Water available; adequate pressure, safe 122, Good pressure								Permit Requirement, Prerequisite for Operation	
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W						30. Food Establishment Permit/Inspection Current/ insp posted Need to post	
						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 Temp log								31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
						Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards	
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
						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 solution		1						42. Non-Food Contact surfaces clean	
						37. Environmental contamination		1						43. Adequate ventilation and lighting; designated areas used Light out in dry storage	
						38. Approved thawing method WIC								44. Garbage and Refuse properly disposed; facilities maintained	
						Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean	
						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 N/a	

