

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: 1/24/25	Time in: 9:30	Time out: 10:16	License/Permit # FS-9074	CPFM 1	Food handlers All	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 #34947 North	Contact/Owner Name: Juana Garcia	Number of Repeat Violations: <input checked="" type="checkbox"/>	Number of Violations COS: <input type="checkbox"/>	3/97/A
Physical Address: 3084 N Goliad	Pest control : Apt pest 1/13/25	Hood N/a	Grease trap / waste oil We do grease 11/22/24 40g	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 '✓' 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
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					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves for RTE foods					
		✓				Highly Susceptible Populations					
4. Proper cooking time and temperature						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
		✓				Chemicals					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used					
6. Time as a Public Health Control; procedures & records						Water/ Plumbing					
Approved Source						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG											
8. Food Received at proper temperature Checking											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
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 6 within 30 days						28. Proper Date Marking and disposition Good date labels					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 124, Good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted & expired					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp log 2x daily											
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored low						42. Non-Food Contact surfaces clean					
	✓					1					
36. Wiping Cloths; properly used and stored Sores in solution 200ppm						43. Adequate ventilation and lighting; designated areas used					
	✓					1					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Trash bags lying on ground by dumpster					
	✓					1					
38. Approved thawing method WIC						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations N/A					
	✓										
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Juana Garcia	Print: Juana Garcia	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway #34947 North	Physical Address: 3084 N Goliad	City/State: Rockwall, Tx	License/Permit # FS-9074	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beverage Cooler	41	UC refrigerator amb	N/a	Guac	39
WIF (HTT)	7.9	Service Line		Spinach	39/39
WIC	36	Meatballs/marinated chx	147/37		
Chicken/ Ham	37/37	Egg/ham	32/37		
Turkey / tuna	38/37	American chz/ blended chz	37/ 38		
Cheddar slice/blended chz	36/37	Roast beef / tuna fish	41/38		
Sliced tomato	37	Lettuce	39/39		
		Sliced tomatoes	39/40		

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 temperatures are taken in F
45	Restrooms equipped, temp observed 90 men's & 81 women's
	Hand sink equipped, temp greater than 105 throughout kitchen
	3 comp sink setup, 124, quat sani 200ppm
	Soda dispenser nozzles cleaned nightly
	Ice chute looks great, routine cleaning observed
	Ice tea nozzles cleaned daily
45	Observed caulking rough on surface not smooth above 3 comp sink & wall, might need to remove and
	Cove base has been repaired throughout kitchen
	Good practice to store mop head hanging up to dry properly
	CO2 tanks secured to wall
	Prep table bottom shelf has been repaired 4-6 inches above grade
	Red sani buckets filled at 3 comp sink 200ppm
	UC fridge is out of service pending service call, no tcs items stored inside
45	To clean vents on service line
	Slicer is cleaned before and after every use
	Using gloves to handle RTE foods
	Using digital thermo, strips current
44	Landlord needs to remove illegally dumped trash and bulky furniture
	Air curtain operational during inspection
	CO2 tanks secured to the wall by chain
42	Observed service line equipment dusty on top, to clean as needed
	Digital thermo onsite,
W	To post new permit, current expired 12/31/24

Received by: <small>(signature)</small> See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small>	Print: Richard Hill	Samples: Y N # collected

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