Followup Fee of																			
	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																		
• •	First Followup Retail Food Establishment Inspection Report																		
City of Rockwall																			
Date: Time in: Time out: License/Pe													CPFM Food handlers						
	12/23/24 2:56 3:40 FS-8 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Compla								tion	-1	5-CO/Const	1	11 Page - of - 6-Other TOTAL/SCO						
Establishment Name: Contact/Owner I						Name:		mvest	iga	uon		Number of	f Repeat Viola	itions:	IOTAL/SCO	KE			
Subway 276 Beth Chatfield Physical Address: Pest control :						d	Hoo	od		Gr	ease	• Number of e trap :/ waste oil		Follow-up: Yes	6/94//	Α			
2205 TX-276, Rockwall, TX 75032 Will provide								N/a			Will	pro	ovide		No	I			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= WatchMark the appropriate points in the OUT box for each numbered itemMark to a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R											tch								
С	ompli	ance	Sta	tus	Prio	ority Items (3 Poir	nts) violations	s Requ		<i>imedia</i> omplia				ive Action not to	exceed 3 day	vs		1	
U	0 I N N C U N O A O Time and Temperature for Food Safety					R	O U T		N O	N A	C O S		Empl	oyee Health		R			
		s (r = degrees ramement) 1. Proper cooling time and temperature							~	1		0	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
					2 Proper Cold Holding	r temperature(41°F/ 45	i°F)			•			13. Proper use of restriction and exclusion; No discharge from						
	~	2. Proper Cold Holding temperature(41°F/45°F) See								~				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						used properly			
		~			5. Proper reheating pro- Hours)	cedure for hot holding	(165°F in 2			~				15. No bare hand alternate method					
_	./	-			6. Time as a Public Hea	alth Control; procedur	es & records							Gloves and					
		_												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
	.				•	proved Source				~				Pasteurized eggs Eggs	used when re	equired			
	~				7. Food and ice obtaine good condition, safe, an destruction PFG										Cl	hemicals			
	~				8. Food Received at pro	oper temperature				~		T		17. Food additive & Vegetables Water	es; approved a	and properly stored;	Washing Fruits		
					Protection	n from Contaminatio	n			~						identified, stored at	nd used		
	~				9. Food Separated & pr preparation, storage, di						Water/ Plumbing								
	~				10. Food contact surfact Sanitized at 200		Cleaned and		3					19. Water from a backflow device See		ce; Plumbing instal	led; proper		
	 11. Proper disposition of returned, previously served or reconditioned Discard 							~					wage/Wastev	vater Disposal Syste	em, proper				
	Priority Foundation Items (2 Po							nts)	violati 0			ire (Cor C	rrective Action wi	ithin 10 days			R	
U T		N O	N A	C O S		n of Knowledge/ Pers		K	U T	N		A	o s	Food	Temperatur	e Control/ Identifi	cation	ĸ	
2					21. Person in charge pr and perform duties/ Cer 0					~				27. Proper coolin Maintain Product		ed; Equipment Ade	equate to		
					22. Food Handler/ no u 11			~	T			28. Proper Date Marking and disposition Good date labels							
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometer Thermal test stri	rs provided, a	ccurate, and calibra					
					23. Hot and Cold Wate			Ľ.			-	Strips curre							
					24. Required records av	vailable (shellstock tag	s; parasite				Т				-	Prerequisite for C mit/Inspection Cur	-		
	V				destruction); Packaged									Posted ar	nd curre	ent			
	~	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~					Utensils, Equipment, and Vending handwashing facilities: Accessible and properly d EC						
					Con	sumer Advisory				~					n-food Conta	ct surfaces cleanabl ed	e, properly		
	~				26. Posting of Consume foods (Disclosure/Rem Available on menu					~				33. Warewashing Service sink or co Equipped	urb cleaning	stalled, maintained facility provided	, used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violations Requ	ire Corrective	Action	n Not	Ι	N		Da C	ys or Next Inspec	ction , Which	hever Comes First		R	
U T	N	0	A	o s		of Food Contaminati			U T	N	0	Α	o s	41 Original conto		dentification			
1					34. No Evidence of Ins animals35. Personal Cleanlines					•				41.Original conta	amer labeling	(DUIK FOOD)			
L	/				36. Wiping Cloths; pro	1 WIČ	obacco use							42. Non-Food Co	•	cal Facilities			
L					36. Wiping Cloths; pro			\square		/						ighting; designated	areas used	-	
L	/								Ц	~						rly disposed; facilit			
	38. Approved thawing method WIC					\square		•	4		_			rly disposed; facilit					
					1	er Use of Utensils	and atoms			~	4		_			, ,		<u> </u>	
	~				39. Utensils, equipment dried, & handled/ In us					~				Equipped		constructed, supplie	u, and clean		
F					40. Single-service & sin and used	ngle-use articles; prop	erly stored							47. Other Violati	ions			1	

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Genesis Garza	Print: Genesis Garza	Title: Person In Charge/ Owner Shift lead
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 276		Physical A 2205	ГХ-276	City/State: Rockwall, Tx		License/Permit # Page 2		2_of_2_			
Item/Location		Тетр	TEMPERATURE OBSERVAT	Temp	Item/Locat	ion		Temp			
WIF HTT		14.1	Service line		Lettuce/slice tomatoe		bes	-			
WIC a	mb	36	Hot holding		Blended chz/avacad		ldo	40/38			
Slice /whole	tomatoes	38/37	Meatballs	164/148	Spinach			39			
Tuna/slice	cheese	36/38	Cold holding		Soup			164			
Ham/tu	rkey	38/38	Tunafish	37	Back line cold holding						
Roast	beef	41	Ham/turkey	38/38				38/40			
Meatb	alls	36	Roasted chicken	cen 38 Shred chix/America			chz	38/38			
			American cheese	40		Eggs		33			
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item 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											
	Restrooms equipped, temp greater than 101 in each room Hand sinks equipped, temp greater than 103 throughout kitchen										
	Hand sinks equipped, temp greater than 103 throughout kitchen										
· · ·	3 comp sink set up, 117, using quat sani 200ppm Employee health form posted										
	Soda and tea nozzles are cleaned nightly										
	Great practice to hang mop head to drip dry over mop sink										
	All chips are prepackaged by manufacturer with labels on back										
Ice mach	ine is current	ly nonfun	ctional during inspection								
19 Observed	l no air gap a	it 3 comp	sink drain								
Using glo	ves to touch	Rte foods	S								
34 Flies obs	Flies observed at service line										
21 Code req	uires CFM or	nsite while	e the business is open								
	-		e service line.								
Strips are	e current, dig	ital therm	o available								
(signature) Received by:	e abov	/e	See abo	ove		Title: Person In Charge/ ()wner				
Inspected by: (signature)			T Richard			Samulaa V N "		4			
Form EH-06 (Revised 09-20)15)	<u> </u>				Samples: Y N # c	collected	u			