

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: 1/29/26	Time in: 11:00	Time out: 11:38	License/Permit # FS-9074	CPFM 2	Food handlers 2	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Subway #34947 North			Contact/Owner Name: Omar Foorq		☒ Number of Repeat Violations: _____ ☒ Number of Violations COS: _____ 3/97/A	
Physical Address: 3084 N Goliad		Pest control : Apt pest 1/12/26	Hood N/a	Grease trap /: waste oil Refer to Teddy		Follow-up: Yes ☐ No ☒
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 ☒ 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		
OUT	IN	NO	NA	COS		
		✓				1. Proper cooling time and temperature No leftovers
	✓					2. Proper Cold Holding temperature(41°F/ 45°F) See
	✓					3. Proper Hot Holding temperature(135°F) See
		✓				4. Proper cooking time and temperature
			✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)
	✓					6. Time as a Public Health Control; procedures & records
		Approved Source				
	✓					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		Demonstration of Knowledge/ Personnel		R		
OUT	IN	NO	NA	COS		
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2
	✓					22. Food Handler/ no unauthorized persons/ personnel 2
		Safe Water, Recordkeeping and Food Package Labeling				
	✓					23. Hot and Cold Water available; adequate pressure, safe 130, Good pressure
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial
		Conformance with Approved Procedures				
	✓					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		Prevention of Food Contamination		R		
OUT	IN	NO	NA	COS		
	✓					34. No Evidence of Insect contamination, rodent/other animals
	✓					35. Personal Cleanliness/eating, drinking or tobacco use Stored low
	✓					36. Wiping Cloths; properly used and stored Sores in solution 200ppm
	✓					37. Environmental contamination
	✓					38. Approved thawing method WIC
		Proper Use of Utensils				
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓					40. Single-service & single-use articles; properly stored and used
Food Identification						
OUT		IN	NO	NA	COS	
	✓					41.Original container labeling (Bulk Food)
Physical Facilities						
1						42. Non-Food Contact surfaces clean
	✓					43. Adequate ventilation and lighting; designated areas used
1						44. Garbage and Refuse properly disposed; facilities maintained See
1						45. Physical facilities installed, maintained, and clean
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped
			✓			47. Other Violations N/A

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Form EH-06 (Revised 09-2015)

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