

# Retail Food Establishment Inspection Report

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

Date: <b>1/18/2022</b>	Time in: <b>10:10</b>	Time out: <b>11:22</b>	License/Permit # <b>FS-9166</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Firehouse Subs</b>			Contact/Owner Name: <b>Ken Lee</b>		* Number of Repeat Violations: _____		<b>15/85/B</b>
Physical Address: <b>1-30 Rockwall, TX</b>			Pest control : <b>owner to send/monthly</b>	Hood <b>n/a</b>	Grease trap : <b>owner to send</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓			✓		
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
<b>W</b>						✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					<b>2</b>				✓	
<b>Consumer Advisory</b>						✓					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>						✓					
<b>1</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓					✓					

## Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: <small>(signature)</small> <i>Cathy Holcomb</i>	Print: <b>Cathy Holcomb</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Firehouse Subs</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9166</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ everything TCS above 41		glass front/ham	41		
cheese/cheese	51/40	2 door freezer ambient	10		
ham/turkey	48/49	WIC/ham	40		
cut tomatoes	58/54	turkey	41		
cut lettuce	53	roast beef	39		
tuna	54	marinara	26		
hot wells/soup	126				
marinara	109				

### 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:
	Hand sink 109 F
2	Discarded everything TCS from last night in cold top as not cold holding at 41 or below Unit must be repaired to cold hold at 41 or below Temporarily will use ice baths and small amounts for 4 hours only to discard
3	Commercially sealed bags opened this morning and placed in hot wells Must heat to manufacturer's instructions first before placing in hot wells (to hot hold at 135+F) Will heat to 145 F and then hot hold in hot holding units
31	Sani bucket 200 ppm quats Avoid using back hand sink for storage/ boxes of gloves in sink Back hand sink 108 F 3 comp sink 112 F Sani sink setup to 200 ppm quats
18	Store chemical spray bottles low and separate on dry dish rack
34	Fruit flies
W	Watch air gap under ice machine
35	Store employee drinks/items low and separate Grease trap in the process of being repaired. Teddy with city to be sent info/repair ticket.
45	Clean floors, under equipment/food debris
45	Clean walls, broken floor tiles Soda/tea nozzles WRS daily, soda machine maintained by supplier (Coke) monthly
	RR sinks 100 F All cookies, etc labeled correctly
42	Clean cold top cooler lid and knife magnets
W	Advised to keep ice deflector clean/sanitized to prevent slime

Received by: <small>(signature)</small> <i>Cathy Holcomb</i>	Print: <b>Cathy Holcomb</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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