## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 7/9/2024		24	Time in: 1:30	Time out: <b>2:50</b>		S-91							Est. Type Risk Category Page 1 of 2		
Establishment Name: Conta						Contact/O	3-Complaint 4-Investigation act/Owner Name:							5-CO/Construction 6-Other TOTAL/SCORI  * Number of Repeat Violations:	
Firehouse Subs Vance Reyn Physical Address: Pest control:								Reyn	olds	Hood Grease				reace	se trap : Follow-up: Yes V
10	67	I-30	R	ock'	wall, TX	Fo	orterra/6-20			n/a		<b>N</b> I.	Co	ld S	Springs/50gal/5-28-24
	ark t	he app	orop	riate	Status: Out = not in control points in the OUT box for Prio	each numbered	litem	Mark '✓		eckma re In	ark in <i>imed</i>	appr liate	opria Cori	te bo	poplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days
Compliance Status				and Temperature for Food Safety					O I N N U N O A			C O	Employee Health		
Т				S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature					T				S	12. Management, food employees and conditional employees;
	2 Proper Cold Holding temperature(A1°F/A5°F)								~				knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F)									~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands		
	<b>'</b>				4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b>
	~				<ol><li>Proper reheating pro Hours)</li></ol>	cedure for hot h	holding (165°F	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
	~				6. Time as a Public Hea	alth Control; pr	ocedures & rec	cords							Highly Susceptible Populations
					Ap	proved Source	e				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					7. Food and ice obtaine			in							
	<b>'</b>				good condition, safe, and destruction Benek	Keith	•				ı				Chemicals
	<b>/</b>				8. Food Received at pro		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
						ı from Contam	nination				~				18. Toxic substances properly identified, stored and used
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing
	/				10. Food contact surfact Sanitized at 200	es and Returna ppm/temperatu	ibles ; Cleaned a ure	and		3				i	19. Water from approved source; Plumbing installed; proper backflow device
	~				11. Proper disposition or reconditioned	of returned, pre	viously served	or			~			Ī	20. Approved Sewage/Wastewater Disposal System, proper disposal
					Dus										^
					rn	iority Found	lation Items	(2 Poin	its) v	iolat	ions	Rea	uire	Cor	rrective Action within 10 days
O U	I N	N O	N A	C O	Demonstration	•			r R	O U	_	Req	n N A	C O	rrective Action within 10 days  Food Temperature Control/ Identification
O U T		N O			Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledgeresent, demonst	e/ Personnel		_	О	I	N	N	С	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Kenia Garcia	Print: Kenia Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Nouse Subs	Physical A		City/State: Rockwall,	TV	License/Permit # FS-9166	Page <u>2</u> of <u>2</u>						
1 11 611	louse Subs	1007	TEMPERATURE OBSERV		1/	1 3-9100							
Item/Loc	ation	Temp F	Item/Location		n/Locat	tion	Temp						
cold to	op/ham	40	WIC/turkey	39									
	turkey	40	tomatoes	39									
CU	ıt tomatoes	39	ham	40									
(	cut lettuce	40	chicken	41									
stear	n tables/meatballs	198											
Αl	fredo sauce	158											
reac	h in cooler/bacon	41											
reach	n in freezer ambient	1											
Ta -	<u> </u>		SERVATIONS AND CORRECT										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Front hand sink 105	F equip	ped										
36	Need to store wipin	g cloths	in sani buckets										
	Sani bucket setup to	o 200pp	m quats										
	All reheats to requir	ed temp	os of 165F within 2 ho	urs/hot hold	at 13	35+F after							
W													
	Gloves worn for all	prep and	d ready to eat										
42	To clean fan guards	s on fan	on prep line										
	Cookies labeled for individual sale with ingredients listed												
	Back prep hand sink 100+F equipped												
	3 comp 115+F equipped												
	Sani sink at 200ppm quats												
			on same surfaces/must be	labeled properly	y and	never in the same	e bottles						
			nitized after every use										
	_ ·		er at 3 comp sink/ spray	er is stripped	l/ bro	ken/to be repla	aced						
45	To repair any broke												
45	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -												
32			e replaced or remove	d/not cleana	ble								
A E	To maintain air gap												
45	To replace missing ceiling tiles in back over desk area												
47	Odor present at grease trap/needs to be pumped/under 3 comp/in addition to outside/refer to Teddy with city												
32	To repair front cabinets under registers/some exposed wood												
Received (signature)			Print:	<u> </u>		Title: Person In Charg							
	Kenia Garcia		Kenia (	<u>Jarcia</u>		Manage	<u>r                                      </u>						
Inspected (signature)	1 by:		RS Christy C		$\overline{}$								