

Retail Food Establishment Inspection Report

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

Date: 7/11/2022	Time in: 2:30	Time out: 3:47	License/Permit # FS-9166	Est. Type	Risk Category	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: Firehouse Subs	Contact/Owner Name: Mr Ken	* Number of Repeat Violations: _____	14/86/B
Physical Address: 1-30 Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : owner to provide	Hood n/a	Grease trap : SandTrap	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓					✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
W						✓					
	✓					✓					

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					
2						✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						W					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2				✓	
Consumer Advisory						W					
	✓					✓					

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					
	✓					✓					
	✓					Physical Facilities					
1						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot wells/ marinara	167	under/ham	46		
meatballs	148	WIC/ham	38		
chili	155	turkey/ beef	37/38		
cold top/ham	41-45	tomatoes	38		
turkey/chicken	44	glass front cooler/turkey	39		
sliced beef	42-46	2 door reach in freezer ambient	9		
cut tomatoes	46				
cut lettuce	46				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front Hand sink 106 F
2	Cold top must cold hold at 41 or below. Cold top stocked for 4 hours of less.
36	Store wiping cloths in sani buckets
18	Must label all spray bottles/vinegar (to clean steamers),
W	If using chlorine sanitizer then do not use quats sanitizer on the same surface. Use one or the other for food contact surfaces.
	Quats at 3 comp sink 200 ppm quats
	3 comp sink 110+F
31	Keep back hand sink accessible. Do not block. Corrected on site.
	Back hand sink 116 F
18	Sanitizer in spray bottle setup over 100ppm.chlorine sanitizer. Discussed using quats only as they only have test strips for quats
	If continued use of chlorine must have chlorine test strips and NOT use on same surface as quats
45	Repair cracked baseboard tiles/gaps in walls
39	Avoid storing knives between equipment. Store clean in an area that can be sanitized.
39	Store knives clean and clean knife magnet
21	Need certified food manager on duty at all times during prep and service
W	All employees within 30 days of hire need food handler's license
W	Must aggressively cool hot foods/avoid lids, use ice slurry baths, shallow pans, take temps often
	Cool down 2 hours to 70 then 4 hours to 41F
	Soda and tea nozzles WRS daily
	Cookies baked on site/ingredients available upon request. Handed to customers by employees.
42	Clean in/around/on equipment, shelves in front
W	Watch/seal exposed wood in front shelving area
39	Watch meat slicer/peeling

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

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