Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee hea										policy ean up	h									
Date: Time in: Time out: License/P 7/11/2022 2:30 3:47 FS-9														1	Est. Type	Risk	Category	Page <u>1</u>	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int		4-In	vest	igat	tion		5-CO/Constr			Other	TOTAL/S	SCORE	
Establishment Name: Contact/Owner N Firehouse Subs Mr Ken							Name:							★ Number of I✓ Number of I		COS:		14/8	6/D	
Physical Address: Pest control : I-30 Rockwall, TX owner to provide									H n/	lood 'a	l		Gro Sai	ease nd	e trap : Trap		Follow- No	up: Yes 🗸	14/0	0/D
M	Compliance Status: Out = not in compliance IN = in compliance NC									serveo mark					plicable $COS = c$ ox for IN, NO, NA, C	corrected on	site	R = repeat vi in appropria	olation W-V	Watch
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation NO Mark the appropriate points in the OUT box for each numbered item Mark '\$\screwssystem a checkmark in appropriate box for IN, NO, NA, COS Mark an \$\screwssystem a checkmark in appropriate box for IN, NO, NA, COS Mark an \$\screwssystem a checkmark in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compliance Status																				
0 U	I N	N O	Ν	C O		nperature for Foo legrees Fahrenheit)	•	R		0 U		N	Ν	C O		Emp	loyee He	alth		R
Т	~			S	1. Proper cooling time a	-			Ľ	Т		+	1	S	12. Management,				l employees;	
	•				2. Proper Cold Holding	temperature(41°F	/ 45°F)			-					knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3						,				٠					eyes, nose, and mouth					
	~				3. Proper Hot Holding to	-)											tion by Ha		
		~			4. Proper cooking time	×.				•				C	14. Hands cleaner	ed	-			
		~			5. Proper reheating proc Hours)	cedure for hot hold	ling (165°F in 2			•					T5. No bare hand alternate method p					.)
	~				6. Time as a Public Hea	alth Control; proce	dures & records		Highly Susceptible Populations						;					
	Approved Source							•	-		Τ		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EQQS							
	<				good condition, safe, an	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith									Chemicals					
-	~				8. Food Received at pro	oper temperature									17. Food additives & Vegetables	s; approved	and prop	perly stored	Washing Fru	uits
	•				check at rece		tion			3		_			18. Toxic substan	y ces properly	y identifie	ed, stored a	nd used	
	~				9. Food Separated & pro	Protection from Contamination Odd Separated & protected, prevented during food aration, storage, display, and tasting				5					Water/ Plumbing					
W					10. Food contact surface Sanitized at 200		s; Cleaned and			ŀ				-	19. Water from approved source; Plumbing installed; proper backflow device					
	~		11. Proper disposition of returned, previously served or reconditioned discarded						•	/				20. Approved Sev disposal	ewage/Wastewater Disposal System, proper					
0	Ι	N	N	С	Prie	iority Foundati	on Items (2 Po	oints) R		_		-	ire (Cor C	rective Action wit	hin 10 day	5			R
U T	N	0	A	0 5	Demonstration 21. Person in charge pro	n of Knowledge/ P				U T	N	0	A	0 S	Food 7	Femperatu	re Contr	ol/ Identifi	cation	
2					and perform duties/ Cer					•		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			equate to					
	~				22. Food Handler/ no un	inauthorized persor	ns/ personnel			•	~	T			28. Proper Date N	larking and	dispositi	ion		
Safe Water, Recordkeeping and Food Package Labeling						١	Ν					29. Thermometers Thermal test strip digital/nee	os				V			
	23. Hot and Cold Water available; adequate pressure, safe											Permit Re	equirement	t, Prereq	uisite for C	Operation				
	~							·					30. Food Establis	2				sted)		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for speci	d Process, and alized		2	2				~	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used					
				·		sumer Advisory			١	N					32. Food and Non designed, construct	cted, and us	ed			
	~				26. Posting of Consume foods (Disclosure/Remi					•	/				33. Warewashing Service sink or cu				, used/	
0	I	N	N	С	Core Items (1 Poin	· ·		R Actio		0	II	N	Ν	C	ys or Next Inspect					R
U T	N	0	A	0 5	Prevention of 34. No Evidence of Inse	of Food Contamin				Т		0	A	o s	41.Original contai		Identific			
L	•				animals 35. Personal Cleanlines			$\left \right $		•										
	~				36. Wiping Cloths; prop			$\left \right $		4					42. Non-Food Cor	· ·	ical Faci es clean	líties		
1	~				37. Environmental conta			+	ŀ	 .				\dashv	43. Adequate vent			designated	areas used	
┝	v v				38. Approved thawing r	method		+	╞					\dashv	44. Garbage and F	Refuse prop	erly disp	osed; facilit	ies maintaine	d
	•				Prope	er Use of Utensils				1	-			\dashv	45. Physical facili	ties installe	d, mainta	ained, and c	lean	
					39. Utensils, equipment	t, & linens; properl			┢	<u>'</u>	+			\dashv	46. Toilet Facilitie	es; properly	construc	ted, supplie	d, and clean	
	2				40. Single-service & sin and used	· 1 · 1 ·		$\left \right $	-	_					47. Other Violatio	ons				
				1				1	1	1	1									1

Retail Food Establishment Inspection Report

Received by: (signature) Evelyn Hernandez	^{Print:} Evelyn Hernandez	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: OUSE Subs	Physical A		ity/State: Rockwa	III, TX	License/Permit # Page 2 of 2 FS-9166						
T4/T	-4 ¹	T F	TEMPERATURE OBSERVAT		Terry /Terry	•	Toma E					
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	lon	Temp F					
	ells/ marinara	167	under/ham	46								
	meatballs	148	WIC/ham	38								
	chili	155	turkey/ beef	37/38								
C	old top/ham	41-45	tomatoes	38								
tur	key/chicken	44	glass front cooler/turkey	39								
S	sliced beef	42-46	2 door reach in freezer ambient	9								
CL	it tomatoes	46										
(cut lettuce	46										
	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:											
	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											
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											
0.1	3 comp sink 110+F											
31	Keep back hand sink accessible. Do not block. Corrected on site.											
40	Back hand sink 116 F Sanitizer in spray bottle setup over 100ppm.chlorine sanitizer. Discussed using guats only as they only have test strips for guats											
18				•••								
15			t have chlorine test strips ar			ame sunace as qu	iais					
45 39	 45 Repair cracked baseboard tiles/gaps in walls 39 Avoid storing knives between equipment. Store clean in an area that can be store store clean in an area that can be store store clean in an area that can be store st											
39												
21												
W			/s of hire need food hand									
W			s/avoid lids, use ice slurry ba			s. take temps oft	en					
	Cool down 2 hours					-,						
	Soda and tea nozzl											
			ents available upon reques	t. Hand	ed to cu	stomers by empl	oyees.					
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: Print: Title: Person In Charge/ Ov												
7 · · · ·	•	, 0Z		ernandez		Manager						
(signature)	Evelyn Hernande ^{1by:} Chrísty Cov		Print:									
	Christy Cor 5 (Revised 09-2015)	Tez, Î	RS Christy Co	rtez,	KS	Samples: Y N #	^t collected					