

Retail Food Establishment Inspection Report

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

Date: 10/18/2021	Time in: 9:45	Time out: 10:55	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
Establishment Name: Firehouse Subs			Contact/Owner Name: Ken Lee		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		14/86/B
Physical Address: 1-30 Rockwall, TX			Pest control : owner to provide	Hood n/a	Grease trap : Sand Trap/ 100gal/3mo	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
3				✓		✓					
W						Preventing Contamination by Hands					
	✓					✓					
3				✓		✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					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					
	✓					✓					
1						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jessica Baker</i>	Print: Jessica Baker	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <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 <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
meatballs in hot holding unit	83	glass front cooler/brisket	41		
meatballs	92	2 door freezer ambient	12		
cheese soup	108	WIC/ham/turkey	41/41		
line cold top/turkey	41 to 51	soup	41		
ham	41	meatballs	41		
cut tomatoes	41	brisket	41		
under/diced chicken	41				
cut tomatoes	41				

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 108 F
31	Avoid storing pitchers, etc in hand sink. Have free and clear available for use
	Meatballs were from a cold commercially prepped package opened this morning on hour previous . Aggressively heat and follow manufacturers instructions for heating.
	Soup was re-heated from last night. Get to 165 first before placing in hot holding unit. 2 hours to reach 165 F.
5	Best to reheat all foods to 165 F in microwave first before placing in hot hold unit.
2	Chicken in cold top piled high so temps ranged from 41 on bottom to 51 on top. Discarded meat over 41 as had been in unit overnight.
45	Lots of food debris on floor. Clean daily to avoid pests
42	Clean inside cold top/food debris and under lid
10	Clean knife magnets/and sanitize
45	Clean walls behind prep areas
	Sani bucket 200 ppm quats
31	Avoid blocking back hand sink with trash can
31	Need soap at back hand sink
	3 comp sink 100 F
	Sani sink setup to 200 ppm quats
42	Clean shelves under prep tables/food debris
	Slicer is WRS after use and stored clean overnight
35	No employee drinks in coolers/with or on food. Store low and separate
W	Watch ice deflector panel/sanitize
45	Repair gaps in walls, broken baseboards
W	Watch exposed wood under front cabinets/seal any exposed wood
	Tea nozzles cleaned daily. Soda machine cleaned by supplier
	All TCS foods by end of inspection were heated to 165 in microwave.

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

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