Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: 10/18/2021 9:45			Time out: 10:55		FS-916							Est. Type	Risk Category	Page 1	of <u>2</u>		
					tion: 1-Routine	2-Follow U		3-Compla			Inve	stiga	atio	n	5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishment Name: Firehouse Subs						Contact/Owner Name: Ken Lee								★ Number of Repeat Viola ✓ Number of Violations C	14/86/B			
I-30 Rockwall, TX owner						r to provide		Hood Greas n/a Sand			G Sa	reas and	trap : Follow-up: Yes Frap/ 100gal/3mo Follow-up: Yes Follow-up: Yes Frap/ No		14/00/15			
М	ark tl	Com he ap	pliar prop	riate	tatus: Out = not in corpoints in the OUT box for	each numbered i		Mark		eckm	ark in	appı	ropria	ate bo		k an 💢 in appropriat	e box for R	Watch
	mnli	onoc	Stat	TTG.	Prior	rity Items (3	Points)) violations	Requi	_					ive Action not to exceed 3 day	28		
O U T	N O A O						R								R			
-	~			5	1. Proper cooling time and temperature					_	~				12. Management, food employ knowledge, responsibilities, ar		employees;	
3				~	2. Proper Cold Holding	temperature(41	°F/ 45°F))			~				13. Proper use of restriction are eyes, nose, and mouth	charge from		
W					3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Ha					ıds		
		/			4. Proper cooking time	and temperature	e				14. Hands cleaned and properly washed/ Gloves gloves used					•		
3				~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with alternate method properly follo		_)	
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations								
					Арј	Approved Source					16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required NO EQQS						fered	
	′				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith										Cl			
	~				8. Food Received at proper temperature check at receipt						~				17. Food additives; approved a & Vegetables water only	Washing Fru	iits	
		Protection from Contamination									~				18. Toxic substances properly	d used		
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing							
3					10. Food contact surface Sanitized at 200			aned and			~				19. Water from approved sour backflow device	_		
	~				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastew disposal	vater Disposal Syste	m, proper	
О	I	N	N	С	Prie	ority Founda	ation It	ems (2 Po	ints) v	iolat O		Req N		Cor	rective Action within 10 days			R
U T	N	0	A	o s	Demonstration					U	N	0	A	o s	Food Temperature	e Control/ Identific	ation	
	~				21. Person in charge pro and perform duties/ Cer 3						~				27. Proper cooling method use Maintain Product Temperature		quate to	
	22. Food Handler/ no unauthorized persons/ personnel								~				28. Proper Date Marking and o					
	Safe Water, Recordkeeping and Food Labeling					Food Pa	ckage			~				29. Thermometers provided, a Thermal test strips digital	ccurate, and calibrat	ed; Chemica	I/	
	23. Hot and Cold Water available; adequate p				quate pres	ssure, safe							Permit Requirement, Prerequisite for Operation					
	>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Peri 12/31/2021	mit (Current/insp re	port sign pos	sted)
					25. Compliance with Va						T				Utensils, Equip 31. Adequate handwashing fac	pment, and Vendin		
	~				HACCP plan; Variance processing methods; ma	obtained for sp	ecialized	ess, and		2					supplied, used	inities. Accessione a	на ргорену	
					Cons	sumer Advisor	у			W	,				32. Food and Non-food Contacted, and use		e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
				- 1	Core Items (1 Poin	nt) Violations	Require	Corrective			_				ys or Next Inspection , Which	hever Comes First		
O U T	I N	N O	N A	C O S		of Food Contar			R	O U T	N	N O	N A	C O S		dentification		R
	~				34. No Evidence of Inseanimals	ect contamination	on, rodent	/other			~				41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanlines	s/eating, drinkir	ng or toba	acco use							Physic	cal Facilities		
	~				36. Wiping Cloths; prop	perly used and s	stored			1					42. Non-Food Contact surface	s clean		
	~				37. Environmental conta	amination					~				43. Adequate ventilation and l	ighting; designated	areas used	
	~				38. Approved thawing r	method					~				44. Garbage and Refuse prope	rly disposed; faciliti	es maintaine	d
Proper Use of Utensils								1					45. Physical facilities installed	, maintained, and cl	ean			
	<u></u>				39. Utensils, equipment dried, & handled/ In us	, & linens; prop	erly used				_				46. Toilet Facilities; properly	constructed, supplied	d, and clean	
1	• 1					e atemono, prop.	erry useu			- 1	1 -							ı

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	u TV	License/Permit #	Page <u>2</u> of <u>2</u>				
Firer	nouse Subs	I-30	TEMPERATURE OBSERVAT	Rockwa	all, IX	FS-9166					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
meath	palls in hot holding unit	83	glass front cooler/brisket	41							
	meatballs	92	2 door freezer ambient	12							
cl	heese soup	108	WIC/ham/turkey	41/41							
line	cold top/turkey	41 to 51	soup	41							
	ham	41	meatballs	41							
CL	ut tomatoes	41	brisket	41							
und	er/diced chicken	41									
CL	ut tomatoes	41									
Item	Lavangar array ar vava ra		SERVATIONS AND CORRECTIVE			TE GOLDENSON OF ORDER	DATE AND				
Number	NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CIED IO II	HE CONDITIONS OBSER	KVED AND				
	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			ged from 41 on bottom to 51 on top.	-							
45	Lots of food debris	on floor	. Clean daily to avoid p	ests							
42	Clean inside cold to		•								
10	Clean knife magnet										
45	Clean walls behind prep areas										
	Sani bucket 200 ppm quats										
31	Avoid blocking back										
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			ers/with or on food. Sto		nd sep	arate					
W	Watch ice deflector										
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 (signature)			Print:	Г.		Title: Person In Charge					
	Vessica Baker		Jessica	Bak	<u>cer_</u>	<u>Manager</u>	<u> </u>				
Inspected (signature)		 tez, 1	RS Christy Co	ortez,	RS	Samples: V M	# collected				
Form FH-0	6 (Revised 09-2015)	<i>U</i> -				Samples: Y N	# collected				