Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health											ı								
Date: Time in: Time out: License/Pe 1/13/2023 10:30 11:45 FS-9												I	Est. Type	Risk Catego	ory	Page <u>1</u>	of <u>2</u>		
P	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai				int [4	l-Inv	estig	atio	n	5-CO/Constr		6-Other		TOTAL/SO	CORE			
Fi Pl	Establishment Name: Contact/Owner N Firehouse Subs Ken Lee Physical Address: Pest control : 1067 I-30 Rockwall, TX Forterra/7-2022/need cut								Н	ood a				* Number of I ✓ Number of I ✓ Se trap : frap/100gal/12-20-2	Violations C		es 🗸	10/90	0/A
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatMark the appropriate points in the OUT box for each numbered itemMark \checkmark a checkmark in appropriate box for IN, NO, NA, COSMark an \checkmark in appropriate box for R											Vatch								
	ompli								uire I		diate	e Cor	rrect	tive Action not to e.		• •	1		r
0 U	-	N O	N A	C O		perature for Food S grees Fahrenheit)	Safety	R	1	O I U N	Ν	N A	C O		Empl	oyee Health			R
Т	~			S	1. Proper cooling time an				ĺ		,		S	12. Management,			tional e	employees;	
	•				2. Proper Cold Holding t	emperature(41°F/4	5°F)		_	-				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				2. Tropor Cold Holding					~				eyes, nose, and mouth					
	~				3. Proper Hot Holding te	emperature(135°F)				Preventing Contamination by Hands									
	1				4. Proper cooking time a	*				~				14. Hands cleaned and properly washed/ Gloves used pro Gloves used					
3				~	5. Proper reheating proce Hours)	edure for hot holding	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or appro alternate method properly followed (APPROVED Y					
F	~	6. Time as a Public Health Control; procedures & records						Highly Susceptible Population						tions					
	Approved Source								~					steurized foods used; prohibited food not offered rized eggs used when required					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith											Chemicals						
	~				8. Food Received at prop	-				~				17. Food additives & Vegetables		and properly s	tored; V	Washing Fruit	ts
				1	check at recei	μ from Contaminatio	on			~				18. Toxic substant		identified, sto	red and	lused	
	~				9. Food Separated & pro preparation, storage, disp		uring food					<u> </u>	<u> </u>		Water/ Plumbing				
3					10. Food contact surface Sanitized at <u>200</u> p		Cleaned and			~				19. Water from ap backflow device	proved sour	ce; Plumbing	installe	d; proper	
	~				11. Proper disposition of reconditioned disca	returned, previousl	y served or			~				20. Approved Sew disposal	vage/Wastev	vater Disposal	Systen	n, proper	
0	T	N	N	C			n Items (2 Po	ints)	_	tion:	s Req	uire N	c Con	rrective Action with	hin 10 days				R
U T	N	0	A	O S		of Knowledge/ Per			1	U N T	0	A	O S		ſemperatur	e Control/ Ide	entifica	tion	
	~				21. Person in charge pre and perform duties/ Cert 2				V	v				27. Proper cooling Maintain Product			t Adeq	uate to	
	~				22. Food Handler/ no un all	authorized persons/	personnel			~	,			28. Proper Date M	larking and	disposition			
	Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe						~	,			29. Thermometers Thermal test strip digital	•	ccurate, and ca	alibrate	d; Chemical/	,			
	~				24. Required records ava	_	-		_	1		1		Permit Re 30. Food Establis	•	Prerequisite	-		ed)
	~				destruction); Packaged F		.55, parasite			~				12/31/202			nop re _r	ort sign post	
W					25. Compliance with Va HACCP plan; Variance of processing methods; man	obtained for speciali nufacturer instructio	Process, and ized		2	2					ensils, Equi	pment, and V cilities: Access			
				1	heat meatballs performed to the construction of the construction o	er manutactur umer Advisory			┢	~				32. Food and Non designed, construct			anable,	properly	
	~				26. Posting of Consumer foods (Disclosure/Remir	nder/Buffet Plate)/ A	Allergen Label			~				33. Warewashing Service sink or cu	rb cleaning	facility provide	ed	ised/	
0	I	N	N	C	Core Items (1 Point			Actio R		0 I	Ν	N	С	ays or Next Inspect			First		R
U T	N	0	A	O S	34. No Evidence of Insec	f Food Contaminat				U N T	0	A	O S	41.Original contai		dentification (Bulk Food)			
<u> </u>	ע ע			$\left \right $	animals 35. Personal Cleanliness	-		$\left \right $		~			L		-				
╞	~			$\left \right $	36. Wiping Cloths; prop			$\left - \right $	1	T				42. Non-Food Cor		s clean			
╞	~			$\left \right $	37. Environmental conta	mination		\vdash	ŀ	~	-			43. Adequate vent	ilation and l	ighting; desigi	nated a	reas used	
╞	· ·				38. Approved thawing m	nethod		\vdash		~				44. Garbage and R	Refuse prope	rly disposed; f	acilitie	s maintained	
	1			L				1		ľ	1		1	1					
					Proper	r Use of Utensils			1					45. Physical facility	ties installed	, maintained,	and cle	an	
_	~				Proper 39. Utensils, equipment, dried, & handled/ In use	r Use of Utensils & linens; properly t			1	~				45. Physical facilit46. Toilet Facilitie					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: OUSE Subs	Physical A 1067	I-30	City/State: Rockwa	II, TX	License/Permit # FS-9166	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Locat	ion	Temp F			
	pp/ham	36	soup	150	Item/Locat	1011				
	turkey	35	glass front cooler/ambient	35						
	cheese	40	2 door freezer ambient	7						
CL	it tomatoes	35	WIC/turkey	37						
	roast beef	36	meatballs	36						
und	er/roast beef	35	cheese	36						
stea	m wells/meatballs	109								
1	neatballs	46								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI INT HAS BEEN MADE. YOUR ATTENT			IE CONDITIONS OBSEI	RVED AND			
Number	NOTED BELOW:									
10	Hand sink 108 F with soap and paper towels. Post employee health poster at hand sink. Need to clean knife magnets, sanitize									
5		U	bus day to 165 first before pla	ncina in sm	nall stoam	well COS to 16	5+F			
W										
W	Must heat meatballs per manufacturer's instructions first before placing in steam wells. Manufacturer's instructions indicate to heat to 165+F within 2 hours. COS									
10			Corrected on site to 200							
	Gloves used throug			•						
42	Clean bread toaster		ots of food debris							
31	Back prep hand sin	k 107 F	. Need soap at hand sir	۱k						
	3 comp sink 112 F.	Setup	to 200 ppm quats							
W			ne sanitizer and quats sa	nitizer or	n same f	food contact su	rfaces			
	Meat slicer WRS af									
4.0			ards in back. Repair an	d seal to	prever	nt pests.				
10	Need to Clean ice o				. 0		L . L.			
	Discussed cooling down procedures including aggressively cooling from 135 to 70F within 2 hours then 4 hours to 41F or below									
W	Discussed cooling down/don't cover tightly, stir often, allow to breathe, take temps often and use ice slurry baths Need to have current pest control invoice available. Manager to email.									
vv		ni post (man.				
Received (signature)		, 9Z	Evelyn He	ernanc	dez	Title: Person In Charge				
Inspected (signature)	Evelyn Hernande ^{Iby:} Chrísty Cov	tez 1	RS Christy Co							
Form FH-Of	(Revised 09-2015)	0, 1		<i></i>		Samples: Y N	# collected			