\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
☐ Employee health

Date:				Time in: License/Permit #										Page 1 o	.f 2		
	11/03/2022 1:40 2:38 Fs 9 <sup>-1</sup> Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_		•		_	0	1 subway					
		se of In shmen			2-Follo		<b>3-Complai</b> ct/Owner N		4-]	Invest	tigat	tion		5-CO/Construction  * Number of Repeat Vio	6-Other	TOTAL/SC	ORE
_		ay 1		hell			ard Fort	1						✓ Number of Violations		13/87	7/R
		ıl Add hwy 2				Pest contro Allstate 10/2	20/2022		Hoo Na	od		Gr See		e trap: waste oil : way	Follow-up: Yes No	10/07	רם,
								O = not observed NA = no in appropriate box for IN,								olation W-W	atch
Mi	ark th	e appro	priat					•						e Action not to exceed 3 d	- 11 1	ate box for R	
Co	Compliance Status							R	Co				s C				R
U T	N O A O Time and Temperature for Food Safety					U T	U N O A O Employee Health										
	1. Proper cooling time and temperature										<ol><li>Management, food empl knowledge, responsibilities,</li></ol>		employees;				
	2. Proper Cold Holding temperature(41°F/45°F)					Н						13. Proper use of restriction	and exclusion: No dis	scharge from			
3	2. Proper Cold Holding temperature(41°F/45°F) All Tos fo be moved over in floor cooler not holding temp on rt side						<b>/</b>			6	eyes, nose, and mouth To post sign						
	3. Proper Hot Holding temperature(135°F)											ontamination by Hai	nds				
	4. Proper cooking time and temperature						/				14. Hands cleaned and prop						
	5. Proper reheating procedure for hot holding (165°F in 2						No hand food contact all prepact 15. No bare hand contact with ready to eat foods or				or approved						
	Hours)						•			á	alternate method properly for	ollowed (APPROVED	O YN)				
		/		6. Time as a Public He	alth Control;	procedures &	& records							Highly Sus	sceptible Populations	•	
				Aı	oproved Sou	rce								16. Pasteurized foods used; Pasteurized eggs used when	1	fered	
							Food in						_				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												Chemicals				
	~			8. Food Received at pr To check	oper tempera	ature					•	/		17. Food additives; approved & Vegetables	d and properly stored;	Washing Fruits	š
				Protectio	n from Cont	amination			W					18. Toxic substances proper	ly identified, stored ar	nd used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Wa	ter/ Plumbing				
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Subway			ned and			~			1	19. Water from approved so backflow device City approved	ource; Plumbing install	led; proper				
		/		11. Proper disposition reconditioned No r	of returned, r	previously ser				/			- 2	20. Approved Sewage/Wastedisposal	ewater Disposal Syste	em, proper	
				INOI	elums												
							ems (2 Poi							ective Action within 10 da	ıys		
O U	I N	N N O A			iority Fou	ndation Ite		ints) v	O U	I	N	N A	0		ys ure Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Richard Fort	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: way 19 shell	Physical A  St hwy		City/State: Rockwall	License/Permit # FS 9177	Page 2 of 2										
			TEMPERATURE OBSERVA	TIONS												
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1										
Ice cre	eam units		Wic ambient	41/42												
	-8,-13,-14		Eggs	44												
Bev C	oolers front door area		Beer coolers													
47	/36/42/39/37		33/56/45/39/													
Smal	I BEv on counter	38/38.6	Milk cooler	42												
St	arbucks unit	34	Milk temp	43/44												
	Island	No Tcs														
		OB	SERVATIONS AND CORRECT	IVE ACTIONS		•										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRECT	TED TO THE CONDITIONS OBSI	ERVED AND										
	To keep lids on dumps	sters														
	Using reddy ice - preb		2													
46	Hot water at 100 in res															
+0	Watch dates on cans		<u> </u>													
37			n needed middle one													
37																
45			good / nozzles clean too													
45	Condition of chipped F			1												
W			aner on soda boxes in bac	sk room												
40	To store napkins over															
45/42,																
07	Watch floor storage in			uu to alaan u	nder the chalving											
37			6 inches from floor to allo	w to clean u	nder the shelving											
42	To clean glass doors of															
45	To clean under shelvir															
39/	'		e easily on wic and coolers													
27			have unit services to hold													
02			to colder unit next to so th	iat temps co	duid be lowered to belo	W 41										
34	34 To address gap at front door															
COS. Moved wills even to colden and in spalen division in an																
COS Moved milk over to colder area in cooler during insp																
								Received	by:		Print:		Title: Person In Charg	ge/ Owner		
(signature)	See abov	/e			,											
Inspected	I hv:		Print:													
(signature)	See abou	itríck	RS		Samples: Y N	# collected										