Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

	Date: Time in: Time out: License/F 11/05/21 10:40 12:21 FS 9					icense/Per							st. Type	Type Risk Category Page						
	urpose of Inspection: 1-Routine 2-Follow Up 3-Compla											5-CO/Construc		ТОТ	ΓAL/SCO	RE				
Е	stabli	shme	ent l	Nan	ne:	Î		Owner Na						* Number of Re ✓ Number of Vi						
	atev hysic				neii	Pest	control:			Ноо	d	G	reas	e trap :		Follow-up: Yes	<u></u>	/91/	4	
	vy 27					See s	subway			Na		Na				No 🔲				
									= not ol						orrected on si Mark		t violation opriate box	W- Wate	ch	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																				
	Compliance Status								R	Cor	I N	ce Status							R	
U T									U N O A O Employee Health											
		1. Proper cooling time and temperature							۱.	12. Management, food employees and condit knowledge, responsibilities, and reporting							yees;			
		2 D C 111111 (4100) 450D								∐'	13. Proper use of restriction and exclusion; No of							Constant		
3		2. Proper Cold Holding temperature(41°F/ 45°F) Wic dairy section									eyes, nose, and mouth							HOIH		
	1	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Han							Uanda			
		,			4. Proper cooking time	and temperature				14. Hands cleaned and properly washed/ Glove										
		•			1 0	•	ding (165°	E in 2									•		_	
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVEI No hand food contact										
		~			6. Time as a Public Hea	alth Control; proce	edures & 1	records		Highly Susceptible Populations						ons				
					Apj	proved Source						/		16. Pasteurized food Pasteurized eggs use	, I		ot offered			
					7. Food and ice obtained good condition, safe, an			od in												
					destruction Comme	ercial	, arabito								Ch	emicals				
	/				8. Food Received at pro	oper temperature						/		17. Food additives; & Vegetables	approved a	nd properly stor	red; Washi	ng Fruits	Г	
	To always check Protection from Contamination								/			18. Toxic substance Watch storage		identified, store	d and used		\perp			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					ood	VVa						Water/ Plumbing							
	/				10. Food contact surface Sanitized at 200	es and Returnable ppm/temperature	s ; Cleane	d and						19. Water from approach to the second		e; Plumbing ins	stalled; pro	pper		
		Sanitized at 200 ppm/temperature Subway 11. Proper disposition of returned, previously served or reconditioned				ed or	City approved 20. Approved Sewage/Wastewater Disposal Sdisposal						ater Disposal Sy	ystem, proj	per					
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Beth Chatfield	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: way Shell	Physical A Hwy 2		City/State: Rockwall			FS 9177 Page 2.0			<u>2</u> of <u>2</u>	
T. 77			TEMPERATURE OBSERVA				.•			m - r	
Item/Loc	ation	Temp F	Item/Location	- -	Temp F	Item/Loca				Temp I	
Wic			Bev coolers near door non T	cs		Starb	ucks t	ottled	unit	43	
Area w	here Tcs dairy is located	42/41	44/40/43/32								
All	other areas	31-35-40f	100 ordani anno	3							
Bev	coolers non Tcs		-3/-25/-21								
24/50	/35/37/35/44/36/37										
D	eep freezer	-29									
Enei	rgy drink island	32-39									
7.		OF	SERVATIONS AND CORRECT	IVE	ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	NTION	N IS DIRE	CTED TO T	HE CONDIT	TONS OBSER	VED AN	1D	
	Do your part on keeping the dumpster clean etc										
	Using emergency ice										
	Hot water in restrooms 100 /Restroom women's leaky faucet / air dryer for hands —need towels to turn off water and open doo Minor detailed cleaning inside cabinets										
				باداداد		labla \					
45			sink need paper towels (na	•							
45			rs etc and interiors / chipp								
45/42			ice machine and under sl			ack roo	m				
			inches from floor to allow	lo c	lean						
42	Small amount of dust										
39	•		stored near back room de	oor	clumpe	d on flo	or				
	Deep freezer - to defre		<u> </u>								
45	Clean spills in wic und	ler milk a	rea RS								
02	Wic milk 48 / naked juice green 46 (just delivered) / doors don't stay closed near milk area										
	Need to adjust/ move milk to colder section / watch defrost cycle /										
Discard what has been in dangerzone for 4 hrs —-											
Ambient temps in all other areas 37-40											
37	Time to defrost blue bunny slide top freezer										
	Using subway sanitize	er for cou	nters								
Placing Tcs food milk, eggs, cheese and meats in crates and will not sell as 48 F											
Received	by:		Print:				Title: Pers	on In Charge/	Owner		
(signature)	See abound the selly Kirkpa	/e									
Inspected	l by:		Print:								
(signature)	Kelly Kirkpo	utrick	$ \sqrt{RS} $				Samples: Y	N #	collecte	ed	