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

Retail Food Establishment Inspection Report

City of Rockwall May send pics

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

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
05/08/2023	11:18	1:21	Fs 8497	6	1	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
Gateway subway 40651	Hassan		2/98/A

Physical Address:	Pest control :	Hood	Grease trap/ waste oil:	Follow-up: Yes ☑ No ☐
2205 st hwy 276	Allstate 05/03/2023	Na	04/22023 need trip ticket les	

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 ✓ Mark an ✓

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records Prep only	
					Approved Source	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commerical	
	✓				8. Food Received at proper temperature To check	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 100	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded	

OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					Highly Susceptible Populations	
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	
					Chemicals	
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
W					19. Water from approved source; Plumbing installed; proper backflow device Working on ice machine drain/ see 47	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	✓				22. Food Handler/ no unauthorized persons/ personnel 6 (all certified last weekend)	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps twice per day	
					Consumer Advisory	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Great	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current/ insp sign posted) Posted	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
W					34. No Evidence of Insect contamination, rodent/other animals Flies next door/ watch doors	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Sep	
	✓				36. Wiping Cloths; properly used and stored Discussed wetting first	
		✓			37. Environmental contamination Watch	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
	✓				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
W					46. Toilet Facilities; properly constructed, supplied, and clean Need towels dispenser	
1					47. Other Violations Ice machine adjustment	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Beth Chatfield	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Gateway subway	Hwy 276	Rockwall	FS 8497	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage	38/39	Meatballs	152	Wic	
Back up unit	37	Pot soup	156	Turkey	39
Cut greens / spinach	40/40			Chicken	38
Veggie side of cold top				Cut tom	39
Cut greens/ tomatoes	41/41			Whole tom	49
Spinach / mozz	39/39			Wif	9.7
Meat side chicken	38				
Tuna / turkey	38/39				

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: All temps F
	Area under soda station looks great
	Hot water at hand sink in front area 100
	Placing items under sink in plastic to Protect
	Allergen QR code on window
	Cookie tongs are w r s daily
	Info provided for all known allergens
	Drains looks great
	Hot water at 110 F
45	Rusty walls in wic
45	To address flooring - to reseal clear coat
	Great dates marking
	Working on lighting - LED
	Cleaning inside ice machine weekly
W	Watching and monitoring their share of trash dumpster area - see store
	Avoid floor storage inside Wif
	Watch mop heads and hand to dry those separate as well
45	To clean small accumulation behind and under ice machine near soda boxes
47	Keep an eye on drain to ice machine as must fall to drain to stay drained … flows down hill. And should be draining
	At all times otherwise Will stay In ice machine and not drain
W	Air gap in place at time but not completely draining / advised to increase fall and maintain air gap
	Restrooms equipped / hot water 116 and up / need paper towels dispenser
	Sanitizer in green container 100 ppm chlorine
	Sanitizer in red bucket 200 ppm quats used on surfaces

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	Samples: Y N # collected

Form EH-06 (Revised 09-2015)