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
Allergy policy/training Vomit clean up Employee health
Employee health

					License/Permit # Need to post					Food handlers Food managers Page 1 of 2				
				ction: 1-Routine	2-Follow U		3-Complai		_	Inve		ation		6 2 Page i of 2  5-CO/Construction 6-Other TOTAL/SCORI
Esta	ıblis	hment	Nan	ne:	2-Follow C	Conta	ct/Owner N	lame:						* Number of Repeat Violations:  / Number of Violations COS:
		Addı		Subs 15067	Pe	est contro	ny Nolar I :	17 Da	Hoo		ewa	1	ease	e trap : Follow-up: Yes 7
Ridg			nco S	Status: Out = not in cor		rminix n complianc	ce N	$\mathbf{O} = \mathbf{not}$	12/2		N/	-		Paste 01/26/22 1000 gals $N_0$ plicable $COS = corrected on site$ $R = repeat violation$ W-Watch
Marl				e points in the <b>OUT</b> box for	each numbered i		Mark •	🖊 in ap	pprop	riate b	ox f	or IN	, NO	y, NA, COS  Mark an  in appropriate box for R  ive Action not to exceed 3 days
		nce Sta	atus		· ·			R	_	ompli			_	TO INDIVITOR TO EXCECUTE MAJE
		O A	o s	`	egrees Fahrenhe	eit)	ty		Ŭ T		Ö	A	o s	Employee Health
	ı			Proper cooling time a	and temperature	•				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	/			2. Proper Cold Holding	temperature(41	°F/ 45°F)				•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
H	3. Proper Hot Holding temperature Bacon steam table 149 at bottom  4. Proper cooking time and tempera			emperature(135	ature(135°F)								Émailed poster for hand sink	
												Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly		
		_		Proper reheating proc	cedure for hot he	olding (16							15. No bare hand contact with ready to eat foods or approved	
	٠			Hours)	11.0 1	0 .				•				alternate method properly followed (APPROVED Y N. ) Gloves
W				6. Time as a Public Hear Using for tomatoes and I	lth Control; pro lettuce but temp	os are goo	& records d					-		Highly Susceptible Populations
				Арр	proved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs used
				7. Food and ice obtained good condition, safe, an										Chemicals
•				destruction Sysco /										
				8. Food Received at pro	per temperature	e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					from Contami	ination				~				Water only  18. Toxic substances properly identified, stored and used  Wetch storege
				9. Food Separated & propreparation, storage, dis	' L	U	food			1- 1				Watch storage  Water/ Plumbing
			<u> </u>	10 Food contact surface	es and Returnah	oles · Clea	ned and						_	19. Water from approved source; Plumbing installed; proper
3			~	Sanitized at0					W					backflow device Texted pic to building insp / low pressure at front hand sink see 31
				<ol> <li>Proper disposition o reconditioned</li> </ol>	of returned, prev	viously ser	ved or		w	~				20. Approved Sewage/Wastewater Disposal System, proper
	•								V V	•				disposal
			ļ	Pric	ority Founda	ation Ite	ems (2 Po	ints) v			Req	uire	Cor	Watch drains rective Action within 10 days
		N N O A	C O S	Pric Demonstration				ints) v	violat O U	ions I N	Req N O	uire N A	C O	Watch drains
U			О		of Knowledge	e/ Personn ation of kr	nel nowledge,	ints) v	violat O	ions I N	N	N	С	Watch drains  rective Action within 10 days  Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Mark Rubio	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: y mikes subs	Physical A Ridge	l <u> </u>	ity/State: Rockwall		e <u>2</u> of <u>2</u>					
00100	y minoc case	rilago	TEMPERATURE OBSERVATI		11000 10 poot						
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp 1					
Wic		30.9			ColdTop unit						
	Tomatoes	38	Using tphc		Mushrooms	36					
	Beef	39	Cut lettuce / cut tomatoes	39/34	Cheese	41					
(	Cut lettuce	39	Display		Philly in drawers	33/34					
	Meat	39	Ham	33	Back up station						
						40					
	Wif	-4.3	Ham upper	34	Tomatoes	40					
			Tuna	36	cut lettuce	40					
			Beef	39							
Item	AN DISPECTION OF WOLD FO		SERVATIONS AND CORRECTIV		~	N. III.					
Number	NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	.DU					
	Hot water at hand sink	100/ thr	ee comp sink 110								
10	Sink sanitizer not disp	ensing at	insp - 0 ppm -								
	Will use bleach for nov	v mad	e up and tested at 100Ppm	for bucke	ets etc ( never use both togethe	er)					
42/45	General detailed clear	ning need	ded behind under and aroun	d wall	s floors drains etc						
42/45	Wic - need to clean sh	elving/ f	loor etc								
35 /cos	Store employee drinks	low									
W	Watch storage of raw	meat pad	ckage inside								
	Discussed date marking	ng									
42	Store cart clean etc . A	Also brea	d rack covers etc								
34	Major big gap at back door to address										
42/45	To Clean old ice accur	mulation	on floor in wif - also need to	lights							
			nd wash sign to be at hand s	ink							
	Using daily sheets to r	ecord da	ily temps twice per day								
			oppings - done weekly								
	Gloves used to touch										
			lwiches - especially between								
36			on hooks code reflects s								
W			·		d hot at 135 F steam table at botto	m 149 F					
31	•		ont hand sink and also need	ls soap -	hot water 100						
	Med to clean ice dispe										
W				nd used wi	thin 2 hrs as well as upper layer in ste	am table					
00/45	Plans to have sanitize	<u> </u>	•		no ce i						
32/45				r gap , co	ondition of Formica and expose	e wood					
10/15	Restrooms hot water 100 / watch handle in womens										
	1 1 0										
	32/45 To address peeling paint on air vents where needed - address ASAP especially over from area and three comp										
45 To address grout issues various locations throughout  Notes Watch meats out at room temp to prep and return to wic when busy etc											
Received	by:	•	Print:	ion busy	Title: Person In Charge/ Owner	r					
(signature)		e'e									
Inspected (signature)	l by:	.+ · 1	Print:								
. 5 /	Kelly Kirkpo	urick	/KS		Samples: Y N # collect	. 1					