

\$50.00 reinspection fee  
required after 1st Followup

## Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>05/10/2021</b>	Time in: <b>10:50</b>	Time out: <b>11:35</b>	License/Permit # <b>FS 8497 to post 2021</b>	Est. Type <b>FF</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Subway 40651 (gateway shell)</b>	Contact/Owner Name: <b>Hassan</b>	* Number of Repeat Violations: _____	<b>3/97/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>Hey 276</b>	Pest control : <b>Store</b>	Hood <b>Na</b>	Grease trap : <b>Les 03/19/21 1000</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>Avoiding left overs</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Policy</b>					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) <b>See</b>						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. ) <b>Gloves</b>					
4. Proper cooking time and temperature						<b>Highly Susceptible Populations</b>					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Precooked</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Chemicals</b>					
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
6. Time as a Public Health Control; procedures & records						18. Toxic substances properly identified, stored and used <b>Watch</b>					
<b>Approved Source</b>						<b>Water/ Plumbing</b>					
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Subway</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature <b>To always check</b>											
<b>Protection from Contamination</b>											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <b>No raw</b>											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
W						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>Manager class in works</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel <b>All employees</b>						28. Proper Date Marking and disposition <b>Good</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Using digital with probe</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>To post 2021</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Per order</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>					
			✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
<b>Consumer Advisory</b>											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / separation if needed											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W							✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Watch none seen today</b>						41. Original container labeling (Bulk Food)					
1						<b>Physical Facilities</b>					
	✓					1					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean <b>See shelved inside wic</b>					
	✓					W					
36. Wiping Cloths; properly used and stored <b>Stored in buckets</b>						43. Adequate ventilation and lighting; designated areas used <b>Wic is dark / watch cleaning</b>					
		✓					✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained <b>Do your part around the dumpster</b>					
	✓						✓				
38. Approved thawing method <b>Pull thaw</b>						45. Physical facilities installed, maintained, and clean <b>Keep an eye out</b>					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Store</b>					
	✓					W					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch storage</b>						47. Other Violations					
1							✓				
40. Single-service & single-use articles; properly stored and used											

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Beth chatfield</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelt kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Subway 40651</b>	Physical Address: <b>HWy 276</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8497</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	<b>37</b>	Meatballs	<b>149</b>	Wif	<b>2</b>
Veggie cold top		Back up cooler	<b>39</b>		
Cut lettuce	41/41	Cut lettuce	<b>39</b>		
Tomatoes just cut today	<b>41</b>	Thawing eggs	<b>31</b>		
Cheese		Wic	<b>39</b>		
Meat cold top		Tomatoes	<b>41</b>		
Tuna/ chicken	38/39	Tuna	<b>41</b>		
Teriyaki / buffalo chicken	39/38	Cheese/ peppers	40/50		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Currently using new juices units / paddles easy to clean
	Hot water at 110 at front hand sink
40	Avoid storing napkins etc under hand sink
	Again the veggies on plastic trays are barely in temp - what about using a metal strainer pan inside at of plastic?
	Watch the temps in the back up cooler as the ambient temps are slightly high
35	Best to store employees food and drinks below customer items in back room on dry at helping
	Wic is dark - add light
42	Minor cleaning of shelving inside wic - shelving and fan box
	Great date marking
	Gloves stored next to chem all are only used for deep cleaning with the chemicals
	Ice machine not in operation at this time - using unit next door
	Sink sanitizer - appears to be 200 ppm
	Knife holder sanitizer packet sanitizer chlorine used - tested to be 100 ppm
W	Paper towels in restrooms needed see store
	Addressing drip from ovens -
	All meats are precooked

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)