Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: Consequence of \$50.00 is Followup First aid kit Followup Consequence of \$50.00 is Consequence of \$50.00 is Consequence of \$50.00 is Consequence of \$50.00 is Consequence of \$50.00 is City of Rockwall Image: Consequence of \$50.00 is First aid kit Consequence of \$50.00 is City of Rockwall													
Date: 03/05/2021	Time in: Time out: License/P 9:06 10:14 FS 6		1					Est. Type Risk Category Sandwich Med Page <u>1</u> of <u>2</u>					
Purpose of Inspective Establishment Nar	ction: 1-Routine 2-Follow Up 3-Compla ne: Contact/Owner N		4-]	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:					
Subway 28067 S Goliad Allie - new owner								✓ Number of Violations COS:					
Physical Address: S Goliad	Pest control : APT monthly		Hoo Na	od				e trap : Follow-up: Yes / 1/90/A / 250 12/16/20					
Compliance Mark the appropriate	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark \checkmark Mark \checkmark Mark an \checkmark												
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status													
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					N N C O A O Employee Health								
1. Proper cooling time and temperature Discussed meatballs				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/45°F) Watch beverage cooler			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
3. Proper Hot Holding temperature(135°F)				[_			+	Screening at arrival Preventing Contamination by Hands					
	4. Proper cooking time and temperature See reheating							14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours) Meat balls 165							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)					
6. Time as a Public Health Control; procedures & records Prep only				Ľ			+	Globes Highly Susceptible Populations					
Approved Source				~			1	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				<u> </u>				Chemicals					
	8. Food Received at proper temperature To always check			~			T	17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	Protection from Contamination			· /				Water only 18. Toxic substances properly identified, stored and used					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw				-				Watch Water/ Plumbing					
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			~			-+	19. Water from approved source; Plumbing installed; proper backflow device City approved at time					
	11. Proper disposition of returned, previously served or reconditioned Discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Priority Foundation Items (2 Po	ints) v	iolat	ions	Req	uire (Corr	Watch rective Action within 10 days					
O I N N C U N O A O T S S	Demonstration of Knowledge/ Personnel	R	O U T	I N	N O	Α	C O S	Food Temperature Control/ Identification					
~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	22. Food Handler/ no unauthorized persons/ personnel			~				28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	23. Hot and Cold Water available; adequate pressure, safe							Yes Permit Requirement, Prerequisite for Operation					
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order			~				30. Food Establishment Permit (Current/ insp sign posted) 2021					
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and	$\left - \right $					+	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				supplied, used					
	Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached					
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request- known allergens	\square		~			T	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	Core Items (1 Point) Violations Require Corrective	Action	Not	to E	'xcee	ed 90 .	Day	Set up ys or Next Inspection, Whichever Comes First					
0 I N N C U N O A O T S	Prevention of Food Contamination	R	O U T	I N	N O	Α	C O S	Food Identification					
1	34. No Evidence of Insect contamination, rodent/other animals See				~			41.Original container labeling (Bulk Food)					
1	35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints							Physical Facilities					
W•	36. Wiping Cloths; properly used and stored Set up for front prep / store wiping cloths IN 37. Environmental contamination		1				\downarrow	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used					
		\square		~				43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained					
	38. Approved thawing method Pull thaw	$\left \right $	W				+	44. Garbage and refuse property disposed, rachines maintained Watch dumpster area 45. Physical facilities installed, maintained, and clean					
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	$\left - \right $	1				+	See attached 46. Toilet Facilities; properly constructed, supplied, and clean					
1	dried, & handled/ In use utensils; properly used See 40. Single-service & single-use articles; properly stored			~				Equipped 47. Other Violations					
~	and used				~								

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Brice Baxter	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Subway 28067		Physical Address: S Goliad		City/State: Rockwa	I	License/Permit # FS 6045	Page <u>2</u> of <u>2</u>			
Item/I continu		TEMPERATURE OBSERVA			Item/Location Temp F					
Item/Location		Temp F	Item/Location	Temp F		Item/Location				
Beverage cooler barely		41	Meat table		l h1s 1	<u>s also a</u>				
Wif		3	Turkey	39	<mark>CO in</mark>	<u>sp for</u>				
Reheating temp for meatballs		165	Wic	38	new c	wner!				
Veggie line			Chicken	39						
Tomatoes		39/41	Tomatoes	38						
Cut greens		41/39	Turkey	39						
Meat unit										
Tuna / chicken		39/40								
.			SERVATIONS AND CORRECT							
Item Number	AN INSTECTION OF TOOR ESTABLISTIMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Keep an eye on temp of beverage cooler as slightly borderline in milk area - barely 41 F									
42	Clean tea dispenser paddles small collection area seems to be difficult to keep clean - lane to remove									
42	Clean under soda station									
	Freestyle machine to be cleaned per directive from company									
	Hot water in restroom 110-119 F									
	Fill small holes in walls around mop sink									
	Back door to be self c									
45	•		hand sink also one under t		p sink					
39			ut of splash zone over thre	e comp						
	Sink sanitizer 200 ppm Using peroxide product for dining room - NON food areas only / using quats from sink in bucket for food contact									
45	Replace/ repair soap			ily / using c	juais nom	Sink in bucket for				
	Clean around and und	•	•							
W			storage! Use bar netting							
	Using digital thermo	<u> </u>								
	Discussed cooling dov	vn meatb	alls and being aggressive	with cool of	down or D	ISCARD AT NIG	HT!			
32	Discussed cooling down meatballs and being aggressive with cool down or DISCARD AT NIGHT! Watch painted shelving in reach in peeling and rusty at ends									
42	Clean inside back up unit on line									
	Avoid placing boxes on top center shelf that may block air flow to rear of wic									
32	Rusty , peeling shelving observed in wic to address									
	Great date marking									
32	Cutting boards to be sanded where needed									
45	To confirm that bulbs over back of prep line are rubber coated or led plastic									
45	Clean hood over bread unit / clean under prep line etc / clean under behind and around									
W	sani buckets for front line from three compartment -200 ppm / knife holder 200 ppm									
vv	Allergen policy - separate tongs for each kind of cookie / clean cookie trays daily Replace any and all Food container and utensils in need !									
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Owner			
Inspected (signature)	See abov	ıtríck	RS Print:			Samples: Y N #	collected			