

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 28067	Physical Address: S Goliad	City/State: Rockwall	License/Permit # FS 6045	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler barely	41	Meat table		This is also a CO insp for new owner!	
Wif	3	Turkey	39		
Reheating temp for meatballs	165	Wic	38		
Veggie line		Chicken	39		
Tomatoes	39/41	Tomatoes	38		
Cut greens	41/39	Turkey	39		
Meat unit					
Tuna / chicken	39/40				

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:
	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
45	Fill small holes in walls around mop sink
34/45	Back door to be self closing
45	Repair hole in wall under back hand sink also one under three comp sink
39	Move baskets for utensils etc out of splash zone over three 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 dispenser to remove tape
42/45	Clean around and under three comp sink
W	Watch galvanized shelving and storage! Use bar netting
	Using digital thermo
	Discussed cooling down meatballs and being aggressive with cool down or DISCARD AT NIGHT!
32	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
	sani buckets for front line from three compartment -200 ppm / knife holder 200 ppm
W	Allergen policy - separate tongs for each kind of cookie / clean cookie trays daily
	Replace any and all Food container and utensils in need !

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