

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
- Vomit clean up
- Employee health

Date: 07/18/2022	Time in: 9:10	Time out: 10:23	License/Permit # To post FS 9074	Food handlers 1	Food managers ?	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	TOTAL/SCORE
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Establishment Name: Subway 34947 North	Contact/Owner Name: Ally	* Number of Repeat Violations: _____	22/78/C
Physical Address: 3084 N Goliad	Pest control : Apt 7/11/2022	✓ Number of Violations COS: _____	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
		✓				✓					
3						✓					
3				✓							
		✓				✓					
		✓					✓				
	✓										
Approved Source									✓		
	✓					✓					
Protection from Contamination						3				✓	
	✓										
3						✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2						✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓										
	✓										
Conformance with Approved Procedures											
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
W							✓				
	✓										
	✓										
1						1					
		✓				W					
Proper Use of Utensils							✓				
1						1					
						1					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Chase Hickey	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 34947	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9074	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler	34.5	Meat balls	150		
Cold top veggie side		Brocoli soup	119		
Tomatoes	40/42	Wic	39		
Cut lettuce.	40/46	Ham/mozz	39/40		
Meat case		Turkey/ Mayo	39/39		
Chicken / roast beef	41/40	Wif	5.9		
Tuna / egg	46/48				

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 drains and cleaning under soda station
46	Restrooms - need paper towels in mens room - toilet is running in mens room
	Hot water 112 F
40 /cos	Keep papers wrapper for sandwiches away from under drain to hand sink in front area
	Watch what is totes around hand sink in front area
02	Veggie cold top unit is holding slightly higher temps on the right side - 46 is ambient surface reading
	And cut lettuce is the same / May under only for 4 hrs before discarding / to label (CONFIRMED 41 AT EXIT)
32	Time for cutting board to be sanded or replaced
02	Same thing going on on meat case --- rt side is slight higher than left side / to address ASAP
	Food on rt sides to be monitored and discarded before 4 hrs if found to be not holding temps / lines loaded at 8/00 am
42/45 /10	General detailed cleaning needed under behind around over etc
42/37 /10	To clean Old spills in back up cooler also address a condensation/leak it appears to be coming from the rt side
39	Store tongs clean on oven / to clean every 4 hrs or less
	Knives Sani bucket - 100 ppm / red Sani bucket 200 ppm
42	Need to scrub hot holding unit - scale deposit
45/32	To clean over hot holding equipment and oven - address rusty air vent as well as this cannot be properly cleaned
03	Removed soup from hot holding to reheat to 165
37	Condensation issue in wif frozen on boxes and shelving to address
42/45	General cleaning in back room under shelving
42/45	General cleaning needed in wic and wic flooring and shelving etc
42/45	GeneralCleaning of drains and area around three comp sink etc
42/45	GeneralCleaning of floors walls air vents etc
W	Keep an eye on condition of galvanized shelving under SS prep tables
	Allergy policy - tongs separated for cookies and ingredients by request
10	Clean area where tongs are stored to use
W	Replace utensils and food containers where needed
18	To read labels for peroxide cleaner and label spray bottles correctly/oven cleaner is quats sanitizer and tooo strong

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

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