



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Dillion Byrd</b>	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: <b>Subway-North 34947</b>	Physical Address: <b>N Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9074</b>	Page <b>2</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage customer cooler	33-41	Meat balls just cooked for hot holding		Veggie side cold top	
Freestyle unit cleaned 3 times per week/ Wif	-8	Steam table ambient	149	Spinach	
Wic		Meat side coldTop		Cut tomatoes	
Chicken chopped	37	Tuna	40	Cut lettuce	
Steak	37	Chicken	41	Back up unit	37
Breast	37	Cooked eggs	41	Tomatoes	40
Tomatoes	37	Turkey	40	Spinach	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:
	Not using tea unit currently
46	Restrooms equipped and hot water at 102 F in women's. But only 87 F in men's - to address Hot water at hand sink in kitchen 110 F and 117 F at three comp sink
42/45	Detailed cleaning needed around three comp sink
	Reminder to follow water temp requirements for sanitizer used in three comp sink - adhere to label
45	Clean drains where needed
37	Need to address ice accumulation in wif inside vent and also on floor and exterior of boxes
32	Rusty shelves for clean dishes to keep any eye on the.
42	Wic is dark due to low lighting and stacking boxes near light which is blocking light to rear of unit
	Great date marking
	Sink sanitizer 150 ppm
	Discarding meatballs at night after batch cooking to reduce waste - cooking at insp
	Discussed storing utensils
	Allergy policy - no peanut butter cookies /
	Ingredients by request and on line
	Using 2 sets of tongs for cookies
42	Need to clean cookie drawers
32	Cutting board needs sanding
	Knife sanitizer 100 ppm
02	Same issues with tomatoes on plastic trays into ss pans on line 43-45 F
02	Spinach is 48/47 - just placed into unit - which was just turned on this morning - best to allow unit to get cold prior to placing spinach etc in unit
37	Back up unit appears to have a issue with condensation in unit on rt side - to have unit checked
	Best to invert to go containers
	Manager will discuss using plastic trays inside SS Pans
42/45	GeneralDetailed cleaning needed under behind and around equipment

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