

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: 01/10/2023	Time in: 10:42	Time out: 11:58	License/Permit # FS 8844	Food handlers 1	Food managers 0	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Subway 4159 Ridge	Contact/Owner Name: Umar / Allie	* Number of Repeat Violations: _____	14/86/B
Physical Address: 2850 Ridge road	Pest control : Need	Grease trap//waste oil Need	

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 X in appropriate box for IN, NO, NA, COS Mark an X 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
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
3							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>										
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
W											
									<input checked="" type="checkbox"/>		
	<input checked="" type="checkbox"/>										
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>										
	<input checked="" type="checkbox"/>					3					
							<input checked="" type="checkbox"/>				

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
2									<input checked="" type="checkbox"/>		
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>										
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
W						W					
	<input checked="" type="checkbox"/>					2					
							<input checked="" type="checkbox"/>				

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
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>										
	<input checked="" type="checkbox"/>					1					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					W					
						1					
1							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					1					

Retail Food Establishment Inspection Report
Only 1 employee on site at
insp City of Rockwall

Received by: (Printed/ COVID) Shurhonda Anderson	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 ridge Road	Physical Address: 2850 ridge road	City/State: Rockwall	License/Permit # FS 8844	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bottle cooler	40.3	Veggie cold top		Wic	
Hot holding		Tomatoes / tomatoes	41/41	Chicken / spicy chicken	37/37
Meat balls	139	Cut lettuce / cut lettuce	40/40	Tomatoes / cheese	37/37
Meat cold top		Back up unit		Wif	8.1
Chicken /	39	Eggs	35		
Tuna	40	Cut lettuce	39/39/		
Cheese / turkey	40/41	Cut tomatoes	39/39		
Ham in center / mozz cheese / chicken	44/48 /46				

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. ALL TEMPS TAKEN IN F
	Hot water in restrooms 110 - equipped with soap and towels
42/45	Minor cleaning under soda station where needed to deter fruit flies
W	To clean freestyle unit as required per manufacturer
	Hot water at hand sink 110 / three comp
19	Leak at back hand sink has not yet been repaired ... dripping from pipe when running water / also leak at three comp sink faucet
	Front hand sink is being used
W	Tongs to be washed and sanitized every 4 hrs or less hangin on toaster oven
	Sanitizer in green knife holder 100 ppm
02	Temps in center of meat unit are slightly higher - advise to replace every 4 hours until unit can be serviced
	Placed out at 7:30 and will discard at 11:30
42/45	General detailed cleaning around and under front line
	Ingredients by request and no peanut cooked on site any more / usinf same tongs
	Tongs for cookies to be washed and sanitized daily
45	Fill holes in walls in back room where items have come off wall
42	To clean shelving in wic and air vents
45	To clean air vents in back prep where needed
42/45	Minor cleaning needed in wif
W	Again watch shelving under prep table
	Set up sanitizer bucket for front line - tested 200 ppm
	Watch test strips date before using
39	Avoid storing items sauce containers low on wall behind three comp sink
47	Best to add mop rack at left side of mop sink to allow hanging of mops to air dry
	Using digital thermo
	Reminder to always keep knife sanitizer and red bucket sanitizer separated as they are chemicals that don't like each other
32	To address rusty shelving and green tape on diamond plate on cooler
	Also replace any sauce dispensers where needed
!!	Will use tphc for center area of meat cold top - add labels to keep track and call for repair

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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