e q Follo	u w	ire			of \$50.00 is after 1st		City of	Rocl	kw		: In	spe	ecti	tion Report	ıg				
	Date: Time in: Time out: License/P 01/10/2023 10:42 11:58 FS 8													$\begin{array}{c} \text{Food handlers} \\ 1 \end{array} \begin{array}{c} \text{Food managers} \\ 0 \end{array} \begin{array}{c} \text{Page } \underline{1} & \text{of } \underline{1} \end{array}$	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								4-Investigation			atior	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE				
Sub	Establishment Name: Contact/Owner M Subway 4159 Ridge Umar / Allie													✓ Number of Violations COS:	R				
	Physical Address:Pest control :2850 Ridge roadNeed								Hood Grease Need					se trap//waste oil Follow-up: Yes V No	D				
Mar									obser				pplicable $COS = corrected on site R = repeat violation W-Wate, NA, COS Mark an \lambda in appropriate box for R$	h					
Priority Items (3 Points) violations Require Immediate Corrective Action n																			
0	I N O A O I Inne and remperature for Food Safety						R	C O U	Î	lianc N O	Ν	tus C O	Employee Health						
T	1	A O A S (F = degrees Fahrenheit) I I. Proper cooling time and temperature						T		12. Management, food employees and conditional employees;	_								
				Discarding meat balls						/	,			knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/ 45°F) Center area of meat unit					~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks					
				3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands							
		4. Proper cooking time and temperature						~	14. Hands cleaned and properly washed/ Gloves used properly										
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~	,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)								
w		6. Time as a Public Health Control; procedures & records Using today for center area of meat cooler								Gloves Highly Susceptible Populations	-								
vv	V Using today for center area of meat cooler						_	Т		16. Pasteurized foods used; prohibited food not offered	-								
	_					oved Source						Pasteurized eggs used when required Precooked only							
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals										
					8. Food Received at proper To check	r temperature					,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
						om Contaminatio	on .			·	,			Water only 18. Toxic substances properly identified, stored and used	-				
					9. Food Separated & protected, prevented during food									Low back shelf					
					preparation, storage, displa		Classed and			-	-			Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
•	/				Sanitized at 200 ppm	^{m/temperature} 10	00 knife unit		3					backflow device Plumbing two sinks					
		~		_	11. Proper disposition of re reconditioned Discar	ded	-			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
O U	I N	N O	N	C O		*	· · · · · · · · · · · · · · · · · · ·	R R	violat O U	Ι	Req N O	Ν	Cor C C		R				
T	1	0	A	s	Demonstration of 21. Person in charge preser	5			T			A	s	······	-				
2					and perform duties/ Certific Need one on duty							~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No process 3					
	/				22. Food Handler/ no unaut 1 on site and very know	thorized persons/ vledge	personnel			~	'			28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling								~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	/				23. Hot and Cold Water av	0	pressure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation	-				
			/		24. Required records availa		gs; parasite				,			30. Food Establishment Permit (Current/ insp sign posted)					
					destruction); Packaged Foo Received		,								L				
					Conformance with 25. Compliance with Varia	nce, Specialized	Process, and		_	Г				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	-				
w					HACCP plan; Variance obt processing methods; manuf Logging ?				w	'				Using front sink only					
						ner Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	-				
	1	_			26. Posting of Consumer A	duisories: raw or	under cooked		2					Portions of the cutting board to be sanded 33. Warewashing Facilities; installed, maintained, used/					
					foods (Disclosure/Reminde						~			Service sink or curb cleaning facility provided Equipped					
	I	N	N	С	Core Items (1 Point)	Violations Requ	uire Corrective	Action	Not		Exce N	ed 90 N) Da C	ays or Next Inspection , Whichever Comes First	R				
	N		N A	o s	Prevention of F	Food Contaminat	tion	ĸ	U T	Ν	0	A	o s	Food Identification	F				
					34. No Evidence of Insect of animals Watch	,					~			41.Original container labeling (Bulk Food)					
					35. Personal Cleanliness/ea	ating, drinking or	tobacco use			_				Physical Facilities					
	/				36. Wiping Cloths; properl Stored in sanitize	ər			1					42. Non-Food Contact surfaces clean See	_				
					37. Environmental contami					~	1			43. Adequate ventilation and lighting; designated areas used	<u> </u>				
					38. Approved thawing meth WiC	nod			w	/	<u> </u>			44. Garbage and Refuse properly disposed; facilities maintained	<u> </u>				
						Use of Utensils			1		<u> </u>			45. Physical facilities installed, maintained, and clean See	<u> </u>				
1					39. Utensils, equipment, & dried, & handled/ In use ut See attached 40. Single-service & single	tensils; properly u	ised			~	'			46. Toilet Facilities; properly constructed, supplied, and clean47. Other Violations					
					40. Single-service & single and used	-use articles; proj	perty stored		1					47. Other Violations See					
								1	1	1	1				1				

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

 Insp
 City of Rockwall

 Received by: (Printed/ covid
 Shurhonda Anderson
 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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	nent Name: ay ridge Road	Physical A 2850 I		City/State: Rockwal	I	License/Permit # Page 2 of 2 FS 8844							
T4	<i>1</i>	T F	TEMPERATURE OBSERVA		T 4 (T 4)	Itam/Leastion Town E							
Item/Loca		Temp F	Item/Location	<u>Temp F</u>	Item/Location		<u>Temp F</u>						
Bottle	cooler	40.3	Veggie cold top		Wic								
F	lot holding		Tomatoes / tomatoes	s 41/41	Chicken / spicy chicken			37/37					
	Meat balls	139	Cut lettuce / cut lettuce	e 40/40	Tomatoes / cheese			37/37					
Μ	eat cold top		Back up unit		Wif			8.1					
	Chicken /	39	Eggs	35									
	Tuna	40	Cut lettuce	39/39/									
Ch	eese / turkey	40/41	Cut tomatoes	39/39									
Ham in c	enter / mozz cheese / chicken	44/48 /46											
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER 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												
42/45	Placed out at 7:30 and will discard at 11:30												
+2/+0													
	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												
!!													
Received (signature)	See abov	/e	Print:			Title: Person In Charge/ (Owner						
Inspected (signature)	See abov ^{by:} Kelly kírkpo	ıtríck	Print:			a i i i i							
	(Povised 00 2015)					Samples: Y N #	collecte	a					