

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Elizabeth Chatfield	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: Gateway subway	Physical Address: Hwy 276	City/State: Rockwall	License/Permit # FS 8497	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler	37/38	Meatballs	147		
Veggies		Back up cooler			
Tomatoes / tomatoes barely	41/41	Cut lettuce	41/40		
Cut greens	41	Wic	33		
Meat side		Tomatoes /	37/37		
Tuna / turkey	37/32	Strips	32		
Steak	37	Cc	34		
Meatballs		Wif	8		

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:
	Area under soda station looks great
	Hot water - 105 F at hand sink in front area
	Best to remove paper under cups
	Trays under tomatoes are allowing tomatoes to be slightly higher ... 41/43
	Meatballs - 4 hr window now with subway - all discarded at end of night regardless
	Sanitizer at 100 ppm and label indicates 150 ppm min sooo will hand mix until repaired
45	Address condition of wic flooring and avoid floor storage
W	Avoid thawing veggie patty directly under waste line of fan box in wic - cos
10	Three comp sink - barely 100 ppm so will need to hand sink as label indicates minimum of 150 ppm
	Sanitizer for knives 100 ppm - great!!! Chlorine based
	Ice machine is on rotation for cleaning - due now
W	Freezer ice on elbow of pipe from fan box / nonfood under at this time / watch and address as needed
	Keep an eye on ice bucket storage - to allow to drain
	No peanut butter cookies now / separate tongs for each
	Laminated guides for any known allergens available
19	Need air gap at ice machine drain pipe
Covid	Masks / screening at arrival / sanitizing with quats all customer area hourly
	Cups handed out by employee

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