\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

	ate: 1/ (05	5/2	1	Time in: 10:40	Time out: 12:21		se/Permit						Est. Type	Risk Category	Page 1 of	2_		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp							4-	-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	ORE				
Establishment Name: Contact/Owner Name: Subway 40651 (gateway shell) Alhusaini						ner Name:							er of Repeat Violations: er of Violations COS:		/Λ				
Physical Address: Pest control: Hwy 276 All state 10/20/21								Ho Na	Hood Grease trap : 10/20/21 les 500 ga					Follow-up: Yes ✓ No ☐	9/91/	Α			
M					tatus: Out = not in con points in the OUT box for e	npliance IN = in	compliance	NO = not fark ✓ in a						plicable COS = corrected or	site R = repeat vio	lation W-Wa	itch		
IVI	aik t	псар	ргор	iiac					ire In	nme	diate	Cor	rect	ive Action not to exceed 3 de		ite box for K			
О							R	О			N	C	R						
U T	N	0	A	o s	(F = de	grees Fahrenhei	it)		T T		0	A	o s	12. Management, food emplo	oloyee Health	employees:			
		~			1. Proper cooming time at	na temperature				~	1			knowledge, responsibilities,		employees,			
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				,			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis-	charge from			
Ľ					3. Proper Hot Holding to See	emperature(135°	°F)							• • •					
	~				See 4. Proper cooking time a						<u>, </u>			Preventing Co	ontamination by Han erly washed/ Gloves u				
		•			5. Proper reheating proce			2		~				Hands washed the	<u>en Sani then</u>	<u>Gloves</u>	_		
		~			Hours)		<i>y y y y y y y y y y</i>			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N					
		/			6. Time as a Public Heal	lth Control; prod	cedures & recor	rds			1			Highly Sus	ceptible Populations				
					App	proved Source								16. Pasteurized foods used; p Pasteurized eggs used when		fered			
	T				7. Food and ice obtained	l from approved	source; Food in	n l		<u> </u>				Precooked					
	~				good condition, safe, and destruction Comme	d unadulterated; rcial	parasite							(Chemicals				
					8. Food Received at prop					Τ				17. Food additives; approved	and properly stored;	Washing Fruits			
	•				To check					~				& Vegetables Water					
	1					from Contami				/				18. Toxic substances properl Watch	y identified, stored an	d used			
	/				9. Food Separated & propreparation, storage, disp									Wat	er/ Plumbing				
	~				10. Food contact surface Sanitized at150 p			d		/	,			19. Water from approved sou backflow device	arce; Plumbing install	ed; proper			
					11. Proper disposition of	f returned, previ	ously served or							City approved 20. Approved Sewage/Waste	water Disposal System	m, proper	+		
L					reconditioned No re					_			-	disposal					
O U	I N	N O	N A	C O	Demonstration		·	R R	violai O U	I	N		Cor	rective Action within 10 day		ation	R		
T		U	A	s	21. Person in charge pre			ge.	T			A	s	•	re Control/ Identific				
	~				and perform duties/ Cert In works for mana	tified Food Man	ager (CFM)		W	/				27. Proper cooling method us Maintain Product Temperatu	sed; Equipment Ade re Veggie cooler	quate to			
	~				22. Food Handler/ no un All employees have it	authorized pers				~	1			28. Proper Date Marking and	disposition				
					Safe Water, Recor	dkeeping and l Labeling	Food Package			~				29. Thermometers provided, Thermal test strips Watch	accurate, and calibrat	ed; Chemical/			
	23. Hot and Cold Water available; adequate pressure, safe				ife						Permit Requiremen	t, Prerequisite for O	peration						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order					/	•			30. Food Establishment Per Posted	rmit (Current/ insp s	ign posted)			
	T				25. Compliance with Va			1		I				Utensils, Equal 31. Adequate handwashing for	ipment, and Vendin acilities: Accessible a	0			
	~				HACCP plan; Variance processing methods; mat	obtained for spe	ecialized			•	1			supplied, used Equipped					
					Los	umer Advisory	,		2					32. Food and Non-food Cont designed, constructed, and us		e, properly			
	. ,				26. Posting of Consumer foods (Disclosure/Remin						,			See 33. Warewashing Facilities; Service sink or curb cleaning		used/	+		
	_				By request / training	to separate		$\perp \perp \perp$		_				Set up					
0	I	N	N	C				ctive Action	О) I	N	N	C	ys or Next Inspection , Which			R		
T	N	0	A	o s	34. No Evidence of Inse	of Food Contam			T T			A	o s	41.Original container labelin	Identification g (Bulk Food)				
W	-				animals 35. Personal Cleanliness			. -			~			-					
1					Watch	-				1	1			Phys 42. Non-Food Contact surfac	res clean				
	~				36. Wiping Cloths; prop In bucket 37. Environmental conta		orcu		1					See 43. Adequate ventilation and		areas used	_		
		'			38. Approved thawing n				٧	-				Watch in wic 44. Garbage and Refuse prop			\bot		
		'							٧	١				Do your part around 45. Physical facilities installe	dumpster		\perp		
					Proper 39. Utensils, equipment,	* Use of Utensil			1					See 46. Toilet Facilities; properly			_		
1					dried, & handled/ In use			,	٧	V				Need paper tow		i, and Ciedli			
	~				40. Single-service & single and used	gle-use articles;	properly stored				~			47. Other Violations			+		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Beth Chatfiled	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: /ay gateway	Physical A		City/State: Rockwal	License/Permit # 8497	Page <u>2</u> of <u>2</u>					
	, ,		TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
RIC be	everages	31	Steam table	Back up cooler	•						
	Wif	0	Meatball	135-156	Eggs / eggs	41/4					
	Wic	39	Veggie cold top	41							
	Tomatoes	40	Cut tomatoes on trays bottoms/ top	41/45	Potato soup	17					
Wh	ole tomatoes	tomatoes 39 Cut lettuce on trays bottoms		41/44							
	Chicken	40	Meat cold top								
			Chicken/ shredded	38/39							
			Beef/ tuna	39/39							
		0	BSERVATIONS AND CORRECTIVE	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHM	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	ED AND					
W	Watch dumpster area										
	Minor cleaning needed inside beverage cooler										
42	Hot water 110 barely										
	Store ice bucket inverted										
	Cleaning inside every 2 weeks										
42											
35	To Store trays of empl		od on bottom shelf								
45	To clean floor under shelving in wic										
	Employee health poster posted										
	Cut lettuce and cut tomatoes in plastic trays inside ss pans higher on top but rotation keeps time to less that 4 hrs										
	Reminder that hand sanitizer does not replace hand washing / hands washed in kitchen first in some cases										
	Reminder to avoid storing food related items under hand sink on line										
	Sanitizer in bucket/ sink 200- sanitizer in knife holder 100 bleach										
	New thermo on site										
39	To remove sticker on new tongs for cookies to allow themTo be properly washed										
32											
	No allergy postings - ingredients by request										
	Turning down the veggies cooler to see if temps on top can be lowered										
02											
	, , ,										
Received (signature)	See ahou		Print:		Title: Person In Charge/ O	wner					
Income of 1	See abov Kelly kirkpo	<u> </u>	Dutant.								
Inspected (signature)	roy: Kollarkáckho	itri ch	Print:								
	Redy Mary		/ 100		Samples: Y N # c	ollected					