

\$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

Date: <b>11/05/21</b>	Time in: <b>10:40</b>	Time out: <b>12:21</b>	License/Permit # <b>Fs 8497</b>	Est. Type <b>FF</b>	Risk Category <b>Low</b>	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: <b>Subway 40651 (gateway shell)</b>	Contact/Owner Name: <b>Alhusaini</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>9/91/A</b>
Physical Address: <b>Hwy 276</b>	Pest control : <b>All state 10/20/21</b>	Hood <b>Na</b>	Grease trap : <b>10/20/21 les 500 gals</b>
			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
<b>Approved Source</b>						<b>Chemicals</b>					
✓						✓					
✓						✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
✓						✓					
✓						✓					
✓						✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
✓						W	✓				
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
✓						<b>Utensils, Equipment, and Vending</b>					
✓						✓					
<b>Consumer Advisory</b>						2					
✓						✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W						✓					
1						<b>Physical Facilities</b>					
✓						1					
		✓				W					
		✓				W					
<b>Proper Use of Utensils</b>						1					
1						W					
✓						✓					

