Followup Fee \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

Date: <b>9/21/23</b>						icense/Pe -S-6							1 CPFM	Food handlers	Page <u>1</u>	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:						int		-Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE				
Subway 28067 Goliad Felicia Garcia													Number of Repeat Violations: Number of Violations COS:		1/06	2//			
Ph 20	ysic <b>06</b>	al A	ddre G	ess: Olia	ad #226 Rockv	vall, Tx APT	st control 9/11/23		Hood N/a						trap :/ waste oil 23 250g	Follow-up: Yes No 🗹		4/96/A	
Compliance Status: Out = not in compliance $IN$ = in compliance $IN$ Mark the appropriate points in the OUT box for each numbered item $IN$ Mark $IN$								√' a c	not observed NA = not applicable COS = corrected on site R = repeat violation checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box						e box for R	Watch			
	Priority Items (3 Points) violations							C	ompl	iance	ce Status		· · · · · · · · · · · · · · · · · · ·						
O U T	I N	Time and Temperature for Food Safety  (F = degrees Fahrenheit)					R	U	N		N C A O S	O				R			
		<b>/</b>			Proper cooling time and temperature     No leftovers						~				12. Management, food emplo knowledge, responsibilities, a		employees;		
	~				2. Proper Cold Holding See	g temperature(41°I	F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth State poster at hand		charge from		
	~				3. Proper Hot Holding t See	temperature(135°I	F)									ntamination by Han	ıds		
		~			4. Proper cooking time	and temperature					1				14. Hands cleaned and prope	rly washed/ Gloves u	ised properly		
		/			5. Proper reheating prod Hours)	cedure for hot hole	lding (165	°F in 2			~				15. No bare hand contact with alternate method properly foll Gloves for Rte fo	n ready to eat foods o lowed (APPROVED	r approved YN	)	
		~			6. Time as a Public Hea	alth Control; proce	edures &	records								eptible Populations			
					Ар	proved Source					~				16. Pasteurized foods used; pasteurized eggs used when r		fered		
	~				7. Food and ice obtaine good condition, safe, ar destruction <b>PFG</b>	nd unadulterated; j		ood in							c	hemicals			
	~				8. Food Received at pro Temps taken of		y				~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	its	
					Protection	n from Contamin	nation				~				18. Toxic substances properly	identified, stored an	d used		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Wate	er/ Plumbing			
	~				10. Food contact surfact Sanitized at 200			ed and			~			1	19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper		
	11. Proper disposition of returned, previously served or reconditioned Discard immediately						~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper						
0	Ţ	<b>.</b>	27		Pri	ority Foundat	tion Iter	ns (2 Po	_	_	_				rective Action within 10 day.	s		-	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Felicia Garcia	Print: Felicia Garcia	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ay 28067 Goliad	Physical A		City/State: Rockwall	. Tx	License/Permit # FS-6045	Page 2 of					
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Bever	age Cooler	32	UC refrigerator	50								
	WIF (HTT)	5	Service Line									
	WIC	37	Meatballs	171								
L	ettuce/tomatoes	40/38	Rotisserie chix/ turkey	41/41								
	Turkey/steak	38-37	American chz/mixed chz	40/39								
Ham/mozz		39/38	Slice Tom/ lettuce	39/40								
	Whole tomato	37	Spinach/guacamole	38/41								
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Address wall damage	in hallw	ay between restrooms and	d dining i	room							
	Restrooms equipped	temp gre	eater that 102 in both restr	ooms								
	Hand sink equipped	101										
	3 comp sink setup 11	2 quat sa	ani 200ppm									
45												
45												
	Great organization at chemical shelf and mop sink, mop hanging to dry											
45	General cleaning under dry storage /chemical shelves											
45	Need to seal holes in FRP throughout back of house											
	No tcs foods stored in under counter refrigerator under slicer - pending workorder											
45	Hood vent needs general detail cleaning inside (dripping lines observed) above double ovens											
	Sani in bucket 200ppm, towel stored in solution											
45			service line equipment on wl	neels								
32	-		, time to sand or replace									
32	Address rusting racks											
	Food slicer cleaned at											
42	<u> </u>		nk and silicone top of sink to	wall								
45	Need to address loose											
32			ulation panel under WIC do	or,								
	CO2 tanks secure to	waii										
Received (signature)		/e	See abo	)VE		Title: Person In Charg	ge/ Owner					
Inspected		. 1	Print:									
(signature)	V JM	2 LP	Richard	Hill		Samples: Y N	# collected					