

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/20/2023	Time in: 9:25	Time out: 10:27	License/Permit # FS 9074	Food Managers 2	Food Handlers 6 posted	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Subway 34947 N Goliad	Contact/Owner Name: Umar and Allie	* Number of Repeat Violations: _____	12/88/B	
Physical Address: 3084 N Goliad 118		✓ Number of Violations COS: _____		
Pest control : To provide		Hood Na	Grease trap / waste oil : To provide	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink					
		✓				Preventing Contamination by Hands					
W						✓					
3. Proper Hot Holding temperature(135°F) Water temp in steam table 158						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature Watch heating for hot holding / all received precooked						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked and frozen					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						✓					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Low					
	✓					Water/ Plumbing					
8. Food Received at proper temperature To check						✓					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device Leaks various					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting AllPrecooked						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3						✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <small>Freestyle and cutting board</small>											
		✓									
11. Proper disposition of returned, previously served or reconditioned											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All posted						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled PerOrder						30. Food Establishment Permit (Current/ insp sign posted) Posted 2023					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Haccp log completed 2 times per day						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See cutting boards					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Policy for allergens						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

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
Prevention of Food Contamination						Food Identification					
W						✓					
34. No Evidence of Insect contamination, rodent/other animals Watch Maint						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch beards - nets						1					
	✓					42. Non-Food Contact surfaces clean See					
1						✓					
36. Wiping Cloths; properly used and stored Stored in sanitizer						43. Adequate ventilation and lighting; designated areas used					
	✓					W					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area					
	✓					1					
38. Approved thawing method Pull thaw						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						✓					
W	✓					46. Toilet Facilities; properly constructed, supplied, and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage over sink						1					
	✓					47. Other Violations See					
40. Single-service & single-use articles; properly stored and used Watch storage											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Juana Garcia	Print:	Title: Person In Charge/ Owner Manager
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 34947	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9047	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev unit	39	Meatballs	112-118	Wif (HTT)	6.1
Veggie table		Back up unit			
Cut tomatoes	39/40	Overnight items		Reheated meatballs	171-180
Cut lettuce	41/	Pickles / onions	41/41		
Meat table		Wic			
Tuna	40	Rotisserie/2	39/39		
Ham / cheese	41/41	Cheese mix / mozz	41/41,		
Rotisserie/ mozz	40/40	Meat balls	41		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
10	Need to clean freestyle unit dispensers ... observed dangling slime on ice side
42	To clean around drain to soda station and make sure air gaps are maintained when doing so
	Restrooms equipped
	Hot water at hand sink 100
19	Small Leak at hand sink in back
W	To cook meatballs to required temp before placing into steam table - need to reach temp out of microwave before placing in steam table
42	Need to de- scale the hot wells in the steam table
32/10	Also need to keep cutting board sanded or replaced or replaced and cleaned with wishing cloth
	Green knife holder -.using quats 200 ppm
	Sanitizer in bucket 200 ppm
42/45	General detailed cleaning in front area under and around
42	Minor cleaning needed of shelves in wic
	Hot water at three comp 111
19	To repair any and all leaks at three comp sink and address rusty and oxidized connections
32/45	To make repairs with approved sources - tiles , grout etc issues
45	To address grout issues in various places
W	Keep an eye on back door
47	Best to place mop rack inside mop sink area to hang mops to allow to drain and dry
37	Small amount of frozen condensation dripping from fan basking in wif to address
45	To clean air vents where needed
	Using digital thermo
	Discussed using and changing sanitizer for green container
47	Keep gloves dispenser unit out is splash zone to front hand sink5
	Cookie tongs are washed daily
	Meat balls today were a fresh batch and were not a reheat therefore initial cooking only

Received by: Juana Garcia <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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