

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Melody Harris	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: Subway 34947	Physical Address: 3084 N Goliad 118	City/State: Rockwall	License/Permit # FS 9074	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Never cooler	38	ColdTop veggie unit		Wic	
Meatballs	158/159	Tomatoes (2)	41/40	Peppers	40
Meat coldToo		Cut greens (2)	41/41	Steak	39
Buffalo chick	37	Back up unit	45-51	Turkey	40
Turkey	38	Cut lettuce	45	Eggs	34
Tuna	39				
				Wif	7.7

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: temps taken in F
42	Minor cleaning inside cabinet under soda station
46/coa	Need paper towels in women's RR cos
46	Hot water in women's rr only 81 F men's room is 100 f
	Watch galvanized shelving in prep
	Hot water at hand sink 121F
	Red bucket sanitizer 200 ppm
	Using two buckets for knives now clean/ dirty and washing after use
	New lid on meat unit - great
02/37	Back up unit holding 44-51 to be addressed also need to scrub inside unit - brown coating / also standing water
42	Also need to scrub shelving - coated
	Tongs are replaced every 4 hrs
	Slicer is cleaned every 4hrs
	Washing / rinsing /spraying/ spreading with a wiping cloth to allow to air dry
	Using Bleach product in spray bottle that was used for knives 100Pp / watch and keep
	Cookie unit is new - two sets of tong for cookies - separate for nuts - keep clean
42/45	Minor cleaning under equipment / and air vents over equipment
W/42	Keep an eye on new cutting boards -Clean under as well
42	To scrub outsides of oil containers / dressings etc
45	To fill small holes in walls
W	Keep an eye on rusty shelving in wic
W	Will need to address painted shelving in dry storage - bar netting can extend life and keep fromRunning paint
	Sink sanitizer- 200Ppm
45	To clean all drains and clean under rubber mat under three comp sink and l
45	Fill holes in wall behind three comp sink where old bracket was screwed in wall
34	Smalll gap at. BottomOf back door
W	To address hanging mops into buckets when drying - making a puddle on floor
42/45	General cleaning around mop sink /
44	Excess boxes and etc will be removed / clean around dumpster - noted on construction list too

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