2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

Date 01 .		9/2	20	24	Time in: 3:15	Time out: 4:26		nse/Permit						Handlers 6	2 CFM	Page 1 of	f_2_
Esta	blis	hm	ent l	Vam	ion: 1-Routine e:	2-Follow U	Contact/Ow		4	-Inv	estig	atio	n	5-CO/Construction Number of Repeat Viol		TOTAL/SC	ORE
Phys 3084	sica	1 A	ldre	ss:			Umar and	d allie		ood				e trap :	Follow-up: Yes V	9/91/	/A
	C	omj	plian	ice St	tatus: Out = not in co	ompliance IN = in	12/11/023 compliance	NO = not		rved		A = n	ot ap	11/22/23 40 gals plicable COS = corrected on	site R = repeat vio	lation W= Wa	atch
									ire Iı	mme	diate	Cor	rect	ox for IN, NO, NA, COS Maive Action not to exceed 3 days	rk an 💢 in appropriat ys	e box for K	
	Î	N O	N A	C O		nperature for Fo	•	R	U) I J N	lianc N O	N	C	 Emp	loyee Health		R
T				S	1. Proper cooling time				Т	•	,		S	12. Management, food emplo knowledge, responsibilities, a		employees;	T
3					2. Proper Cold Holding Back up unit /	g temperature(41°	°F/ 45°F) for Tcs n	ow		•	,			13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from	+
		ł			3. Proper Hot Holding									Preventing Co	ntamination by Han	ıds	
_		/			4. Proper cooking time	and temperature				·	•			14. Hands cleaned and prope	<u> </u>		
		,			5. Proper reheating pro	cedure for hot ho	olding (165°F in	n 2						15. No bare hand contact with			+
	١				Hours) 6. Time as a Public Hea	alth Control: prod	cedures & reco	ords						alternate method properly fol Gloves	lowed (APPROVED	YN)	
	١				o. Time as a rubile rice	ann Control, proc		лus		1				Highly Susc	eptible Populations	fered	
					Ap	proved Source				~	1			Pasteurized eggs used when r			
·					7. Food and ice obtaine good condition, safe, at destruction PFG			in		,					hemicals		
ı					8. Food Received at pro	oper temperature				~	,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	;
						n from Contami	nation			/	,			Water only 18. Toxic substances properly	identified, stored an	d used	+
·					9. Food Separated & pr preparation, storage, di					1				Wate	er/ Plumbing		
·	/				Watch 10. Food contact surfact Sanitized at _200			nd	W	/	,			19. Water from approved sou backflow device Building insp to c	-	ed; proper	
		/			11. Proper disposition of reconditioned Disc	of returned, previ	iously served o	r		/	,			20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
								2 Points)	viola	tions	s Req	uire	Cor	Watch rective Action within 10 day	s		
	I N	N O	N A	C O S		n of Knowledge/		R	U T	J N	N O	N A	C O S	Food Temperatur	re Control/ Identific	ation	R
·					21. Person in charge pr and perform duties/ Ce			dge,		•	•			27. Proper cooling method us Maintain Product Temperatur		quate to	
ı	1				22. Food Handler/ no u	nauthorized pers	ons/ personnel			~	1			28. Proper Date Marking and Good	1		
					Safe Water, Reco	Labeling	_			/	1			29. Thermometers provided, a Thermal test strips Digital, laser, strip		ed; Chemical/	
ı	/				23. Hot and Cold Wate See	r available; adeq	uate pressure, s	safe						Permit Requirement		peration	
٠					24. Required records at destruction); Packaged Per label	vailable (shellstoe Food labeled	ck tags; parasit	e	W	/	,			30. Food Establishment Per To post new one	mit/Inspection Curr	ent/ insp posted	L
			1		Conformance vita V	with Approved I		nd		T				Utensils, Equ 31. Adequate handwashing fa	ipment, and Vendin	0	
·					HACCP plan; Variance processing methods; m Taking temps 2	e obtained for spe anufacturer instru	ecialized uctions			•	•			supplied, used Equipped			
						sumer Advisory			٧	١				32. Food and Non-food Conta designed, constructed, and us Watch shelving	ed		
·	1				26. Posting of Consum- foods (Disclosure/Rem Emailed new poster	inder/Buffet Plat				•	•			33. Warewashing Facilities; i Service sink or curb cleaning Set up		used/	
0	I	N	N	C				ective Actio	n No) I	N	N	0 Da	ys or Next Inspection, Whic			R
T	N	0	A	o s	Prevention 34. No Evidence of Ins	of Food Contamination			T			A	O S	Food 41.Original container labeling	g (Bulk Food)		
1	,				animals See 35. Personal Cleanlines	ss/eating, drinking	g or tobacco us	se		<u> </u>	'			Dlyvo	ical Engilities		
				-	36. Wiping Cloths; pro Stored in sanit	_			1	T				42. Non-Food Contact surfac	es clean		
1					37. Environmental cont	tamination			_	+-				See 43. Adequate ventilation and	lighting; designated a	areas used	+
1	-		\dashv	-	Condensation 38. Approved thawing	ıın back u	p cooler		1	-				Watch inside 44. Garbage and Refuse prop			+
	1						la		1	-				See 45. Physical facilities installe			+
					39. Utensils, equipmen	er Use of Utensil		d.	1					See 46. Toilet Facilities; properly			+
·					dried, & handled/ In us Watch	se utensils; prope	erly used, store		1					See	constructed, supplied	i, and cican	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Melody Harris	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 34947		Physical A		ity/State: Rockwal	License/Permit # FS 9074	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT	IONS					
Item/Loc	cation	Temp	Item/Location	Temp	Item/Location	Temp			
Never	cooler	38	ColdTop veggie unit		Wic				
	Meatballs	158/159	Tomatoes (2)	41/40	Peppers	40			
M	leat coldToo		Cut greens (2)	41/41	Steak	39			
В	uffalo chick	37	Back up unit	45-51	Turkey	40			
	Turkey	38	Cut lettuce	45	Eggs	34			
	Tuna	39							
					Wif	7.7			
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSER	EVED AND			
42	Minor cleaning inside	cabinet u	nder 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	equipmer	nt / and air vents over equipr	nent					
W/42	Keep an eye on new o	cutting bo	ards -Clean under as well						
42	To scrub outsides of o	il contain	ers / dressings etc						
45	To fill small holes in wa	alls							
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	d clean u	nder rubber mat under three	comp si	nk and I				
45	Fill holes in wall behin	d three c	omp sink where old bracket	was scre	wed in wall				
34	Smalll gap at. Bottom(Of back d	oor						
W	To address hanging m	ops into	buckets when drying - maki	ng a pud	dle on floor				
42/45	5 General cleaning around mop sink /								
44	<u> </u>	will be re	emoved / clean around dump	oster - no					
Received (signature)		/e	Print:		Title: Person In Charge	/ Owner			
Inspected (signature)		utríck	Print:						
orm EH-06	<u> </u>				Samples: Y N	# collected			