

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: 01/11/2022	Time in: 9:50	Time out: 11:02	License/Permit # FS 9074 need 2022	Food handlers New within 30 days 1	Food managers 1	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 North	Contact/Owner Name: Allie	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: North Goliad	Pest control : Apt 12/13/21	Hood Na	Grease trap : We do 12 /21 40 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓				✓					
3						✓			✓		
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
W						Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					W					
		✓				✓					
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W	✓					W	✓				
W	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓					✓					

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					
W	✓					W	✓				
W	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
W	✓						✓				
	✓					Physical Facilities					
	✓					1					
W						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
	✓						✓				

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 North	Physical Address: North Goliad	City/State: Rockwall	License/Permit # FS 9074	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	35/36/5	Meat side of cold top		Wic	
Veggie cold top side		Mozz	41	Turkey	40
Cut lettuce	41	Steak	40	Peppers	38
Cut tomatoes at back	44	Tuna	40	Teri chicken	38
Used pan of tomatoes	46	Chicken	39	American cheese	40
Cut lettuce on right	45	Shredded	41	Wif	-8.1
Back up unit		Hot holding			
Ambient	37/38	Meatballs	149 /150		

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:
W/19	Watch area under soda station / will refer air gap issue to building inspections for clarity
	Restrooms equipped hot water 105 F
	Hot water in kitchen hand sinks etc 112 F
Notes	Avoid storage food container under hand sanitizer dispenser and also next to hand sink / moved briefly to this area/ moved to wic
Note	Reminder to only remove from wic what you can safely prep within 1 hr or so
	Sanitizer for buckets and sink 200 ppm
02	Veggie unit appears to be only cold at the top 1-2 inch portion ... lower sides and bottoms are not cold (For now must use tphc for veggie side) stickers to indicate 4 hrs before discarding g
	Meatballs are discarded at night / no left overs
	Tongs for cookies are separated - also no more peanut butter cookies
	Sanitizer for knives in green holder 100 ppm
	Discussed allergy training and policy
	Good date marking in wic
42	Minor detailed cleaning of shelving needed in wic
W	Watch placement of boxes covering light in wic
45	Maint items observed - cracked FRP and trim pieces / w watch tiles etc
39	Always best to hang mops to dry and store
39	Need to address adjust condensation drain pan at oven
45/42	Minor detailed cleaning needed under behind and around equipment
42	Need to clean shelving etc throughout
45	Need to dust ceiling over ovens and etc
45	Seal holes in walls where needed
32	Time for cutting boards to be sanded on line
	Will Followup today in solution for cold top

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

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