

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: 07/18/2023	Time in: 9:52	Time out: 11:14	License/Permit # Fs 9074	Food Manager: 2 (none on site)	Food Handlers 6 (2onsite)	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	Contact/Owner Name: Umar	* Number of Repeat Violations: _____	22/78/C
Physical Address: 4084 N Goliad		✓ 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"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✓			1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				✓	2. Proper Cold Holding temperature(41°F/ 45°F) Back up cooler / discarded at insp			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink	
	✓				3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves	
		✓			6. Time as a Public Health Control; procedures & records Prep only		Highly Susceptible Populations						
Approved Source									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG		Chemicals						
	✓				8. Food Received at proper temperature To check temp			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination						3				✓	18. Toxic substances properly identified, stored and used Storage in back / addressed		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Cos both		W	✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		✓			11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) None on site			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1 on site			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips out of date		
	✓				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 Per order			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
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			✓				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		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer not dispensing	

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Subway	Physical Address: 3084 N 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
Beverage unit	36	Meat unit		Wic	
Veggie cold top		Turkey / tuna	40/40	Turkey	39
Cut lettuce 2	41/42	Chicken / ham	41/41	Sal	39
Cut tomatoes 2	42/41	Meatballs	148	Tuna	39
Peppers	40			Wif	-2.2
Back up unit	45				
Cut lettuce	48				
Cut tomatoes	47				

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 in F
42/45	Need to clean under soda station - spills etc
W	Keep an eye on air gap at soda / ice drain - city approved
42 /34	General cleaning needed of freestyle machine - back splashing etc
	Restrooms equipped / hot water 112
10/cos	Sanitizer for slicer ...not showing on strips — remade spray bottle too strong - diluted to 100 ppm
	Hot water at hand sink 112
	Plastic trays under veggies in cold top may be what is causing them to be slightly high ...42/43
	Food in deeper containers without liners are better temps 40/41
42/45	Need to clean around slicer area and under and behind and around equipment on line
10	To store handle to oven tray clean
02	Over night temps of lettuce and tomatoes in reach in 47/48 - to discard Tcs foods over night storage
	No left overs served
42/46	Need to clean around steam tables
32	Cutting board to be sanded or replaced
39/	Need to clean thermos and replace laser with taped handle
42	Good dates marking and only minor cleaning needed in wic on shelving
32	To provide something on shelving under pans - bar netting etc - rusty shelving to replace
45/42/10	Three comp sink - need to reseal behind - and clean under etc/ need to scrub sinks too
45/32/	To remove mat on floor to clean under three comp sink / make repairs to cove base without tape and clean drains
37	To address condensation dripping on boxes in wif /
10	Sanitizer at three comp is not dispensing at proper ppm - below 100 quats ... will need to hand mix until unit repaired
18 /40	To store chemicals in back room below paper towels - towels up
42/45	Detailed cleaning needed in back room
Cos	Hand mixed sanitizer at three comp sink and tested to be 200 ppm for red bucket and sink
10/42	Need to also clean around cookie area inside and outside
W	Slicer is sanitized - after use and always less than 4 hrs / company received training by Corp
	Reminder that slicer spray and quats sanitizer to be kept separate from each other

Received by: See above <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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