

Followup Fee  
\$50.00 after  
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 7/10/24	Time in: 1:45	Time out: 2:35	License/Permit # FS-9074	CPFM 1	Food handlers All	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: Juana Garcia	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	9/91/A
Physical Address: 3084 N Goliad	Pest control : Apt pest 7/8/24	Hood N/a	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
					✓	1. Proper cooling time and temperature <b>No leftovers</b>			✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					✓	2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>			✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>State poster at hand sink</b>	
					✓	3. Proper Hot Holding temperature(135°F) <b>See</b>		<b>Preventing Contamination by Hands</b>							
					✓	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. ) <b>Gloves for RTE foods</b>	
					✓	6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>							
<b>Approved Source</b>												✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>N/a</b>		
					✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>PFG</b>		<b>Chemicals</b>							
					✓	8. Food Received at proper temperature <b>Checking</b>			✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>	
<b>Protection from Contamination</b>												✓	18. Toxic substances properly identified, stored and used		
					✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>							
					3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
					✓	11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>			✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
					✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>			✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>	
					✓	22. Food Handler/ no unauthorized persons/ personnel <b>6 within 30 days</b>			✓					28. Proper Date Marking and disposition <b>Good date labels</b>	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>												✓	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, strips current</b>		
					✓	23. Hot and Cold Water available; adequate pressure, safe <b>124, Good pressure</b>		<b>Permit Requirement, Prerequisite for Operation</b>							
					✓	24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled <b>Commercial</b>			✓					30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted &amp; Current</b>	
<b>Conformance with Approved Procedures</b>												✓	<b>Utensils, Equipment, and Vending</b>		
					✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temp log 2x daily</b>			✓					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
<b>Consumer Advisory</b>												2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>		
					✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request			✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
O	I	N	N	C				O	I	N	N	C			
U	T		A	O	S			U	T		A	O	S		
					1	34. No Evidence of Insect contamination, rodent/other animals			✓					41. Original container labeling (Bulk Food)	
					✓	35. Personal Cleanliness/eating, drinking or tobacco use <b>Stored low</b>		<b>Physical Facilities</b>							
					✓	36. Wiping Cloths; properly used and stored <b>Sores in solution 200ppm</b>		1						42. Non-Food Contact surfaces clean	
					✓	37. Environmental contamination			✓					43. Adequate ventilation and lighting; designated areas used	
					✓	38. Approved thawing method <b>WIC</b>		1						44. Garbage and Refuse properly disposed; facilities maintained <b>Trash bags lying on ground by dumpster</b>	
<b>Proper Use of Utensils</b>												1	45. Physical facilities installed, maintained, and clean		
					✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
					✓	40. Single-service & single-use articles; properly stored and used							✓	47. Other Violations <b>N/A</b>	

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Juana Garcia</b>	<b>Print:</b> <b>Juana Garcia</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <b>Richard Hill</b>	<b>Print:</b> <b>Richard Hill</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Subway #34947 North</b>	Physical Address: <b>3084 N Goliad</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9074</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beverage Cooler	48	UC refrigerator amb	37		
WIF (HTT)	1.5	Service Line			
WIC	38	Meatballs	138		
Chicken/teriyaki chicken	39/39	Ham/steak	38/37		
Cold cut/ tuna	39/38	American chz/mozz	37/37		
Cheddar slice/blended chz	39/40	Slice Tom/ lettuce	40/39		
Whole tomato	39	Spinach/guacamole	40/39		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped, temp greater than 100 in each room
	Hand sink equipped, temp greater than
	3 comp sink setup, 124, quat sani 200ppm
10	Need to clean soda dispenser daily
10	Need to clean ice chute, mold inside chute
	Ice tea nozzles cleaned daily
32/45	Need to repair/replace frp on left side of 3 comp sink wall
32/45	Need to repair replace broken cove base tile as need around kitchen
	Good practice to store mop head hanging up to dry Prope
	CO2 tanks secured to wall
42	Need to repair/replace prep table bottom shelf, tilted towards back
	Red sani buckets filled at 3 comp sink 200ppm
45	WIF general detail cleaning under shelves and in corners
45	WIC general detail cleaning under shelves and in corners
	Slicer is cleaned before and after every use
	Using gloves to handle Rte foods
	Using digital thermo, strips current
44/34	Do your part to clean around dumpster enclosure, will attract small pest and animals
34	Air curtain inoperable during inspection

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b> <b>See above</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature)	<b>Print:</b> <b>Richard Hill</b>	<b>Samples: Y N # collected</b>

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