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
Allergy policy/training Vomit clean up Employee health
Employee health

Dat		7/2	20	21	Time in: 9:58	Time out: 10: 50		e/Permit = 907 4						Sandwich Risk Category Sandwich Risk Category Page 1 of 2	2
					tion: 1-Routine	2-Follow Up				-Inve	estiga	atior	n	5-CO/Construction 6-Other TOTAL/SCO	RE
Est	abli	shm	ent]	Nan	ne:		Contact/Own		_					* Number of Repeat Violations: ✓ Number of Violations COS:	
_		al A			North	Pesi	Allie		Но	ood		G	reas	e trap: Follow-up: Yes 7	4
		ioliac				Apt 6	6/14/21		Na					o / current invoice not on site No	
Mar					Status: Out = not in cor points in the OUT box for	mpliance IN = in c each numbered ite	em Ma	NO = not						policable $COS = corrected on site O, NA, COS $:h
					Prior	rity Items (3 I	Points) violati	ons Requ						tive Action not to exceed 3 days	_
0	Î	ance N	N	C	Time and Tem	perature for Fo	od Safety	R	C	Compl	N	N	C	F 1 W 10	R
U T	N	0	A	o s	$(F = d\epsilon)$	egrees Fahrenheit			T		0	A	o s	Employee Health	
		/			1. Proper cooling time a	ind temperature				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		_			2. Proper Cold Holding	temperature(41°F	F/ 45°F)			+				13. Proper use of restriction and exclusion; No discharge from	-
	/				See		,			~				eyes, nose, and mouth	
	/				3. Proper Hot Holding to See	emperature(135°I	F)							Preventing Contamination by Hands	
		/			4. Proper cooking time a Meatballs in works - tem	and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
H					5. Proper reheating proc		ding (165°F in 2	:						15. No bare hand contact with ready to eat foods or approved	-
		/			Hours)					~				alternate method properly followed (APPROVED Y N)	
		/			6. Time as a Public Hea	lth Control; proce	edures & record	s		<u> </u>				Highly Susceptible Populations	
		<u> </u>												16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source						~		Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, an	d from approved s	source; Food in								
					destruction Perform	iance	parasite							Chemicals	
					8. Food Received at pro									17. Food additives; approved and properly stored; Washing Fruits	
					To always ched	ck				~				& Vegetables Water	
					Protection	from Contamin	ation		٧	V				18. Toxic substances properly identified, stored and used Watch storage in back room	
П					9. Food Separated & pro	· A	_								
					preparation, storage, dis Watch									Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200					/				19. Water from approved source; Plumbing installed; proper backflow device Watch	
					11. Proper disposition o reconditioned	f returned, previo	ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					טפום	arucu									
							tion Items (2	Points)	viola	tions	Req	uire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	C O	Pric			Points)	U) I J N	Req N O	uire N A	C	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O	N A	C O S	Pric	ority Foundat of Knowledge/ lesent, demonstrati	Personnel ion of knowledg	R	O) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur	ority Foundat of Knowledge/ l esent, demonstrati tified Food Mana	Personnel ion of knowledg	R	U) I J N	N	N	C	Food Temperature Control/ Identification	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1	ority Foundat of Knowledge/ l esent, demonstrati tified Food Mana	Personnel ion of knowledg	R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record	ority Foundat of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and Fo Labeling	Personnel ion of knowledg ager (CFM) ons/ personnel 'ood Package	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon	of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequa	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, saf	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction): Packaged	ority Foundat of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequatilable (shellstock Food labeled	Personnel ion of knowledg ager (CFM) ons/ personnel ood Package ate pressure, saf k tags; parasite	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged In Per Order or Comments.	ority Foundat of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso ordkeeping and F Labeling available; adequa- tailable (shellstood Food labeled COMMERCIA COMMERCIA TO STANDARD TO	Personnel ion of knowledg iger (CFM) ons/ personnel food Package tate pressure, saf k tags; parasite	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	R
_		N O	N A		Price Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged Per Order or Conformance w 25. Compliance with Va	ority Foundat of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequa ailable (shellstood Food labeled COMMERCIA with Approved P ariance, Specialize	Personnel ion of knowledg iger (CFM) ons/ personnel food Package tate pressure, saf ik tags; parasite collections rocedures ted Process, and	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSTEC Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order or Conformance w	ority Foundat of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequatilable; adequa	Personnel ion of knowledg ager (CFM) ons/ personnel food Package tate pressure, saf k tags; parasite al frocedures ted Process, and cialized	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSTEC Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged In Per Order Or Conformance with Va HACCP plan; Variance processing methods; ma	ority Foundat of Knowledge/ I of Knowledge/ I osent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adequa ailable (shellstool Food labeled COMMERCIA vith Approved P ariance, Specializ obtained for spec anufacturer instruct	Personnel ion of knowledg ager (CFM) ons/ personnel food Package tate pressure, saf k tags; parasite al frocedures ted Process, and cialized	e, R	U) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged In Per Order Or Conformance with Va HACCP plan; Variance processing methods; ma	ority Foundat of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequatilable; adequa	Personnel ion of knowledg ager (CFM) ons/ personnel food Package tate pressure, saf k tags; parasite al frocedures ted Process, and cialized	e, R	U		N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order or Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume	ority Foundat of Knowledge/ I of Knowledge/ I osent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequa ailable (shellstood Food labeled COMMERCIA with Approved P ariance, Specializ obtained for spec anufacturer instruct sumer Advisory or Advisories; raw	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package tate pressure, saf k tags; parasite al frocedures ted Process, and cialized ctions	e, e d	CUTT		N	N	C	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/	R
_		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order Or Conformance with Va HACCP plan; Variance processing methods; ma	esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequati ailable (shellstock Food labeled COMMERCIA with Approved P ariance, Specialize obtained for specialized obtained for specialized sumer Advisory	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package tate pressure, saf k tags; parasite al frocedures ted Process, and cialized ctions	e, e d	CUTT		N	N	C	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards	R
				S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order or Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	ority Foundat of Knowledge/ I of Knowledge/ I osent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequatilable (shellstood Food labeled COMMERCIA with Approved P ariance, Specializ obtained for spec anufacturer instruct sumer Advisory or Advisories; raw nder/Buffet Plate est	Personnel ion of knowledg ager (CFM) ons/ personnel Food Package tate pressure, saf ik tags; parasite al Procedures ted Process, and cialized ctions or or under cooke by Allergen Labe	e, e, dd dell	2	V V	NO	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) POSted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUU		N O	N A	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction): Packaged In Per Order or Conformance with Variance processing methods; market Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	ority Foundat of Knowledge/ I of Knowledge/ I osent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequatilable (shellstood Food labeled COMMERCIA with Approved P ariance, Specializ obtained for spec anufacturer instruct sumer Advisory or Advisories; raw nder/Buffet Plate est	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, saf k tags; parasite al crocedures ed Process, and cialized ctions ov or under cooke cy/ Allergen Labo	e, e d d d el	2	J J N J N J N J N J N J N J N J N J N J	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Fquipped	R
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order or Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque) Core Items (1 Poin Prevention of 34. No Evidence of Inse	ority Foundat of Knowledge/ I of Knowledge/ I of Knowledge/ I of Knowledge/ I osent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequa ailable (shellstock Food labeled COMMERCIA vith Approved P oriance, Specializ obtained for specianufacturer instruct sumer Advisory or Advisories; raw nder/Buffet Plate est of Food Contami	Personnel ion of knowledg ager (CFM) ons/ personnel food Package tate pressure, saf k tags; parasite al frocedures ted Process, and cialized ctions or under cooke c)/ Allergen Labo Require Correct ination	e, e, dd dell	2	J J N J N J N J N J N J N J N J N J N J	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Fouripped vs or Next Inspection, Whichever Comes First	
OUU		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged In Per Order Or Conformance with Vallace processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Ingredients by requered to the prevention of the preven	esent, demonstratitified Food Mana nauthorized perso redkeeping and Food Labeling available; adequation and the second se	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, safe k tags; parasite al crocedures ded Process, and cialized ctions ov or under cooke c)/ Allergen Labe cal	e, e, dd dell	2	J J N J N J N J N J N J N J N J N J N J	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Fquipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order or Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque) Core Items (1 Poin Prevention of Sanimals Flies 35. Personal Cleanliness Watch 36. Wining Cloths: pror	ority Foundat of Knowledge/ I of Knowledge/ I of Knowledge/ I esent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequati ailable (shellstock Food labeled COMMERCIA vith Approved P ariance, Specializ obtained for specializ obtained for specializ obtained for specialize o	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, safe k tags; parasite al crocedures and Process, and citalized citions or or under cooke c)/ Allergen Labo and the contraction of the cooke cooker of the cooker cooker cooker of the cooker cooker cooker of the cooker	e, e, dd dell	2 2 Un No.	V V V V V V V V V V V V V V V V V V V	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Foulipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order Or Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque) Core Items (1 Poin Prevention of the process of the p	esent, demonstratified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adequation and the commercial second and the commercial seco	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, safe k tags; parasite al crocedures and Process, and citalized citions or or under cooke c)/ Allergen Labo and the control of the cooke c)/ Allergen Labo and the cooke c)/ All	e, e, dd dell	2	V V V V V V V V V V V V V V V V V V V	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped 13. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order or Conformance with Variance processing methods; marked processing methods; marked processing methods; marked processing methods (Disclosure/Remilingredients by requestion of the prevention of the prevention of the prevention of the processing methods; Tenvironmental contains and processing methods of the prevention of t	ority Foundat of Knowledge/ I seent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequati ailable (shellstock Food labeled COMMERCIA with Approved P ariance, Specialize obtained for	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, safe k tags; parasite al crocedures and Process, and citalized citions or or under cooke c)/ Allergen Labo and the control of the cooke c)/ Allergen Labo and the cooke c)/ All	e, e, dd dell	2 2 Un No.	V V V V V V V V V V V V V V V V V V V	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch in coolers	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order Or Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque) Core Items (1 Poin Prevention of the process of the p	ority Foundat of Knowledge/ I seent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequati ailable (shellstock Food labeled COMMERCIA with Approved P ariance, Specialize obtained for	Personnel ion of knowledg ager (CFM) ons/ personnel cood Package ate pressure, safe k tags; parasite al crocedures and Process, and citalized citions or or under cooke c)/ Allergen Labo and the control of the cooke c)/ Allergen Labo and the cooke c)/ All	e, e, dd dell	2 2 Un No.	V V V V V V V V V V V V V V V V V V V	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Fquipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch in coolers 44. Garbage and Refuse properly disposed; facilities maintained	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Recon 23. Hot and Cold Water 24. Required records av destruction); Packaged I Per Order Or Conformance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by requesting the processing methods) and prevention of the pr	ority Foundat of Knowledge/ I seent, demonstrati tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequati ailable (shellstock Food labeled COMMERCIA with Approved P ariance, Specialize obtained for	Personnel ion of knowledg ager (CFM) ons/ personnel lood Package late pressure, saf k tags; parasite al lorocedures led Process, and cialized ctions or under cooke loy/ Allergen Labo late and looke look	e, e, dd dell	2 2 Un No.	V V V V V V V V V V V V V V V V V V V	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Fouripped Took Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch in coolers 44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on outside 45. Physical facilities installed, maintained, and clean	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged In Per Order Or Conformance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remillingredients by requesting the processing methods) and prevention of the sanimals Flies 35. Personal Cleanliness Watch 36. Wiping Cloths; properties of the processing methods of the sanimals Flies 37. Environmental contains of the processing methods of the sanimals Flies 38. Approved thawing in the properties of the properties of the properties of the processing methods of the properties of the processing methods of the	esent, demonstratitified Food Mana nauthorized perso redkeeping and Food Labeling available; adequation and the second se	Personnel ion of knowledge ger (CFM) ons/ personnel food Package tate pressure, saf ik tags; parasite al frocedures ted Process, and cialized ctions or or under cooke cy Allergen Labo Require Correct ination in, rodent/other g or tobacco use ored s rly used, stored,	e, e, dd dell	2 1	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped The properties of the property o	
OUT		N	N	S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur In works for new Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged In Per Order Or Conformance with Variance processing methods; material contents of the processing methods (Disclosure/Reminingredients by requestions) Consumer (1 Point Prevention of 34. No Evidence of Inseanimals Flies animals Flies 35. Personal Cleanliness Watch 36. Wiping Cloths; programmental contents of the processing methods of the processing of Consumer (1 Point Prevention of 34. No Evidence of Inseanimals Flies 35. Personal Cleanliness Watch 37. Environmental contents of the processing methods of the proce	esent, demonstratitified Food Mana nauthorized perso redkeeping and Food Labeling available; adequation and the second se	Personnel ion of knowledge ger (CFM) ons/ personnel food Package tate pressure, saf ik tags; parasite al frocedures ted Process, and cialized ctions or or under cooke cy Allergen Labo Require Correct ination in, rodent/other g or tobacco use ored s rly used, stored,	e, e, dd dell	2 2	V V V V V V V V V V V V V V V V V V V	N O	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached and watch cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped Tys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch in coolers 44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on outside 45. Physical facilities installed, maintained, and clean See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oillion Byrd	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway north		Physical Address: N Goliad		City/State: Rockwa	ıll	License/Permit # FS 9074	Page 2 of 2			
	<u> </u>		TEMPERATURE OBSERV	ATIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Loc	ation	Temp			
Bevera	age cooler	36 Back up cooler		r 38		Wif	2			
Ve	eggie cooler		Cut lettuce	40						
	Tomatoes	39/39	Wic							
(Cut greens	40/39	Roast beef	39						
М	eat cold top		Chicken	39						
Egg	gs / roast beef	33/31	Tomatoes	39						
Tu	ına / chicken	33/34								
Meat	balls being heated	112								
	-	OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
42	Clean beverage drain trough moldy									
	Ingredients by request / cookies same tongs									
	Hot water 105 at hand sink / 112 at three comp									
40	Avoid storing sandwich wrapping under hand sink (also next to sanitizer in box)									
42/45			<u> </u>			,				
42/45										
	Watch condensation trough under oven - empty when needed Sanitizer in green knife holder 100 ppm									
45	Clean around faucet to three comp sink									
45	Need to reseal behind three comp									
40/										
40 w	Avoid storing lids to party trays on same shelving as chemical back up -cos (departed) in boxes									
42	Minor cleaning of shelving in wic									
W	Avoid storing boxes over prepped in wic - not observed just advising									
32	Address galvanized shelving various see below									
	Sink sanitizer 200 ppm									
45	Clean drains where needed									
45	Repair cove base where needed									
37/47	·									
	To address ASAP									
42/45										
32		-		der Pickle	s etc					
45	Address rusty galvanized shelving in dry storage area under Pickles etc Clean air vents where needed									
	Using laser probe combo									
46	Need hand soap in men's room and paper towels in women's									
	Watch clutter in back prep and front areas - paper									
	Avoid floor storage throughout									
Received (signature)	See abov	/e	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		utríck	Print:			Samples: V. N.	# collected			
	-					Samples: Y N	# collected			