

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: <b>07/07/2021</b>	Time in: <b>9:58</b>	Time out: <b>10: 50</b>	License/Permit # <b>FS 9074</b>	Est. Type <b>Sandwich</b>	Risk Category <b>Med</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Subway 34947 North</b>	Contact/Owner Name: <b>Allie</b>	* Number of Repeat Violations: _____	<b>8/92/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>North Goliad</b>	Pest control : <b>Apt 6/14/21</b>	Hood <b>Na</b>	Grease trap : <b>Can do / current invoice not on site</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
	✓										
	✓	✓				✓					
		✓				✓					
		✓									
<b>Approved Source</b>								✓			
	✓										
	✓					✓					
<b>Protection from Contamination</b>						W					
	✓										
	✓					✓					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓										
	✓					✓					
<b>Conformance with Approved Procedures</b>											
			✓			✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓										
	✓					1					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
	✓					1			✓		
1				✓							

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Dillion Byrd</b>	Print:	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

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Establishment Name: <b>Subway north</b>	Physical Address: <b>N Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9074</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	<b>36</b>	Back up cooler	<b>38</b>	Wif	<b>2</b>
Veggie cooler		Cut lettuce	<b>40</b>		
Tomatoes	<b>39/39</b>	Wic			
Cut greens	<b>40/39</b>	Roast beef	<b>39</b>		
Meat cold top		Chicken	<b>39</b>		
Eggs / roast beef	<b>33/31</b>	Tomatoes	<b>39</b>		
Tuna / chicken	<b>33/34</b>				
Meat balls being heated	<b>112</b>				

**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: All temps F
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	GeneralDetailedCleaning needed throughout
42/45	Clean under, inside, around all equipment and shelving etc
	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/	Eliminate floor storage of boxes on cardboard -
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	Wif - unit is iced up and also observed ice on floor and on box exteriors
	To address ASAP
42/45	Scrub behind three comp sink - again mentioned
32	Address rusty galvanized shelving in dry storage area under Pickles etc
45	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 by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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