	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health 																
Date: Time in: Time out: License/Per 7/15/2024 3:45 4:50 FS-88													Est. Type Risk Category Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complain								_	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner Name Subway #4159 (Ridge)													* Number of Repeat Violations: ✓ Number of Violations COS: 17/02/D				
Physical Address: Pest control : 2850 Ridge Rd Rockwall, TX owner to send								Hood Grease trap : owner to send									
Compliance Status: Out = not in compliance IN = in compliance NC								ot observed NA = not applicable COS = corrected									
Mark the appropriate points in the OUT box for each numbered item Mark '4' 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																	
Co O U	U N O A O Time and Temperature for Food Safety							0	ComplianceOINUNO			StatusNCAO	Employee Health				
Ť								Ť		12. Management, food employees and conditional employees;							
	~							knowledge, responsibilities, and reporting									
3					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	<				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature	\square			~			14. Hands cleaned and properly washed/ Gloves used prop					
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~	15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y, N							
		•		\mid	6. Time as a Public Health Control; procedures & records				Ľ								
	~												Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source				~				Pasteurized eggs used when required NO eggs				
	~	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 							Chemicals								
	۲	8. Food Received at proper temperature				\square			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	•	<u> </u>	<u> </u>		Protection from Contamination			3	•				18. Toxic substances properly identified, stored and used				
			9. Food Separated & protected, prevented during food														
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and							19. Water from approved source; Plumbing installed; proper					
3					Sanitized at ppm/temperature				~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	nts R		0	Ι	Ν	Ν	С	R				
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,	_		U T	N	0	A	O S	Food Temperature Control/ Identification				
2					and perform duties/ Certified Food Manager/ Posted				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ personnel				~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	~		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				<		30. Food Establishment Permit (Current/insp report sign p						
			1		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				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	T	N	N	6	Core Items (1 Point) Violations Require Corrective	Acti		Not 0	to E I	xcee N	ed 90 N	0 Da C	uys or Next Inspection , Whichever Comes First				
U T	I N	N O	A	C O S	Prevention of Food Contamination	ĸ		U T	N N	N 0	A	o s	Food Identification				
1					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				
	~			\square	36. Wiping Cloths; properly used and stored	\bot		1					42. Non-Food Contact surfaces clean				
	~				37. Environmental contamination	\vdash			~				43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method				L			~				44. Garbage and Refuse properly disposed; facilities maintained					
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				40. Fonce Facinities, property constructed, supplied, and clean				
	~				40. Single-service & single-use articles; properly stored and used			1					47. Other Violations				

Retail Food Establishment Inspection Report

Received by: (signature) Lashanda Perry	Print: Lashanda Perry	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway #4159 (Ridge)	Physical A 2850	Ridge Rd	City/State: Rockwa	all, TX	License/Permit #	Page <u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F					
glass front drink cooler	36	ham	41	Item/Locat	1011	Temp r					
WIC/rotisserie chicken	41	tuna salad	41								
ham	41	chicken salad	50								
turkey	41	veggie toppings cold top/lettuc	• 45								
tomatoes	41	cut tomatoes	48								
front meat display/chicken	49	under counter cooler/	,								
chicken	48										
turkey	41										
Item Number AN INSPECTION OF YOUR EST NOTED BELOW: Prep Hand sink 100	NOTED BLEOW.										
3 comp sink 120+F											
10 To clean ice chute/s	ome pii	nk slime									
Sleeved straws and	Sleeved straws and wrapped utensils										
	Sani sink setup to 200ppm quats										
	Sani spray bottle setup too strong/COS/to use dispenser at 3 comp sink										
29 Need new test strips											
	Front hand sink 100+F equipped										
		nitized after every use				4.1					
		elow. The items at 41F were jus			mounts for less than	1 4 nours					
	Need certified food manager on duty during prep and service										
	Need first aid kit/need finger gloves, gauze, etc as employee cut finger/had to go home Sani bucket setup to 200ppm quats										
-		•									
• • • •	Need to clean up front under display/food debris Need to clean floors, under equipment										
34 Some flies											
Received by: (signature) Lashanda Perry		Lashan	da Pe	erry	Title: Person In Charge						
(signature) Lashanda Perry Inspected by: (signature) Christy Cor	tez, î	RS Christy C	ortez,	RS	Samples: Y N	# collected					

Form EH-06 (Revised 09-2015)