

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Preston Barrow	Print: Preston Barrow	Title: Person In Charge/ Owner Pic
Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 28067	Physical Address: S goliad	City/State: Rockwall	License/Permit # 6045	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	38/39	Pickles for reference	39	WIC	
Back up Cooler ambient	49	Meat cold top		Turkey	40
Cut lettuce just loaded this am	44	Turkey	40	Ham	40
Cut tomatoes jus loaded this am	44	mozzarella	41	Chicken	40
Cold top unit		Steak	40	Tomatoes	39
Left Tomatoes from back up	43	Meatballs	170		
Lettuce from back up	42				
Right Tom / lettuce	42/40				

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 TAKEN in F
42/45	Minor cleaning inside area under soda station
20	Reminder to maintain air gap under soda station from ice
42/	Freestyle unit wiped down daily - small amount of slime in drain pan / fruit flies
45	Repairs to cove base and tile to be addressed in remodel various locations in store
42	To clean surface under chips
W	Restrooms equipped but need cleaning toilets etc also loose faucet in womens
32	To address rusty shelving in various locations
37	Shelving to be 6 inches from floor
32	Spatulas to keep trimmed
20	To repair leak at three comp and reattached to wall , clean , seal
	Hot water 114/115 at sinks in kitchen
32/42/45	Need to address galvanized shelving that is difficult to keep clean — to clean and add netting until replaced
39	Watch low hanging basket over three comp - lids
42/37	Back up unit to be cleaned , and repaired to avoid freezing up as is the case today also standing water inside
39	Gaskets to also be replaced where needed
42/45	Detailed cleaning under and behind and around equipment
02	Moved all tcs foods out of back up,cooler to WIC
	Will monitor cold top to assure that temps fall from short amount of time in back up
42/45	General cleaning needed in front prep area
32	To sand or replace cutting boards as needed
	Sani buckets for wiping cloths 200 ppm
	Sani container for knives 100 ppm bleach
	Cookies containers and tongs to be cleaned as needed - no separate tongs - ingredients by request
42/45/32	Good date marking in WIC - to clean shelving and floor where neededrusty shelving in here too
45	To keep pipes from freestyle unit clean and free of slime snakes inside
	Pic was very knowledgeable in regards to food safety
	Watch clutter

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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