\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

09/19/2022 9:17 10:50 FS 60											Page 1 of 2	-	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					aint	4	-Inv	esti	gatio	n	5-CO/Construction 6-Other TOTAL/SCOR	£	
Establishment Name: Contact/Owner N Subway 28067 Umar / Allie											* Number of Repeat Violations: Vumber of Violations COS:		
Physical Address: 2006 S Goliad 226 Pest control: Apt 09/12/22						Hood					te trap/ waste oil Follow-up: Yes 15/85/E	3	
Compliance Status: Out = not in compliance IN = in compliance NO							not observed NA = not applicable COS = corrected on site R = repeat violati						
M	ark tl	he ap	pprop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation							NA, COS Mark an Vin appropriate box for R	
Co	mpliance Status					R	(plian	ce St	atus		R
U T	N	0		o S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			J N Γ				Employee Health	
		/			1. Proper cooling time and temperature			V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F) Back up unit			v				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To ,move to hand sink	
	/				3. Proper Hot Holding temperature(135°F) See					<u> </u>		Preventing Contamination by Hands	
		/			4. Proper cooking time and temperature			V	1		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) Gloves used to touch rte foods	
		/			6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source			V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	T						No shelled eggs Chemicals	
	/				8. Food Received at proper temperature Checking			V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only / rinsed	
					Protection from Contamination			V	-			18. Toxic substances properly identified, stored and used Stored sway	-
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<u> </u>			Water/ Plumbing	
w	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _200_ ppm/temperature 100 watch cleaning		3	3				19. Water from approved source; Plumbing installed; proper backflow device Watch front Bev station air gap	7
11. Proper disposition of returned, previously served or reconditioned Discarded				٧	٧				20. Approved Sewage/Wastewater Disposal System, proper disposal Clean drains where needed				
Priority Foundation Items (2 Po							_		_	$\overline{}$	rrective Action within 10 days		
O U T	I N	N O	A A	C O S	Demonstration of Knowledge/ Personnel	R	τ	J N Γ		A A	C O S	Food Temperature Control/ Identification	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Need one on duty		٧	٧,				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Back up unit	
	'				22. Food Handler/ no unauthorized persons/ personnel One on site	Ш		V	1			28. Proper Date Marking and disposition Good	
Safe Water, Recordkeeping and Food Package Labeling					V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital probe and test strips				
	/	23. Hot and Cold Water available; adequate pressure, safe See		Ш						Permit Requirement, Prerequisite for Operation			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial				V				30. Food Establishment Permit (Current/ insp sign posted) Posted			
		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			V				supplied, used Equipped	
			1 1		Consumer Advisory		2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various r lids cracked etc 33. Warewashing Facilities; installed, maintained, used/	
w	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request / separation if needed					•			00.5	Service sink or curb cleaning facility provided Equipped			
O U	I N	N O	N A	C O	Core Items (1 Point) Violations Require Correction Prevention of Food Contamination	R R	(t to	N	N	C		R
T 1	-11	,	14	s	34. No Evidence of Insect contamination, rodent/other			ר		,	S	41.Original container labeling (Bulk Food)	
Ľ					animals See / also repair back door 35. Personal Cleanliness/eating, drinking or tobacco use	+							
					Ç. Ç	+		T	T			Physical Facilities 42. Non-Food Contact surfaces clean	
┡	~				36. Wiping Cloths; properly used and stored Stored in solution 37. Environmental contamination	+	1	-	+			General 43. Adequate ventilation and lighting; designated areas used	\dashv
╚	1 Condensation 38. Approved thawing method			+	۷	1				44. Garbage and Refuse properly disposed; facilities maintained	\dashv		
		•					_	V	-			Watch 45. Physical facilities installed, maintained, and clean	\dashv
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1					General 46. Toilet Facilities; properly constructed, supplied, and clean	\dashv
1					dried, & handled/ In use utensils; properly used See 40. Single-service & single-use articles; properly stored	$\perp \downarrow$	۷	٧				Faucet loose in womens restroom 47. Other Violations	_

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Preston Barrow	Print: Preston Barrow	Title: Person In Charge/ Owner PiC
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Vay 28067	Physical A		City/State: Rockwal	License/Permit # 6045	Page 2 of 2					
		3 -	TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
Bev co	ooler	38/39	Pickles for reference	39	WIC						
Back	up Cooler ambient	49	Meat cold top		Turkey	40					
Cut let	tuce just loaded this am	44	Turkey	40	Ham	40					
Cut ton	natoes jus loaded this am	44	mozzarella	41	Chicken	40					
С	old top unit		Steak	40	Tomatoes	39					
Left To	omatoes from back up	43	Meatballs	170							
Lettu	ice from back up	42									
	nt Tom / lettuce	42/40									
<u>g</u> .	101117 10110100		SERVATIONS AND CORRECTIV	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T	ABLISHME			CTED TO THE CONDITIONS OBSERVE	ED AND					
42/45	Minor cleaning inside	area und	er soda station								
20			nder soda station from ice								
42/				drain nar	n / fruit flies						
45	Freestyle unit wiped down daily - small amount of slime in drain pan / fruit flies Repairs to cove base and tile to be addressed in remodel various locations in store										
42	Repairs to cove base and tile to be addressed in remodel various locations in store To clean surface under chips										
W											
32	Restrooms equipped but need cleaning toilets etc also loose faucet in womens										
37	To address rusty shelving in various locations Shelving to be 6 inches from floor										
32	Shelving to be 6 inches from floor										
20	Spatulas to keep trimmed To repair leak at three comp and reattached to wall, clean, seal										
20	Hot water 114/115 at sinks in kitchen										
32/42/45			elving that is difficult to keep	clean —	to clean and add netting un	til renlaced					
39	Watch low hanging ba		<u> </u>	Cicari	to clean and add netting un	птеріассо					
42/37			repaired to avoid freezing u	n ac ic th	e case today also standing y	water incide					
39	Gaskets to also be rep		<u> </u>	p as 15 till	e case loday also stariding v	valer iriside					
42/45	•			<u> </u>							
02	Detailed cleaning under and behind and around equipment Moved all tcs foods out of back up,cooler to WIC										
02	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 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 to											
45	To keep pipes from freestyle unit clean and free of slime snakes inside										
	10 Reap pipes from freestyre drift cream and free or silline strakes friside										
	Pic was very knowledgeable in regards to food safety										
	Watch clutter										
Received	ed by: Title: Person In Charge/ Owner										
(signature)	See abou	e/e									
Inspected	d by:		Print:								
(signature)	Kellv Kírkbo	itríck	\mathcal{RS}								
	7 - 1	•			Samples: Y N #6	collected					