

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Barbara Jones	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway S Goliad	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
Customer bev cooler	37	Line		Veggie unt	
Wif	-2	Meat balls	150	Cut lettuce	39/40
Wic	38	Meat unit		Cut tomatoes	38/39
Tomatoes	41	Tuna	40	Under counter back up	
Turkey	41	Eggs	32	Spinach	38
Dressing	41			Tomatoes	39

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	Minor cleaning inside bev cooler Freestyle machine ice hose approved by building insp Hot water in restroom 112 New delivery today
32	Need to start addressing rusty shelving in back storage area / especially under clean dishes Sink sanitizer - 200 ppm Back hand sink equipped
32	Address rusty shelving in wic
42/45	Minor cleaning in wic needed
47	Replace soap dispenser to allow masking tape to be removed
W	Replace spatulas where needed
40	Avoid storing anything related to food under the hand sink
W	Hair restraints to provide Front hand sink equipped Green knife sanitizer unit - 200 ppm Sani bucket - 200 ppm Need food thermo!! For internal food temp -
42/45	General detailed cleaning needed. Under front line etc Fake nails are effectively covered with gloves
W	Hands to be washed before lacing new pie of gloves on - this is a note only as did not confirm it not being done
W	Store empty chemical spray bottle below three comp sink -
42/45	General Cleaning under behind and around sinks shelving etc
W	Cookies - IF serving to wash tongs daily and void crossContact with utensils amd keep clean
W	Avoid reusing meatballs - or to have a strong cool down process in place tracking temps every 30 mins

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