

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: 09/03/2020	Time in: 10:00	Time out: 11:120	License/Permit # FS 6045	Est. Type FF	Risk Category Med	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	TOTAL/SCORE
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Establishment Name: Subway 28067 (Goliad)	Contact/Owner Name: Kaleem	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2006 S Goliad	Pest control : Will send	Hood Na	Grease trap : Can do 06/04/2020	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Avoid left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
W						✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Wic and milk cooler borderline						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
	✓					✓					
4. Proper cooking time and temperature See hot holding						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Prep						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					✓					
Approved Source						18. Toxic substances properly identified, stored and used Watch					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Performance						19. Water from approved source; Plumbing installed; proper backflow device Three comp sink drain pipe					
	✓					3					
8. Food Received at proper temperature Check at rec						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard/ no returns											
		✓									

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel New employees within 60 days						28. Proper Date Marking and disposition Great					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need metal stem thermo to check good					
	✓					2					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled For service						30. Food Establishment Permit (Current/ insp sign posted) 2020					
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 Logs						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving etc					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Discussed allergy						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals Back door						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch					
	✓					✓					
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used Watch in wic					
		✓				✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				✓					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean Repairs and cleaning under and behind and around a					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						47. Other Violations					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kimberly Feenstra	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 28067	Physical Address: 2006 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
Beverage cooler milk borderline	41/43	Meatballs	173	Wif	-6
Cold top veggies		Back up cooler			
Tomatoes	37/39	Tomatoes	39		
Lettuce	41/41	Wic	40/42		
Cold top meats		Chicken	40/42		
Tuna / chicken.	41/39	Ham	40/42		
Ham/ turkey	39/41	Sliced tomatoes	40/42		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Keep an eye on beverage cooler as it is holding barely 41 F -- have unit. Turned down
	Freestyle unit is cleaned every 2 day
	Sanitizer 150-200 ppm
	Hot water in restroom - 110 - both equipped / also 110 in food prep
	Chairs are being stored in restrooms
	Kitchen:
	Slk sanitizer 200 ppm
18	Drains to three comp sink to remove tea jug on pipe
32/45	Avoid painting SS shelving which then peels and becomes a physical contaminate iris
32/46	Address shelving unit that is peeling and has rusty places - bar netting if not peeling
45	Fill holes in walls where needed
39	Watch the low hanging lids and utensils over the three compartment sink - to protect
	Repair walls where needed - missing cove base
	Meatballs during the evening hours to avoid trashing left overs are kept cold on the line and reheated t
	To order to 165 and confirmed with thermo!
	Using peroxide product for dining room and bathroom also... use per label
W	Wic is holding borderline temps 40/42 to address!
32	Address rusty shelving in wic as well
	Great date marking
34 /45	Back door self closing device to be installed
	No more peanut butter cookies
	Two other cookies with nut products to separate tongs and ingredients by request
45	Make repairs to flooring and clean under behind and around
	Sanitizer in knife holder will always need to be tested before using - manager mixed perfect
COVID	Sanitizing dining room that is only used for take out - no seating at this time - sanitizing common surfaces hourly
	Employees self screening / masks / posting for masks / so co distancing etc

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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