Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date <b>05</b>		9/2	02	22	Time in: 10:35	Time out: <b>1:19</b>		nse/Permit						Food handlers Within 30 days Page 1 of 2	2
					tion: 1-Routine	2-Follow U		mplaint		-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE
Esta	blis	shmen	ıt N	lam	e:	_	Contact/Ow	vner Name:						* Number of Repeat Violations:  Vumber of Violations COS:	
		ay 40 al Add			gateway shell	Pe	Mike Tata	ırı / Hass		ood		G	reasi	e trap : Follow-up: Yes 2/98/	4
Hey			1100			Alls	state 04/01/202	22	Na					/14/2022 No 🗹	
Marl		C <b>ompl</b> i			tatus: Out = not in corpoints in the OUT box for	mpliance IN = in	item N	NO = no Mark $$ in						plicable COS = corrected on site R = repeat violation W-Water	ch
IVIGIF	C UI	с аррг	opr	iaic						_				ive Action not to exceed 3 days	
	plia I	ance S		IS C	m. 1 m		3.000	R		Comp	lianc N		tus C		R
		O A		o s	Time and Tem $(F = de$	i <b>perature for F</b> egrees Fahrenhe			ī	U N		A	o s	Employee Health	
			T	J	1. Proper cooling time a	and temperature	<b>)</b>		_		,		, ,	12. Management, food employees and conditional employees;	Т
										<b>'</b>				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding <b>See</b>	temperature(41	1°F/ 45°F)			./				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			4	_		(125	=0E)							Poster moved to hand sink	_
·					3. Proper Hot Holding to See	emperature(135	5°F)							Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature	e			/	•			14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proc	cedure for hot he	olding (165°F ii	n 2			,			15. No bare hand contact with ready to eat foods or approved	+
	9				Hours)									alternate method properly followed (APPROVED Y N ) Gloves	
	•	/			6. Time as a Public Hea Prep only	lth Control; pro	ocedures & reco	ords						Highly Susceptible Populations	
														16. Pasteurized foods used; prohibited food not offered	
					Арј	proved Source						V		Pasteurized eggs used when required Precooked only	
					7. Food and ice obtained good condition, safe, an	d from approved	d source; Food i	in			•				
L					destruction PFG	iu unaumerateu	i, parasite							Chemicals	
	$\dashv$			-	8. Food Received at pro	per temperature	e			Т	1			17. Food additives; approved and properly stored; Washing Fruits	
·	4				To check					/	1			& Vegetables Water only	
	L				Protection	from Contami	ination		٧	٨			•	18. Toxic substances properly identified, stored and used	+
	1		1		9. Food Separated & pro				V	<u> </u>				Watch boxes of Sani packs	
·	1				preparation, storage, dis									Water/ Plumbing	
					10. Food contact surface			nd		Ι.				19. Water from approved source; Plumbing installed; proper	
					Sanitized at 100	ppm/temperatur	re 150/		٧	<b>1</b>				backflow device Watch soda station	
					11. Proper disposition o	_		r			,			20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Disca	arded								disposal	
				_							-	_	_		
		N N	NI .	C	Prie	ority Founda	ation Items (				_	_	_	rective Action within 10 days	D
U	I N	N N O A	N A	C O S	Prio Demonstration			2 Points)	Ţ	D I U N	Req N O	uire N A	C	Food Temperature Control/ Identification	R
		N N O A	N A	C O S	<b>Demonstration</b> 21. Person in charge pre	of Knowledge	e/ Personnel	R	(	D I U N	N	N	С	·	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Beth Chatfield	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishmen Subwa	nt Name: L <b>y gateway</b>	Physical A  Hwy 2		City/State: Rockwal	License/Permit # FS 8497	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVAT	ΓIONS							
Item/Locati	· <del>····</del>	Temp F	Item/Location	Temp F	Item/Location	Temp					
Bottle co	ooler	39	Meat table		Wif	-16					
Bac	k up cooler		Tuna /chicken	38/38							
C	ut lettuce	39	Mozz/ turkey	39/40							
	Sauce	39	Veggie								
H	ot holding		Cut lettuce	41							
	leat balls	144-149	Cut tomatoes	41							
			Cheese	40							
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO THE CONDITIONS OBS	ERVED AND					
		?? Runnir	ng like a faucet - manager h	nas been	discussing with vendor						
	Hot water 100At front		<u> </u>		<u></u>						
	Storing items under si										
	Glove used to touch r										
K	Cnife sanitizer unit 100	) ppm tes	sted								
			avoiding left overs to pre	vent cool	ing down step						
					д атанта отгр						
	Plans to clean inside ice machine - today as routine  Quats sanitizer 150 ppm										
	Shelving unit for bags of dressing -badly rusted and bottomShelf is low										
	Wic - flooring										
	Shelving looks good in wic / date marking good in wic										
	Allergy policy - no guarantees / Ingredients by request /										
V	Watch floor storage in wif										
F	Hot water at 110 at the	ee comp	sink								
ι	Using cooper laser with probe										
37 V	Watch shelving variou	s - to be	6 inches from flooring etc								
V	Watch cheese placement on line - allergen										
W F	Floor storage to address										
W F	Fill small holes in walls where old shelving has been removed										
Received by (signature)	See abou		Print:		Title: Person In Char	ge/ Owner					
<del></del>	See abov Kelly kirkpo	<u> </u>									
Inspected by (signature)	y: - 7/077 7/1/27	t 7.	Print:								
	newy kurkpo	uruk	バス		Samples: Y N	# collected					