Follov	u i wu	rec		of \$50.00 is Ifter 1st		Ci	ity of F	Rock	w				ecu	Allerg	aid kit gy policy/trair clean up <u>byee health</u>	ning
Date:		3/20	22	Time in: 9:59	Time out: 10:45		License/Pe							Food Managers Food Hand	-	of
		e of In hment		tion: 1-Routine	2-Follow U		3-Complai ct/Owner N		4-	Inve	stiga	tior	1 [5-CO/Construction 6-Other * Number of Repeat Violations:	er TOTAL/SO	CORE
Subv	wa	y 40	651	(gateway shell)		Beth	Chatfield								5/95	/Δ
		Addro HWY			All	est contro Istate mon	ithly		Hoo Na	od				e trap / waste oil : Follow-up: Y 2 1000 les No		·/ `
Mark		omplia approp		tatus: Out = not in components in the OUT box for	$\frac{IN}{P} = in$	n complianc item	ce NC Mark	O = not o $\int in ap$							peat violation W-W ppropriate box for R	7atch
Comr	nlia	nce Sta	tus	Prio	rity Items (3	3 Points)	violations	Requi		<i>nmed</i> ompli				ive Action not to exceed 3 days		
O I U N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $			R	0 U	I N	N O	N A	N C	Employee Health		R				
1	ı		5	1. Proper cooling time and temperature				Т	~			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3				2. Proper Cold Holding temperature(41°F/45°F) Veggie side of cold top					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink			
V				3. Proper Hot Holding temperature(135°F) Meat balls					<u></u>				Preventing Contamination	by Hands		
	L	/		4. Proper cooking time and temperature					<				14. Hands cleaned and properly washed/ G	· · ·		
	ı			Hours)	ting procedure for hot holding (165°F in 2 If the second											
ľ	6. Time as a Public Health Control; procedures & records Prep only					& records					lations					
					proved Source							~		16. Pasteurized foods used; prohibited food Pasteurized eggs used when required Precooked	l not offered	
•		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals					
				8. Food Received at pro		e				~				17. Food additives; approved and properly & Vegetables Water	stored; Washing Fruit	.S
			L	Protection	n from Contam	ination				~				18. Toxic substances properly identified, st Stored low and away	ored and used	
V				9. Food Separated & propreparation, storage, dis	· • • ·	-	food			<u> </u>				Water/ Plumbing		
~	/			10. Food contact surface Sanitized at <u>200</u>	es and Returnat	bles ; Clear ^{Ire} 150	ned and -200			~			-	19. Water from approved source; Plumbing backflow device City approved	installed; proper	Τ
	ı	/		11. Proper disposition or reconditioned Disc	of returned, prev					~				20. Approved Sewage/Wastewater Disposa disposal	l System, proper	
0 1		N N	C	Prie	ority Found	ation Ite	ems (2 Poi	ints) v	iolat 0		Req N	uire N	Cor C	rective Action within 10 days		R
U N T	N	O A	O S	Demonstration 21. Person in charge pro	8				U T	N	0	A	O S	Food Temperature Control/ Io	lentification	
~										. /				27. Proper cooling method used; Equipme Maintain Product Temperature		
				and perform duties/ Cer 1 on duty		0	onnel			v ./				28. Proper Date Marking and disposition	ent Adequate to	
				and perform duties/ Cer	nauthorized persone this weeke	rsons/ perso				とく				Good 29. Thermometers provided, accurate, and Thermal test strips		
				and perform duties/ Cer 1 on duty 22. Food Handler/ no u Three.New to be dor Safe Water, Recor	nauthorized per- ne this weeke rdkeeping and Labeling	rsons/ perso and I Food Pac	kage			レ レ レ				Good 29. Thermometers provided, accurate, and a	calibrated; Chemical/	
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Subway gateway	Physical A 2205	nwy 276	City/State: Rockwal	License/Permit # 8497	Page <u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Location	Temp F				
Beverage cooler	40	Meat side		Wif	1.6				
Veggie cold top		Tuna / Salami	36/37						
Tomatoes		Beef/ cheese	40/41						
Cut lettuce	43	Back up cooler							
Cheese mixed	44	Egg cooked / sauce	e 35/37						
Mozz	45	Lettuce	40						
Wic	40	Meatballs	150						
Chicken/ tuna / ham	39/40/39								
Itam		SERVATIONS AND CORRECTI							
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO THE CONDITIONS OBSI	RVED AND				
Bread oven not workir	ng - there	fore will not be using - serv	ing salads	s / wraps etc today					
Hot water 114									
		s (keeping condiments in p							
		ld temps temps above are	borderlin	e e					
Sanitizer for knives 10									
Sanitizer in bucket 150									
Cleaning inside ice ma 39 To store ice bucket inv		•							
Test strips for both pro		· · · · · · · · · · · · · · · · · · ·							
Laser probe combo									
•	vic watch under ice machine too								
v	t insp will Followup today								
	-	· · ·							
Received by: (signature) See above	2	Print:		Title: Person In Charg	;e/ Owner				
Inspected by: (signature) See abo	ve	Print:		Samples: Y N	# collected				