

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: 07/13/2020	Time in: 10:05	Time out: 10:46	License/Permit # FS 9074	Est. Type Sandwich	Risk Category LOW	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 34947 North	Contact/Owner Name: Allie	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: Goliad	Pest control : Adp today	Hood Na	Grease trap : Will get info	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 No left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posting					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						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 Precooked					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						18. Toxic substances properly identified, stored and used Stored low					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG						19. Water from approved source; Plumbing installed; proper backflow device					
	✓							✓			
8. Food Received at proper temperature Taking temps						20. Approved Sewage/Wastewater Disposal System, proper disposal					
Protection from Contamination							✓				
	✓					21. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw					
9. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature See attached						22. Approved Sewage/Wastewater Disposal System, proper disposal					
					3	23. Hot and Cold Water available; adequate pressure, safe Good					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature See attached						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Wrapping per order					
		✓				Conformance with Approved Procedures					
11. Proper disposition of returned, previously served or reconditioned Discard						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						Food Temperature Control/ Identification					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
	✓					W	✓				
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 Watch temps in cold top with plastic trays					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel New employees working on it - 60 days						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser and probe good BUT need test strips for knife holder					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Good						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Wrapping per order						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
				✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sink sanitizer 200 ppm					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First					
Consumer Advisory						Prevention of Food Contamination					
	✓					OUT	IN	NO	NA	COS	R
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Known allergens - care taken - separate tongs for cookies								✓			
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						Food Identification					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
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					
	✓					W	✓				
36. Wiping Cloths; properly used and stored Store in sanitizer						43. Adequate ventilation and lighting; designated areas used					
1							✓				
37. Environmental contamination Condensation in WIF						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
		✓				45. Physical facilities installed, maintained, and clean See attached					
38. Approved thawing method Pull thaw to wic						46. Toilet Facilities; properly constructed, supplied, and clean					
Proper Use of Utensils						47. Other Violations					
W							✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch knife holder ppm											
	✓										
40. Single-service & single-use articles; properly stored and used Watch under sink											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Dillon Byrd	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly KirkpatrickRS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway north	Physical Address: Goliad north	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	39	Meatballs	136	Wif	-7
Veggie side of cold top		Back up cooler			
Tomatoes	41/41	35/38/41			
Cut lettuce	41/41	Wic	39		
Meat side		Ham	40		
Tuna	41	Strips	39		
Turkey barely	41	Peppers	39		
Steak barely	41				

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 Touched surfaces are cleaned and sanitized hourly
	To pay attention to tea unit dispenser paddles and ridge that is difficult to clean.
	Hot water in restrooms-109/ hot water reached 116 in kitchen area all sinks
10	Knife sanitizer unit -not showing up on test strips as made
Note	Temps of items with plastic raised tray liners are holding borderline temps could be as product is not in contact with metal pan?
W	Unit is radiantly cooled - SS is a good conductor if allowed to be in contact with food as well
	Sanitizer in buckets 200 ppm Quats
45	Minimal cleaning in wic - air vents
	Great date marking
45	Repair wall in mop sink area
37	Need to address condensation in wif
	Watch lighting in both wic and wif - better
34	Repair back door to self close - broken
29	Need test strips for knife sanitizer container
	Reminder that you are using two different chemical products that could react with each other so care is to be taken!
	Quats and bleach are to be used separately.
	Ingredients by request
Covid	Stickers on window when entering - socialDistancing/ minima tables allowed
	Shield at POS / mask employees / stickers on floor / screening employees when they arrive

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

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