

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

2nd Followup \$50.00

City of Rockwall

Date: 01/07/2021	Time in: 11:11	Time out: 12:00	License/Permit # FS 8844	Est. Type Sandwich	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 4159	Contact/Owner Name: Akhtar	* Number of Repeat Violations: _____	13/87/B
Physical Address: Ridge road		✓ Number of Violations COS: _____	
Pest control : 12/14/2020 APT	Hood Na	Grease trap : Can do 12/16/2020 40gala	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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					
		✓				✓					
3						✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
W		✓				Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓					2					
W	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W	✓				
W	✓					✓					

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							✓				
	✓					Physical Facilities					
	✓					1					
W						W	✓				
	✓					✓					
Proper Use of Utensils						1					
	✓					1					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bryce Baxter	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 4159	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 8844	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler customer	39	Veggie cold top	49/52	Wic	37
Steam table		Tomatoes	41	Turkey	47
Meat balls	179	Cut lettuce	45	Chicken	39
Meat cold top		Cut lettuce	45	Sal	39
Tuna	39	This unit is holding high temps			
Steak	39	Back up unit	51/56	Wif -2	
Chicken	38	Lettuce	41		
		Chicken	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:
46	Hot water in restrooms 101 F / both equipped - to repair door closure in women's
42/34	Need to clean syrup spills under soda station inside cabinet -
W	Reminder that the design of the tea dispenser paddles allows for product to "stand" in crease
	Make sure these are kept clean and dry!
	Hot water in kitchen 120 F
	Discussed cooling down meatballs and batch cooking to avoid the process over all
	Sanitizer in bucket 200 ppm Quats
02	Will need to limit time of veggies in cold top to 4 hrs or less until unit is repaired to hold 41 or less
27	Back up unit is blowing ambient of 51-55 - block of ice in back of unit
	To avoid using until repaired (product is 41 or less but just places into unit today)
42	Clean inside cabinets under sink etc
18	Knife sanitizer is 200 ppm bleach which is too high and should be not over 100 ppm to address
	Good date marking
	Sink sanitizer 200 ppm
	Watch mop storage - hang to dry
	Dumpster area looks okay - watch it
	Using laser thermo with probe
	Washing produce with water only
W	No more peanut cookies / known allergens by request / separate etc - allergen policy
	No posting however of known allergens
40	Avoid reuse of tomato boxes for non original
42/45	GeneralDetailed. Cleaning under behind and around equipment
	Using one tongs for all cookies / customers observe

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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