Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

Date: 01/07/2021		Time in: Time out: 12:00											Sandwich Risk Category Nage 1 of 2	<u>></u>		
			2-Follow U	v Up 3-Complaint 4-In			Inves					TOTAL/SCORE				
	Establishment Name: Subway 4159						Contact/Owner Name: Akhtar								* Number of Repeat Violations: ✓ Number of Violations COS:	_
	Physical Address:												G	reas	13/87/	В
Ridg	Ridge road $12/14/2020$ Compliance Status: Out = not in compliance $IN = in compliance$									Na			-		o 12/16/2020 40gala No	
Mar	C k the	ompli: appro	nce S priate	Status: Ou points in the C	t = not in cor OUT box for	npliance are in a second numbered numbered in a second numbered numbe		111	$\int = \text{not o}$ $\int \text{in app}$						pplicable COS = corrected on site R = repeat violation W -Watch O , NA , COS Mark an V in appropriate box for R	n
G	12	C4	-4	Г	Prior	rity Items (3	Points) violations	Requir	_					tive Action not to exceed 3 days	
О								R	O I N U N O			N C A O				
T	11	O A	s	1 Proper co		egrees Fahrenhe nd temperature	,		T	14		А	s	12. Management, food employees and conditional employees;		
	L			Discus	sed	na temperature					~				knowledge, responsibilities, and reporting	
				2. Proper Co	old Holding	temperature(41	°F/ 45°F	7)	Ħ						13. Proper use of restriction and exclusion; No discharge from	
3				See att							•				eyes, nose, and mouth Screening employees at arrival / poster posted	
	/			3. Proper Ho See	ot Holding te	emperature(135	5°F)								Preventing Contamination by Hands	
	ı			4. Proper co	oking time a	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper re Hours)	heating proc	edure for hot he	olding (1	65°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
Н	W 6. Time as a Public Health Control; prep only / sticker today for cold top to					lth Control: pro	cedures	& records							Gloves	
W	·			Prep only / s	ticker today	for cold top unit	t		Ш		1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	proved Source							~		Pasteurized eggs used when required Precooked only used	
П	T					1 from approved			П						Trecooked Only used	
				destruction	on, sare, and	d unadulterated	i; parasite	е							Chemicals	
						per temperature	e		\Box						17. Food additives; approved and properly stored; Washing Fruits	
				With the	ermo						~				& Vegetables Water only	
					Protection	from Contami	ination			3					18. Toxic substances properly identified, stored and used Sanitizer too strong	ı
						otected, prevent play, and tastin		g food							Water/ Plumbing	
				10. Food co	ntact surface	es and Returnab	oles ; Clea	aned and	H						19. Water from approved source; Plumbing installed; proper	
	Sanitized at 200 ppm/tempera													backflow device Air gap under three comp done		
	11. Proper disposition of returned, pr reconditioned Discarded										~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
									ints) vi	olati	ions .	Req	uire	Cor	rrective Action within 10 days	
O I N N C U N O A O Demonstration of Knowled			of Knowledge	R				I N	N O	N A	C O		R			
Т			S			sent, demonstratified Food Mar				т 2				S	27. Proper cooling method used; Equipment Adequate to	
				3		nauthorized pers		,		_					Maintain Product Temperature 28. Proper Date Marking and disposition	
W				Working o	n getting th	nem all done	30113/ pc1.	30IIICI			~				Good 29. Thermometers provided, accurate, and calibrated; Chemical/	
Safe Water, Recordkeeping a Labeling				dkeeping and Labeling	Food Pa	ıckage			~				Thermal test strips			
Π.	23. Hot and Cold Water available; ad					available; adeq	quate pres	ssure, safe			I				Digital and test strips for both chemicals on site Permit Requirement, Prerequisite for Operation	
H	Good 24. Required reco					ock tags;	parasite			ا ،				30. Food Establishment Permit (Current/ insp sign posted)		
				Per or	; Packaged I der	Food labeled				W	'				Posted 2020	ı
			Τ			rith Approved									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		-	,	HACCP pla	n; Variance	obtained for sp nufacturer instr	ecialized				~				supplied, used Equipped	
					Cons	umer Advisor	y								32. Food and Non-food Contact surfaces cleanable, properly	
										W	•				designed, constructed, and used Keep an eye on cutting boards	
W				foods (Disc	losure/Remin	r Advisories; ra nder/Buffet Pla					/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
					s by reque		Roguiro	Corrective	Action	Not	to F	YC 0 0	od 90) Da	Equipped ays or Next Inspection, Whichever Comes First	
O U		N N O A	C		`	of Food Contar	•		R	OU	I N	N O	N A	C O		R
T			S			ct contamination				T				S	41.Original container labeling (Bulk Food)	
1				animals Se	е	s/eating, drinkir						/				
			_	Watch		perly used and s	-		\square			I			Physical Facilities 42. Non-Food Contact surfaces clean	
				In buck	<u>ets</u>				\square	1					See 43. Adequate ventilation and lighting; designated areas used	
W				Watch (opportu	ınıtıes				W	~				Watch in Wic	
				38. Approve Pull thay	va tnawing n	netnod					/				44. Garbage and Refuse properly disposed; facilities maintained	
						r Use of Utensi				1					45. Physical facilities installed, maintained, and clean See	
					ndled/ In use	, & linens; prope e utensils; prope				1	J				46. Toilet Facilities; properly constructed, supplied, and clean Self closure on women's	1
1				40. Single-s	ervice & sin	gle-use articles	; properly	y stored				_			47. Other Violations	
1'				and used C	ai UD(Jaiu					ľ	*				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Bryce Baxter	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Yay 4159	Physical A Ridge		City/State: Rockwal	License/Permit # FS 8844	Page <u>2</u> of <u>2</u>						
	,	- 3	TEMPERATURE OBSERVAT	IONS								
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp						
Bevera	age cooler customer	39	Veggie cold top	49/52	Wic	37						
S	Steam table		Tomatoes	41	Turkey	47						
	Meat balls	179	Cut lettuce	45	Chicken	39						
M	eat cold top		Cut lettuce	45	Sal	39						
	Tuna	39	This unit is holding high temps	3								
	Steak	39	Back up unit	51/56	Wif -2							
	Chicken	38	Lettuce	41								
			Chicken	41								
		OH	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND						
46	Hot water in restrooms	101 F /	both equipped - to repair do	or closur	re in women's							
42/34					<u> </u>							
W	Need to clean syrup spills under soda station inside cabinet - 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												
	Using one tongs for all cookies / customers observe											
	Using one tongs for all cookies / customers observe											
Received (signature)	See abov	 ⁄е	Print:		Title: Person In Charge/ ()wner						
Inspected (signature)	See abou	ıtrick	Print:		Samples: Y N #	collected						