

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/13/2022	Time in: 10:57	Time out: 12:13	License/Permit # FS 8844	Food handlers All within 30 days	Food Managers 1 on duty	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Subway 4159 (ridge)	Contact/Owner Name: Allie	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	11/89/B
Physical Address: 2850 Ridge Road	Pest control : APT monthly	Hood Na	Grease trap : Monthly as small unit
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					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						W					
		✓				✓					

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

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Anthony Harris	Print:	Title: Person In Charge/ Owner Manager
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	37	Veggie coldTop		Wic	36/38
Hot holding		Cut lettuce	41/41	Ham	39
Meatballs	137	Cut tomatoes	44/45	Steak	39
Cold top unit		Back up unit	40	Peppers	39
Meat		Cut lettuce	41	Cheese	38
Chicken/ tuna	39/40				
Mozz/ ham	45/40				
Wif	-3				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
10	Need to clean free style unit as slime is dangling from spout / need to clean more frequently and as per manufacturer instructions
42	Need to also clean drain trough and minor cleaning under soda station
	Restrooms equipped
	Hot water 117 F at hand sink
	Keep meatballs stirred to keep at temp
39	Need to repair gasket on cold top unit
02	Temps of items in containers with trays were slightly elevated 45 F
42/45	General detailed cleaning needed under behind and around equipment
42	Detailed cleaning needed in back up unit / watch gaskets etc
W	Green knife sanitizer - two packets to reach level needed 100 ppm
	Sink sanitizer 200 ppm
W	avoid blocking light with boxes in wic
42	Minor cleaning of shelving in wic - up underneath
45	Address damaged door to wic - main exterior a
45	Dust ceiling vents where needed
39	Best to move utensil basket up out of splash zone at three comp sink
	Seal holes in walls where needed
42/45	General cleaning needed in back room
	Separating tongs for cookies
	Ingredients by request ... can provide allergen info from box labels if needed
W	Air gap at soda station sent pic to building insp for plumbing insp to provide some guidance

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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