

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: 01/18/2024	Time in: 2:45	Time out: 3:56	License/Permit # Fs 8844	Food handlers 1	Food managers 2	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 4169 Ridge	Contact/Owner Name: Umar	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: 2850 Ridge road 108	Pest control : Apt 2/11/24	Hood Na	Grease trap/ waste oil: We do 10/23 40 gals	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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					
		✓				✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					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					
	✓								✓		
W	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
			✓			Utensils, Equipment, and Vending					
	✓					✓					
						W					
	✓					2					

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						1					
		✓									
Proper Use of Utensils						1					
1						1					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Anthony Harris	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 ridge road	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 8844	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	34	Veggies coldToo		Wic	39
Meat cold top		Cut lettuce left	41	Roast	39
Chicken	39	Cut tomatoes	41	Ham	;1
Ham	29	Cut lettuce right	41	Pepper Jack	40
Mozz	40	Cut tomato's right	41	Sal	39
Rotisserie chicken	39	Back up		Wif	10
Hot holding meat		Spinach	41		
Meatballs	156	Tomatoes / cut greens	40/40		

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 temps F
	Wiping and sanitizing freestyle nightly
	Plumbing approved by city
W	Add another thermo near the door in Bev cooler and in reach/ walk in cooler
	Hot water in restrooms 102-103/ need to clean toilet in mama
	Hot water in prep area 128 f
W	Keep an eye on cleaning under soda station
25	Need to deep clean hand sink around faucet handles (build up grease)
42/-45	Need to detail Clean under from Prep line and under and behind Ovens
	Discussed using separate tongs for nut cookies / tongs washed nightly
	Sanitizer in bucket is bleach as well as in spray bottle used for slicer / tested both to be 100Ppm bleach
	Discarding meatballs at night
W	Slicer is cleaned aAfter use /only used in the morning and will be cleaned and sanitizer
	Using bleach only as sanitizer for front line no longer using quats and bleach
	Watch as three comp sink barely 110
45	Need to scrub wall behind three comp sink
45	Need to scrub floor drain under three comp sink
39/cos	Always best to hang mops to allow to dry - inside mop sink
45	General cleaning under shelving units in back area
W	Sprayer spring is getting borderline over three comp sink — keep an eye on it and replace when needed
	Confirmed test strips within date
	Sanitizer in sink is quats - 400 ppm - upper end of range but still in range
33	Need to get another sink plug for three comp /
43	Good date marking ...in wic --- unit is still dark inside - increase to allow to see to clwan
W	Keep an eye on shelving in wic as beginning to rust in some spots and clean shelving and under as well
42/45	Need to clean shelf on SS Table with s shelf ... clean under microwave
45	Need to clean under tables along wall where debris is collecting
39	Avoid storing any equipment parts or equipment on galvanize shelf

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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