

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rose Dokyi	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
Bottle cooler	38	Wic	35/36	Wif	-11
Meat cold top		Tuna /mozz	38/36		
Tuna / mozz (loaded today)	44-44	Veggies/ chicken	38/38		
Chicken/ steak	39/40	Rotisserie (thaw under water)	62		
Roast beef	39	Back up cooler	37		
Meatballs	144	Cut tomatoes	41		
Lettuce / lettuce	41/41	Cut lettuce	41		
Tomatoes / tomatoes	41/41				

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 temps F
34	Need to provide weather stripping at bottom of shared door in back corridor
	Hot water in restrooms 110 plus
19	Drain from freestyle unit is still no air gap and the drain hose from the drain pan is not flowing as it is curved up
	Knife holder green not showing up on sanitizer - remade it while on site and it was 100 ppm - great
	Sani bucket from sink 150 low end
42/45	Minor detailed cleaning needed under around and over in front prep area
42 /32	To clean spills inside wic and address rusty shelving
38	Rotisserie chicken was prepped today in container at 62 F In wic / cold water temp is 85 therefore thawing in cold water could allow / never use hot water!
42/w	Clean inside back up cooler in front area ... also need thermo in warmest location of all coolers cos need new
42/45	General detailed cleaning various
	Sink sanitizer 200 ppm - watch water temps as should be cool water - reminder that cold is 85 F now
	Hot water 128 plus for hot water
32	Address rusty cart with tape on corners
W	Need another sink stopper for three comp
45	Clean air vents where needed
45	Scrub floor where needed
	Need mop rack to allow to hang mops to dry
	Need all MDS sheets
45/42	Clean around desk
32/39	Discard old lids and green scrub brushes when needed
	Temps of rotisserie chicken at exit 52/51
	When thawing with cold water you will need to take temp down to 41 within 4 hrs of prepping - always use cold water
	Food handler cards are not required to be posted but food managers should be posted and registered with city

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