\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 07/05/2022		22	Time in:	Time out: 12:41	Fs 8							Food handlers Food Managers Page 1 of 2	<u>!</u>		
Purpose of Inspection: 1-Routine 2				2-Follow Up 3-Complaint						1	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Subway 4159 Physical Address:			ne:	Contact/Owner Name: Allie								* Number of Repeat Violations: Vumber of Violations COS: 15/85/	15/85/B		
			Addre e roa			Apt	Pest control : Apt 06/14/2022		Hood Na		Grease trap Need info		trup.	13/03/D	
Ma	ırk t	Cor the a	mplia approp	nce S riate	Status: Out = not in cor points in the OUT box for	npliance IN = in o	compliance I em Mark	NO = not in a						plicable $COS = corrected on site Mark an Mark an V in appropriate box for R$	1
Co	mpli	iano	ce Sta	tus	Prio	rity Items (3	Points) violation	ns Requi		nmed lompl				ive Action not to exceed 3 days	
O U T	I N	N O		C O S		perature for Fo		R	O U T	N	N O	A	C O S	Employee Health	R
		_		_5_	1. Proper cooling time a No left overs	nd temperature			_	/			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	_
	_				2. Proper Cold Holding	temperature(41°	F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	
W					Watch transpo				L	•				eyes, nose, and mouth	
	/				Proper Hot Holding to Meat balls 4. Proper cooking time a									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		V			5. Proper reheating proc					•				Gloves used to touch rte foods 15. No bare hand contact with ready to eat foods or approved	
		/			Hours)					'				alternate method properly followed (APPROVED $\stackrel{.}{Y}_{.}$ $\stackrel{.}{N}_{.}$)	
Ш		•			6. Time as a Public Hear Prep time only	lth Control; proc	cedures & records							Highly Susceptible Populations	
					Арр	proved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	/				7. Food and ice obtained good condition, safe, and destruction									Chemicals	
	/				8. Food Received at pro	-				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
					Protection	from Contamir	nation		w	/			/	18. Toxic substances properly identified, stored and used Watch Sani buckets - store low	
W	/				9. Food Separated & propreparation, storage, dis									Water/ Plumbing	
3				✓	10. Food contact surface Sanitized at0				3				·	19. Water from approved source; Plumbing installed; proper backflow device See drain under soda station.	
		_	•		11. Proper disposition of reconditioned Disca	f returned, previ	ously served or			_				20. Approved Sewage/Wastewater Disposal System, proper disposal	
										tions	Rea		<i>C</i>	Watch rective Action within 10 days	
					111			'oints) 1	лоเаі			uire	Cor	ictive Action within 10 mays	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	o U T	I N	N O	N A	C C O S	Food Temperature Control/ Identification	R
	I N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cert Need one on duty	of Knowledge/ esent, demonstrat tified Food Mana	Personnel tion of knowledge, ager (CFM)	R	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rose Dokyi	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	II .=	City/State:	1	License/Permit # Fs 8844	Page <u>2</u> of <u>2</u>				
Subw	vay 4159	Ridge	TEMPERATURE OBSERVAT		ı	FS 0044					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp				
Bottle	cooler	38	Wic	35/36		Wif	-1 ⁻				
М	eat cold top		Tuna /mozz	38/36							
Tuna /	/ mozz (loaded today)	44-44	Veggies/ chicken	38/38							
Ch	nicken/ steak	39/40	Rotisserie (thaw under water)	62							
F	Roast beef	39	Back up cooler	37							
	Meatballs	144	Cut tomatoes	41							
Let	ttuce / lettuce	41/41	Cut lettuce	41							
Toma	atoes / tomatoes										
Item	AN DISDECTION OF VOLES		SERVATIONS AND CORRECTIVE			IE COMPLETONE OPE	EDVED AND				
Number	NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIKE	CIED IO IH	IE CONDITIONS OBS	EKVED AND				
34	Need to provide weath	ner stripp	ing at bottom of shared door	in back	corridor						
	Hot water in restrooms	s 110 plu	8								
19	Drain from freestyle unit is still no airs 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											
42 /32	To clean spills inside v	vic and a	ddress rusty shelving								
38	Rotisserie chicken was prepped	today in con	ainer at 62 F In wic / cold water temp is	35 therefore	thawing in co	ld water could allow /	never use hot wat				
42/w	Clean inside back up c	ooler in fr	ont area also need thermo	in warm	est location	on of all coolers	cos need ne				
42/45	General detailed clear	ning vari	ous								
	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 wate	er								
32	Address rusty cart with	n tape on	corners								
W	Need another sink sto	pper 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 bondler cords are not required to be nested but food meanages about the nested and resistant to the the										
Received	Food handler cards are not required to be posted but food managers should be posted and registered with city et by: Print: Title: Person In Charge/ Owner										
(signature)		/e				Z ZZOM ZM CMII	g				
Inspected	d by:		Print:								
(signature)	Kelly Kirkpo	ıtrick	\mathcal{RS}			Comples: V N	# apliants 1				
FIL 0	6 (Revised 09-2015)		1			Samples: Y N	# collected				