

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: 07/14/2020	Time in: 2:01	Time out: 2:59	License/Permit # FS 8844	Est. Type Sandwich	Risk Category LOW	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 road	Contact/Owner Name: Kaleem	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	14/86/B
Physical Address: Ridge road	Pest control : To provide	Hood Na	Grease trap : To provide
			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					
W						✓					
1. Proper cooling time and temperature Discussed						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
W						✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Veggie side see 27						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posting					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
			✓			Highly Susceptible Populations					
W								✓			
6. Time as a Public Health Control; procedures & records Need to document for today until repaired / discussed with employees						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Watch					
	✓					✓					
8. Food Received at proper temperature To check						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						Water/ Plumbing					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3						✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Knife holder											
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓					2					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cold top unit veggie side					
W						✓					
22. Food Handler/ no unauthorized persons/ personnel All employees without manager cert within 60 days of hire						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					2					
23. Hot and Cold Water available; adequate pressure, safe Yes						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using digital / need test strips to check knife holder sani					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						Physical Facilities					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving condition where needed					
	✓					✓					
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 200 ppm											

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Minimal cleaning					
	✓					1					
36. Wiping Cloths; properly used and stored Store in sanitizer						43. Adequate ventilation and lighting; designated areas used Watch in wic					
1						W					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained Watch and do your part for dumpster					
		✓				W	✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean Minimal cleaning					
Proper Use of Utensils						Repair doors to self close					
W						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
						1					
40. Single-service & single-use articles; properly stored and used Cups next to hand sink						47. Other Violations					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Laurel Flippen	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 4159	Physical Address: Ridge	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
BevCooler	36	Meatballs	156		
Wic		Meat coldTop			
Cut lettuce	40	Ham	41		
Tuna	40	Steak	40		
Ambient temp	36	Tuna	40		
Wif	-14	Veggie case			
Under counter	40	Cut tomatoes	48		
Cut greens	40	Cut lettuce	50		

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:
	Keeper an eye on tea dispenser paddles as moisture is collected in small area and slime can develop
	Hot water at 121 F
	Sanitizer in bucket 200 ppm \ sink
W	Best to always store boxes of produce UNDER prepped foods
42	Clean air vents in wic and address rusty shelves where needed / unit slightly dark
W	Best to always hang mops to dry
42	Clean shelving under prep table
37	address small condensation issue in wif
32	Watch rusty shelving various locations
W	Avoid storing sani bucket under plumbing of hand sink
40	Best to move cups etc from next to hand sink when reaching over for soap
!!	If choosing to save meatballs from one to another (only once) you must verify that your cooling method
!!	is working and you are meeting the cool down required time! Temps must be taken etc
!!	If using and ice bath the bottom pan should be larger and ice and water level in the larger container should
	be as high as or higher than the meat ball level in the container you are trying to cool
	You must be aggressive when cooling down or batch cook at night to minimize left overs that can be discarded
27	Cold top unit for veggies is holding 47-50F all items placed into unit at 1:30 and will be discarded at or
	before 5:30 today! Will need to document!
	Please have cooler repaired ASAP!
	Not currently serving peanut butter cookies
	All ingredients are available by request/ separation if needed
NOTE	Need to clean thermo probe before using- meatballs sauce observed
10	Knife sanitizer was not showing on test strips! Using one packet! Remade it using 1.5 packages and it appeared
	To be at 100 ppm!
45	Need cleaning under tables / shelving et
	Currently no dine in at this time! Social distancing stickers on floor / hand sanitizer for public / masks for both
	Screening employees when arriving and before / cleaning common surfaces throughout day / quats

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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