

\$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: 07/14/2021	Time in: 10:04	Time out: 10:55	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: <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 4159 Ridge	Contact/Owner Name: Allie	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: Ridge road	Pest control : Apt 07/12/21	Hood Heat	Grease trap : Can do - need trip ticket	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Temp
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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					
		✓				✓					
3						✓					
✓						Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
!!		✓				Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						✓					
✓						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					
✓						✓					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						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					
✓						✓					
✓						Physical Facilities					
✓						1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
✓						✓					
✓								✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Janea Roberts	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 4159 ridge road	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
Drink cooler	29/33	Meat cold top		Wif	-4
Veggie cold top		Tuna	41	Wic	36
Cut lettuce 2	46/46	Chicken	41	Mozz	40
Tomatoes	42/41	Turkey	41	Tomatoes	38
Spinach	48 /48	Steam table		Steak	40
Back up cooler		Meatballs		Ham	40
Spinach	38	135-156			
Cut lettuce	41	Keep stirred			

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
42	Clean inside cabinet under drink station
45	Reseal around freestyle machine
	Hot water in restrooms 101
W	Avoid storing gloves under paper towels - (and soap and sanitizer) - found better place
	Front hand sink 100
03	Cold top veggie unit is raising food temps from the back up temps of 39 / May use only for 4 hrs for tcs
	Foods then discard - until unit is fixed! (was unit allowed to cool down before loading?)
	Knife sanitizer bucket -100-200 ppm quats
!!	Discussed using time for cut lettuce and spinach and tomatoes for today -monitor unit - l
	Loaded at 8:00 and will discard at 12:00 ...
	Thawing by pull thaw method - wic
42/45/32	Wic - clean fan guards / address rusty / peeling shelving and clean where needed up under the shelving
	Allergy policy /separating tongs for cookies / ingredients by request
	Keep an eye on sprayer at three comp sink
	Sanitizer at three comp -200 ppm
45	Clean air vents where needed
45/42	Minor cleaning under shelving etc floor and shelving under prep table
	ThreeComp sink hot water 112 small leak when turning on
45	To address exposed insulation over back prep table where camera has been installed / fill small holes in walls

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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