## \$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
∠ Vomit clean up
Employee health

Date <b>07</b> /		1/20	)21	Time in: 10:04	Time out: 10:55	FS 8	/Permit # <b>3844</b>						Sandwich Risk Category  Sandwich Page 1 of 2	_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N						4-	-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR  * Number of Repeat Violations:	E		
Subway 4159 Ridge  Physical Address:  Pest control:					Allie	i Naille.	✓ 1					✓ Number of Violations COS: 7/02/Λ		
Ridge			ress:		Apt	07/12/21		Ho	at		Ca	n do	o - need trip ticket No Temp	_
Mark	the	mplia appro	ance s priate	points in the OUT box for		tem Mar		pprop	riate	box 1	for IN	N, NC	policable $COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an \sqrt{n} appropriate box for R$	L
		ice St		Pric	ority Items (3	Points) violation		C	omp	lianc	e Sta	tus	tive Action not to exceed 3 days	
O I U I T		N N O A			mperature for Fordegrees Fahrenhe		R	U T	N	N O		C O S	Employee Health	R
	·	/		Proper cooling time	and temperature				/	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
2				2. Proper Cold Holdin See attached	g temperature(41°	°F/ 45°F)				,			Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3	,			3. Proper Hot Holding See attached									Policy	
-				See attached  4. Proper cooking time						,			Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro	ocedure for hot ho	olding (165°F in 2							15. No bare hand contact with ready to eat foods or approved	
	·			Hours)	olsh Comtrol, ma					•			alternate method properly followed (APPROVED Y. N. )	
!!	r			6. Time as a Public He Today - until unit is hol	ding proper temp	s Records	•		T				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
				Aj	pproved Source				~				Pasteurized eggs used when required	
·				7. Food and ice obtain good condition, safe, a destruction									Chemicals	
•				8. Food Received at pr	-					,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				To check whe		•				,			Water only 18. Toxic substances properly identified, stored and used	
				9. Food Separated & p		ed during food			•				Watch	
V				preparation, storage, d  10. Food contact surfa					ı	1		1	Water/ Plumbing	
V				Sanitized at 200					/	•			19. Water from approved source; Plumbing installed; proper backflow device City approved	
				11. Proper disposition reconditioned	of returned, previ	iously served or			/	•			20. Approved Sewage/Wastewater Disposal System, proper disposal	
		N N	- C	Pr	iority Founda	ntion Items (2 I	Points) 1	viola:		s Req		Cor	rrective Action within 10 days	R
U I		N N O A	C O S		n of Knowledge/			U	N	0	A	o s	Food Temperature Control/ Identification	K
V	/			21. Person in charge p and perform duties/ Ce			÷,		~				Proper cooling method used; Equipment Adequate to     Maintain Product Temperature	
v	1			22. Food Handler/ no 1	unauthorized pers	ons/ personnel			~	•			28. Proper Date Marking and disposition Good	
,				Safe Water, Reco	ordkeeping and l	Food Package			/	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe	
V	/			23. Hot and Cold Water	er available; adeq	uate pressure, safe							Permit Requirement, Prerequisite for Operation	
·	/			24. Required records a destruction); Packaged Per order		ck tags; parasite			/	,			30. Food Establishment Permit (Current/ insp sign posted ) Posted	
			l	Conformance 25. Compliance with V	with Approved lariance, Speciali								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		-		HACCP plan; Varianc processing methods; n					~				supplied, used Equipped	
				Con	nsumer Advisory	1		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
·				26. Posting of Consum foods (Disclosure/Ren					•	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
				Core Items (1 Poi	nt) Violations	Require Correcti							Set up sys or Next Inspection, Whichever Comes First	
O I U I T		N N O A	C O S	Prevention	of Food Contan	nination	R	O U T	N	N O	N A	C O S	Food Identification	R
v	1			34. No Evidence of Ina animals						/			41.Original container labeling (Bulk Food)	
V	1			35. Personal Cleanline									Physical Facilities	
V	1			36. Wiping Cloths; pro Wiping cloths 37. Environmental cor	<u>in buckets</u>	ored		1					42. Non-Food Contact surfaces clean     See     43. Adequate ventilation and lighting; designated areas used	
	·						+		~				Watch in wic  4. Garbage and Refuse properly disposed; facilities maintained	
	r			38. Approved thawing Pull into wic		1.		4	<b>'</b>				45. Physical facilities installed, maintained, and clean	
				39. Utensils, equipmer		erly used, stored,		1					See  46. Toilet Facilities; properly constructed, supplied, and clean	
•				dried, & handled/ In u  40. Single-service & s					<b>'</b>				47. Other Violations	
·	1			and used	g arrieros,	, 1 -1-1-3 500100				~				

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Janea Roberts	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: /ay 4159 ridge road	Physical A Ridge		City/State: Rockwa	II License/Permit # FS 8844	Page 2 of 2					
		, ,	TEMPERATURE OBSERVA								
Item/Loc Drink		Temp F	Item/Location	Temp F	Item/Location	Temp					
DIIIK	Coolei	29/33	Meat cold top		Wif	-4					
Ve	ggie cold top		Tuna	41	Wic	36					
С	cut lettuce 2	46/46	Chicken	41	Mozz	40					
	Tomatoes	42/41	Turkey	41	Tomatoes	38					
	Spinach	48 /48	Steam table		Steak	40					
Ba	ick up cooler		Meatballs		Ham	40					
	Spinach	38	135-156								
(	Cut lettuce	41	Keep stirred								
			SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERV	VED AND					
42	Clean inside cabinet u	ınder drin	k station								
45	Reseal around freesty										
	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 tos										
	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 - I										
	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			etc floor and shelving unde		ble						
	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	bv:		Print:		Title: Person In Charge/	Owner					
(signature)	See abov	/ <b>e</b>			Time I sison in change						
Inspected	See abou	,	Print:								
(signature)	Kelln kirkno	utrick	RS								
	1,5500 1001 1000	55, 5510	, 50		Samples: Y N #	collected					