2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
	Vomit clean up
	Employee health

					9:57	10:59	F	S 884	4_					Handlers	O CFM	Page 1 of	
			f Ins		tion: 1-Routine	2-Follow U		Complaint Dwner Name:		-Inve	stiga	ation		5-CO/Construction Number of Repeat Viola	6-Other	TOTAL/SC	ORE
Su	bw	ay ·	415	59 r	idge		Umar	o wher I turne.	1			1		✓ Number of Violations Co	OS:	27/73	≥/ ○
			.ddre road				est control : ed insp		Ho Self				ease ed ir		Follow-up: Yes ✓ No ☐	21110	"
		Com	plia	ice S	Status: Out = not in con	прпансс	compliance	NO = no						plicable COS = corrected on s	site R = repeat vio	lation W= Wa	atch
Ma	rk th	ne ap	prop	riate	points in the OUT box for e									ive Action not to exceed 3 day	rk an 🗙 in appropriat vs	e box for R	
Cor	mpli	ance	Sta	tus C				R		ompl					,~		R
U	N	0	A	o s	Time and Tem (F = de	perature for For grees Fahrenhe	•	K	U	N	0	A	o s	Emple	oyee Health		K
		•			1. Proper cooling time a	nd temperature								12. Management, food employ knowledge, responsibilities, ar		employees;	
					2 Drawer Cold Holding		9E/ 459E)							13. Proper use of restriction an		alanaa faana	_
3				~	2. Proper Cold Holding to Back up unit / c	discarded	l / confir	med		~				eyes, nose, and mouth	nd exclusion, no disc	charge from	
3				/	3. Proper Hot Holding to Meatballs 98/ reheated to	emperature(135)	5°F)							Preventing Con	ntamination by Han	ıds	
		•			4. Proper cooking time a				14	1				14. Hands cleaned and proper			
					5. Proper reheating proce	edure for hot ho	olding (165°I	F in 2	V'	V	_			Watch 15. No bare hand contact with	ready to eat foods o	r approved	
		~			Hours)						~			alternate method properly follo Gloves	owed (APPROVED	Y. N.)	
		/			6. Time as a Public Heal Prep only	lth Control; prod	ocedures & re	ecords						Highly Susce	eptible Populations		
		<u> </u>			Ann	proved Source								16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
					••			1.						Precooked Precooked	equired		
3				/	7. Food and ice obtained good condition, safe, and	d unadulterated;	l; parasite							Ch	hemicals		
J					destruction See brow			ed							iremedis		
					8. Food Received at prop To check alway		9			/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	;
					•	•								Water 18. Toxic substances properly	identified stored an	d used	
					9. Food Separated & pro	from Contami		nd.		~				Low	racitifica, storea un	a useu	
	/				preparation, storage, disp			od						Water	r/ Plumbing		
3					10. Food contact surface Sanitized at 150 p	es and Returnable ppm/temperature	oles ; Cleaned	l and	3				+	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
					11. Proper disposition of								1	Bev station 20. Approved Sewage/Wastew	vater Disposal Syster	m, proper	_
		~			reconditioned	-	•			~				disposal			
					Prio	ority Founda	ation Items							rective Action within 10 days	3		
O U T	I N	N O	N A	C O	Prio Demonstration			s (2 Points)	O U	I	Req N O	nire N A	C O	·	e Control/ Identific	ation	R
Т	I N				Demonstration 21. Person in charge preand perform duties/ Cert	of Knowledge/	/ Personnel	rledge,	0	I	N	N	С	Food Temperature 27. Proper cooling method use	e Control/ Identific		R
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty	of Knowledge/ esent, demonstra tified Food Man	/ Personnel ation of know nager (CFM)	rledge,	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adec		R
Т	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty	of Knowledge/ esent, demonstra tified Food Man nauthorized pers	/ Personnel ation of knownager (CFM) sons/ personn	R //ledge,	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Adece edisposition	quate to	R
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Man nauthorized pers	/ Personnel ation of knownager (CFM) sons/ personn	R //ledge,	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, ar Thermal test strips	e Control/ Identificed; Equipment Adece edisposition	quate to	R
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Man nauthorized pers rdkeeping and l Labeling	/ Personnel ation of knownager (CFM) sons/ personn Food Packa	/ledge,	O U	I	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, as	ed; Equipment Adece edisposition	quate to	R
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records ava	of Knowledge/ esent, demonstra- tified Food Man- nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto	/ Personnel ation of know mager (CFM) sons/ personn Food Packa	R //ledge, plel ge	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, as Thermal test strips Yes	e Control/ Identificed; Equipment Adeced disposition accurate, and calibrate, Prerequisite for O	quate to ed; Chemical/ peration	
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water	of Knowledge/ esent, demonstra- tified Food Man- nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto	/ Personnel ation of know mager (CFM) sons/ personn Food Packa	R //ledge, plel ge	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and GOOd 29. Thermometers provided, ar Thermal test strips Yes Permit Requirement,	e Control/ Identificed; Equipment Adeced disposition accurate, and calibrate, Prerequisite for O	quate to ed; Chemical/ peration	
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPER Order Conformance w	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and l Labeling available; adequailable (shellstofood labeled	/ Personnel ation of knownager (CFM) sons/ personn Food Packag quate pressure ock tags; para	R //ledge, nel // nel /	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equip	e Control/ Identificed; Equipment Adece edisposition accurate, and calibrate Prerequisite for Opmit/Inspection Curr	quate to ed; Chemical/ peration ent/ insp postec	
т 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Per order	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I arriance, Speciali obtained for spe	/ Personnel ation of know mager (CFM) sons/ personn Food Packar quate pressure pck tags; para Procedures ized Process, ecialized	R //ledge, nel // nel /	O U	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, ar Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted	e Control/ Identificed; Equipment Adece edisposition accurate, and calibrate Prerequisite for Opmit/Inspection Curr	quate to ed; Chemical/ peration ent/ insp postec	
2 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPER Order Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; manual processing methods; manual processing methods; manual performance with Variance of processing methods with Variance of processing with Variance of processing with Variance of processing with Variance of processing	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto- Food labeled with Approved I arriance, Speciali obtained for spe	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pck tags; para Procedures ized Process, ecialized ructions	R //ledge, nel // nel /	OUTT		N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, arthermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact	e Control/ Identificed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate present of the control of the	quate to ed; Chemical/ peration ent/ insp postec g nd properly	
2 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPER Order Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; manual processing methods; manual processing methods; manual performance with Variance of processing methods with Variance of processing with Variance of processing with Variance of processing with Variance of processing	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spe nufacturer instra	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pck tags; para Procedures ized Process, ecialized ructions	R //ledge, nel // nel /	O U		N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving and	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present of the Control of the C	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
2 2	I N			О	Demonstration 21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; main Constitution of Co	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling r available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spennufacturer instraturer instraturer sumer Advisory	/ Personnel ation of knownager (CFM) sons/ personn Food Packag quate pressure pck tags; para Procedures ized Process, ecialized ructions y	R /ledge, nel ge e, safe site and	V		N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving at 33. Warewashing Facilities; in	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present and calibrate present and calibrate present and vending cilities: Accessible and control contro	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
2 2				О	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance or processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir At request / allergen	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling r available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spenufacturer instracturer instructurer instracturer instructurer in	/ Personnel ation of knownager (CFM) sons/ personn Food Package quate pressure pck tags; para Procedures ized Process, ecialized ructions y aw or under c te)/ Allergen ng	R /ledge, nel ge e, safe site and ooked Label			NO	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equij 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving at 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled.	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present and calibrate present and calibrate present and vending cilities: Accessible and control contro	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
?		N	A N	O S	21. Person in charge presand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPER Order Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Constitution of	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adequailable (shellstofood labeled with Approved I ariance, Speciali obtained for speciali obtained	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pock tags; para Procedures ized Process, ecialized ructions y aw or under c tel/ Allergen ng Require Con	R /ledge, nel ge e, safe site and ooked Label	V 2	t to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving ar 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled by or Next Inspection, Which	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present and calibrate present and calibrate present and Vendin cilities: Accessible and control of the con	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
?		0	A	OS	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remin At request / allergen Core Items (1 Point)	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto Food labeled with Approved I arriance, Speciali obtained for speciali obtained for speciali control of the speciali control of the speciali rday available; rander/Buffet Plat poster Comin t) Violations in food Contam	/ Personnel ation of knownager (CFM) sons/ personnel Food Package quate pressure pock tags; para Procedures ized Process, ecialized ructions y aw or under c tel/ Allergen ng Require Columnation	R /ledge, nel ge e, safe site and ooked Label rrective Action	V 2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equil 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving at 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled to the Market Inspection, Which Food Inspection (Mich.)	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPER Order Conformance with Va HACCP plan; Variance processing methods; man Constant At request / allergen Core Items (1 Point) Prevention of 34. No Evidence of Inseanimals Watch cleaning and the service of the seanimals watch cleaning and the seanimals watch	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spenufacturer instracturer inst	Arrow or under ctel/ Allergen 19 Require Commination on, rodent/oth	R //ledge, nel ge e, safe site and oooked Label rrective Actio	V 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, a Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving ar 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled by or Next Inspection, Which	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir At request / allergen Core Items (1 Point Prevention of 1.5. Personal Cleanliness LOW)	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spe inufacturer instru sumer Advisores; ra nder/Buffet Plat poster comin at) Violations a of Food Contam ect contaminatio ng s/eating, drinkin	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pock tags; para Procedures ized Process, ecialized ructions y aw or under c te)/ Allergen ng Require Commination on, rodent/oth ng or tobacco	R //ledge, nel ge e, safe site and oooked Label rrective Actio	V 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, arthermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving ar 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled by or Next Inspection, Which Food Id. 41. Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present and calibrate present and calibrate present and Vendin cilities: Accessible and control of the con	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Construction of Consumer foods (Disclosure/Remin At request / allergen Core Items (1 Point Prevention of Consumer foods) 34. No Evidence of Inseanimals Watch cleanimals Watch cleanimals Watch cleanimals Union Consumer foods (Disclosure/Remin At request / allergen Core Items (1 Point Prevention of Consumer foods) 35. Personal Cleanliness LOW 36. Wiping Cloths; prop Stored in bucket	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling r available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spenufacturer instructurer in	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pock tags; para Procedures ized Process, ecialized ructions y aw or under c te)/ Allergen ng Require Commination on, rodent/oth ng or tobacco	R //ledge, nel ge e, safe site and oooked Label rrective Actio	V 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, arthermal test strips Yes Permit Requirement, 30. Food Establishment Permant Posted Utensils, Equinary 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving arthered are supplied as watch shelving arthered as watch shelving arthered as watch shelving arthered as a labeled watch shelving arthered as a labeled watch shelving arthered as labeled watched watched as labeled watched watch	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present and calibrate present and calibrate present and Vendin cilities: Accessible and control of the con	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Construction of Consumer foods (Disclosure/Remin At request / allergen Core Items (1 Point Prevention of Consumer foods) 34. No Evidence of Inseanimals Watch cleanimals Watch cleanimals Watch cleanimals Union Consumer foods (Disclosure/Remin At request / allergen Core Items (1 Point Prevention of Consumer foods) 35. Personal Cleanliness LOW 36. Wiping Cloths; prop Stored in bucket	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling r available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spenufacturer instructurer in	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pock tags; para Procedures ized Process, ecialized ructions y aw or under c te)/ Allergen ng Require Commination on, rodent/oth ng or tobacco	R //ledge, nel ge e, safe site and oooked Label rrective Actio	V 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, arthermal test strips Yes Permit Requirement, 30. Food Establishment Permosted Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving arthered are supplied as warewashing Facilities; in Service sink or curb cleaning in Serv	et Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc used/	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer order Conformance w 25. Compliance with Va HACCP plan; Variance with Va HACCP plan; Variance processing methods; man Constitution of Consti	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling ravailable; adequaliable (shellstofood labeled with Approved I arriance, Specialia obtained for specialization of the	/ Personnel ation of knownager (CFM) sons/ personnel Food Packag quate pressure pock tags; para Procedures ized Process, ecialized ructions y aw or under c te)/ Allergen ng Require Commination on, rodent/oth ng or tobacco	R //ledge, nel ge e, safe site and oooked Label rrective Actio	V 2	I N V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, as Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving as Watch shelving as Service sink or curb cleaning for Set up as labeled by or Next Inspection, Which Food In 41. Original container labeling Physical Contact Service See 43. Adequate ventilation and In 44. Garbage and Refuse prope	e Control/ Identifice ed; Equipment Adece ed; Prerequisite for Operation Curr pment, and Vendin cilities: Accessible and ct surfaces cleanable ed; Accessible and food continuation of the control of the cont	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc used/	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir At request / allergen Core Items (1 Point) Prevention o 34. No Evidence of Inseanimals Watch cleanir 35. Personal Cleanliness LOW 36. Wiping Cloths; prop Stored in bucket 37. Environmental conta See 38. Approved thawing manual conta See	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling r available; adequailable (shellsto Food labeled with Approved I ariance, Speciali obtained for spenufacturer instructurer in	Arrivation of knownager (CFM) sons/ personne Food Package quate pressure ock tags; para Procedures ized Process, ecialized ructions y aw or under c tee)/ Allergen ng Require Coo mination on, rodent/oth ng or tobacco tored	R //ledge, nel ge e, safe site and oooked Label rrective Actio	V 2	I N V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good 29. Thermometers provided, arthermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving ar 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled sys or Next Inspection, Which Food Id. Original container labeling 41. Original container labeling Physical 42. Non-Food Contact surface See 43. Adequate ventilation and Id. 44. Garbage and Refuse prope Watch 45. Physical facilities installed	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate procession and calibrate procession and calibrate accession accession accession and food contact accession acce	quate to ed; Chemical/ peration ent/ insp postec g nd properly ainers etc used/ areas used es maintained	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir At request / allergen Core Items (1 Point) Prevention o 34. No Evidence of Inseanimals Watch cleanir 35. Personal Cleanliness LOW 36. Wiping Cloths; prop Stored in bucket 37. Environmental conta See 38. Approved thawing in Proper 39. Utensils, equipment,	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling ravailable; adequailable (shellsto- Food labeled with Approved I ariance, Speciali obtained for spenufacturer instructurer in	/ Personnel ation of knownager (CFM) sons/ personnel Food Package quate pressure ock tags; para Procedures ized Process, ecialized ructions y aw or under c tee)/ Allergen ng Require Commination on, rodent/oth ng or tobacco tored ils erly used, sto	rective Action	V 2	I N V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equij 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving at 33. Warewashing Facilities; in Service sink or curb cleaning for Set up as labeled by or Next Inspection, Which 41. Original container labeling Physical 42. Non-Food Contact surface See 43. Adequate ventilation and Education and Educat	e Control/ Identifice ed; Equipment Adece ed; Prerequisite for Opinit/Inspection Curr pment, and Vendin cilities: Accessible and ct surfaces cleanable ed; Accessible and interpretation Contraction (Bulk Food) cal Facilities es clean lighting; designated a early disposed; facilities early disposed; facilities constructed, supplied constructed, supplied	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc used/ areas used es maintained ean	d
?		N	A N	O S	21. Person in charge preand perform duties/ Cert Not on duty 22. Food Handler/ no un Not on duty Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged FPer Order Conformance w 25. Compliance with Va HACCP plan; Variance or processing methods; man Constitution 26. Posting of Consumer foods (Disclosure/Remir At request / allergen Core Items (1 Point) Prevention o 34. No Evidence of Inseanimals Watch cleanim 35. Personal Cleanliness LOW 36. Wiping Cloths; prop Stored in bucket of See 38. Approved thawing man Proper	of Knowledge/ esent, demonstratified Food Man nauthorized pers redkeeping and I Labeling ravailable; adequaliable (shellstofood labeled with Approved I arriance, Specialia obtained for Contained Food Contained and Food Contained for Contained for Contained for Specialia obtained for Contained for Contain	Arrivation of known ager (CFM) stons/ personnel ation of known ager (CFM) stons/ personnel ation of known ager (CFM) stons/ personnel ation at the personnel ation at the personnel at the person	R //ledge, nel ge e, safe site and ooked Label rrective Action R ner use	V 2	I N V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good 29. Thermometers provided, at Thermal test strips Yes Permit Requirement, 30. Food Establishment Perr Posted Utensils, Equij 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use Watch shelving at Marewashing Facilities; in Service sink or curb cleaning for Set up as labeled by or Next Inspection, Which 41. Original container labeling Physical 42. Non-Food Contact surface See 43. Adequate ventilation and Education	e Control/ Identifice ed; Equipment Adece ed; Prerequisite for Opinit/Inspection Curr pment, and Vendin cilities: Accessible and ct surfaces cleanable ed; Accessible and interpretation Contraction (Bulk Food) cal Facilities es clean lighting; designated a early disposed; facilities early disposed; facilities constructed, supplied constructed, supplied	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly ainers etc used/ areas used es maintained ean	d

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mason Dodson	Print:	Title: Person In Charge/ Owner Food worker
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway ridge	Physical A Ridge		City/State: Rockwa		nge <u>2</u> of <u>2</u>				
·		TEMPERATURE OBSERVAT	TIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
Bev cooler	34	Back up unit	52	Wic	37				
Cold top units		Cut tomatoes 7/19	52	Tomatoes / Turk	38/38				
Ham -mozz	41/41	Cut lettuce 7/19	52	Chicken / p Jack	38/38				
Chicken	41	Onions	52	Wif					
Veggie unit									
Cut tomatoes	40/40	Wif	-1	Meat balls	98				
Cut lettuce	45/46		•	Wioat ballo	+00				
<u>Cut lettuce</u>	43/40								
	OF	SSERVATIONS AND CORRECTIVE	VE ACTION	NS					
Item AN INSPECTION OF YOU NOTED BELOW: temps tak	R ESTABLISHME			CCTED TO THE CONDITIONS OBSERVED	AND				
37/45 Need to remove ru	g in front of	soda station to clean under							
42/45 General detailed cl	eaning need	led around soda station							
19 Reminder that you	must keep t	he air gap established							
42 Need to clean free	style unit								
W Watch weather stri	pping at bac	k door and keep hallway an	d dumps	ter area clean					
42/45 General detailed cl	eaning in all	food prep areas - flooring,	walls , sl	helving,					
Hot water 121									
10/42 To clean cookie are	ea inside and	d out							
07 Lettuce to be disca	rded when d	color changing - discarded o	n line						
10 Slicer to be sanitized	every 4 hrs or	less ??? Observed different me	at on unit	and no Sani bucket until set up wh	ile on site				
02 Back up cooler is holding	g 52 F pulled all	Tcs foods to discard as all 52 F - to	repair ASA	P AND AVOID STORING TCS IN UNI	Γ until fixe				
42/45 Front counter area	to be detaile	ed cleaned and to set up wip	oing cloth	ns in buckets for front area					
47 To make repairs wi	th washable	durable items - avoid tape							
45 Need to clean insid	de wic floor ι	under racks							
37 Small amount of ice	e in wif froze	en drip							
10 Best to store food t	hermo with	stem clean							
45 General cleaning of	of drains too	and resilicone around three	comp si	ink					
33 Sinks to be set up a	as labeled -	currently soaking dirty in sa	nitizer sir	nk with just water					
Sink sanitizer arou	Sink sanitizer around 150 ppm watch as low								
46 To fill small holes in	To fill small holes in walls behind mop sink								
21/22 Must have employed	ees trained								
W All employees mus	All employees must wash hands prior to donning gloves -just a reminder								
40 Water cups under	sink to be ke	ept in plastic							
Meatballs must be re	heated to 16	5 within 2 hrs - to confirm with	thermo -	avoid using any leftovers from d	ay before				
Reminder that clea	Reminder that cleaning and sanitizing slicer if using bleach product you must separate from quats sani								
Spray bottle set up - 100 ppm bleach 39/10 To store pizza slicers clean / w r s every 4 hrs or less									
									D
Received by: (signature) See abo	ove	Print:		Title: Person In Charge/ Own	leГ				
(signature) See about Inspected by: (signature) Kelly kirk	hatrick	Print:							
orm EH-06 (Revised 09-2015)	pour un			Samples: Y N # colle	ected				