

2nd Followup  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>07/20/2023</b>	Time in: <b>9:57</b>	Time out: <b>10:59</b>	License/Permit # <b>FS 8844</b>	Handlers <b>0</b>	CFM <b>0</b>	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: <b>Subway 4159 ridge</b>	Contact/Owner Name: <b>Umar</b>	Number of Repeat Violations: <b>0</b>	<b>27/73/C</b>
Physical Address: <b>2850 ridge road</b>		Number of Violations COS: <b>0</b>	

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 '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an **X** 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3				✓		✓					
3				✓							
		✓				W	✓				
		✓						✓			
		✓									
<b>Approved Source</b>						<b>Highly Susceptible Populations</b>					
						✓					
3				✓		<b>Chemicals</b>					
		✓				✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
		✓				✓					
3						3					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
2						✓					
2						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
		✓				✓					
		✓				<b>Utensils, Equipment, and Vending</b>					
?						✓					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
		✓				W					
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First</b>						<b>Physical Facilities</b>					
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W						✓					
		✓				<b>Physical Facilities</b>					
		✓				1					
1						✓					
		✓				W					
<b>Proper Use of Utensils</b>						<b>Food Identification</b>					
1						1					
		✓				✓					
1						1					
		✓				✓					
1						1					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (signature) <b>Mason Dodson</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Food worker</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Subway ridge</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>8844</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bev cooler	<b>34</b>	Back up unit	<b>52</b>	Wic	<b>37</b>
Cold top units		Cut tomatoes 7/19	<b>52</b>	Tomatoes / Turk	<b>38/38</b>
Ham -mozz	<b>41/41</b>	Cut lettuce 7/19	<b>52</b>	Chicken / p Jack	<b>38/38</b>
Chicken	<b>41</b>	Onions	<b>52</b>	Wif	
Veggie unit					
Cut tomatoes	<b>40/40</b>	Wif	<b>-1</b>	Meat balls	<b>98</b>
Cut lettuce	<b>45/46</b>				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F
37/45	Need to remove rug in front of soda station to clean under
42/45	General detailed cleaning needed around soda station
19	Reminder that you must keep the air gap established
42	Need to clean freestyle unit
W	Watch weather stripping at back door and keep hallway and dumpster area clean
42/45	General detailed cleaning in all food prep areas - flooring , walls , shelving ,
	Hot water 121
10/42	To clean cookie area inside and out
07	Lettuce to be discarded when color changing - discarded on line
10	Slicer to be sanitized every 4 hrs or less ??? Observed different meat on unit and no Sani bucket until set up while on site
02	Back up cooler is holding 52 F pulled all Tcs foods to discard as all 52 F - to repair ASAP AND AVOID STORING TCS IN UNIT until fixed
42/45	Front counter area to be detailed cleaned and to set up wiping cloths in buckets for front area
47	To make repairs with washable durable items - avoid tape
45	Need to clean inside wic floor under racks
37	Small amount of ice in wif frozen drip
10	Best to store food thermo with stem clean
45	General cleaning of drains too and res silicone around three comp sink
33	Sinks to be set up as labeled - currently soaking dirty in sanitizer sink with just water
	Sink sanitizer around 150 ppm watch as low
46	To fill small holes in walls behind mop sink
21/22	Must have employees trained
W	All employees must wash hands prior to donning gloves -just a reminder
40	Water cups under sink to be kept in plastic
	Meatballs must be reheated to 165 within 2 hrs - to confirm with thermo - avoid using any leftovers from day before
	Reminder that cleaning and sanitizing slicer if using bleach product you must separate from quats sanitizer
	Spray bottle set up - 100 ppm bleach
39/10	To store pizza slicers clean / w r s every 4 hrs or less

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

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