

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Subway wal mart	Physical Address: I-30	City/State: Rockwall	License/Permit # Need	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	40	Mozz cheese	64	Wif	0
ColdTop unit just turned on		Steak	54/42		
Tomatoes	54	Sliced cheeses	50's		
Cut lettuce	41	Wic	39/40		
Eggs	52	Chicken	41		
Meat cold top		Teriyaki chicken	44		
Tuna/ turkey	56/ 42	Meat balls	38		
Chicken / ham	54/54				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Small amount of slime ion/on ice dispenser at customer soda station to address
	Hot water 124 F
40	Avoid storing straws and paper food containers etc under hand sink - to protect
W	Avoid storing peroxide cleaner near food related items - labeling doesn't indicate use on food contact / using only for dining room
42/45/10	Store needs general detailed cleaning ... everywhere... And lids and containers etc
07	Regular milk dated 03/05/21 and 2/18/21 to avoid using
	General detailed cleaning around sinks
40	Avoid storing water cups in non foods areas near printer et.
W	Discussed separating peanut cookies and nut cookies ...
32	Time to sand cutting boards where badly scored
	Under counter back up cooler holding 50-62 F - no Tcs items in unit - BUT standing water inside (this was used over night for Tcs items)
	Using same Tongs for cookies - allergen policy should be to separate /no postings
10/42	Clean cookie containers -
02	Cold top unit was turned off for veggies - eggs and tomatoes are now in the danger zone ... discarded both at insp
02	Will need to monitor cooler to make sure unit cools down to required temps and Always turn on first
	All items that spent the night in the back up cooler are 50's in the cold top therefore willAll need be discarded
	, tuna , all sliced cheese/ ham / mozz grated cheese /(teriyaki chicken and strips and steak were prepped this am and placed back into wic to chill) 1-2 hrs out
	Also discarded salami / pepperoni and bacon as all received refrigerated
	May not use back up unit for Tcs foods until it is holding 41 or less
W	Knife holder sanitizer not showing on strips /cos added more - use cooler water
	Watch paper instructions Over prep table on front line
	Teriyaki chicken in wic was 44 - out for prep this morning
42/45	Clean shelving etc in wic and under and behind equipment and shelving outside wic as well
33	Leak at three comp sink chemical dispenser when running and when not - need to repair ASAP
32	Replace badly stained spatulas as well and sauce containers etc
W	Organize around mop sink and hang mops etc
10/cos	Knife container not showing sanitizer / added more to reach 100 ppm / also using this one for wiping cloths
	Tested sanitizer at threeComp 200 ppm when using

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