

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Randall 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-Matt	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs 7849	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Back up under counter empty	60	Meat balls	174	Wic	39/41
Cold wells		(No leftovers used)		Turkey	41
Meat side		Veggie side		Tomatoes	41
Tuna	41/	Tomatoes at bottom	38	Cucumbers	40
Chicken 44/turkey	45	Cut greens	40	Sauce	42
Salami / Bbq rib	44/44			Beverage cooler	37
		Wif	-3		

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:
	Hot water 121 F
02	Cold side for meat is borderline and lighter / all have plastic liner trays which keep food from contacting the SS
W	Keep and eye on what is stored under hand sink
40	Move straws away from Hand sink
	Not using peanut butter cookies anymore / ingredients by request / appeared drawer
	Black bowls for salads to be monitors and discarded when badly scored
42/45	Minor detailed cleaning under equipment and shelving etc
10	Need to set up sanitizer bucket for wiping clothes
	(No buckets on site)
10	Knife green holder not showing on test strips so remade it 100 ppm
28	Need test strips for knife holder unit
W	Wic is very limited in space with the metal cabinet inside ...do you need to have this inside ?
	Good date marking
W	Wic is borderline and should also be checked as well
37	Need to address condensation issue from ceiling of Wif on shelving and boxes
W	Keep an eye on condition of spatulas and food containers and lids etc
10	Sink sanitizer less than 150
47	Need to repair leak to chemical dispenser
Note	Removed trays under meats to see if this will make a difference in temp
10	Sanitizer at three comp sink is not dispensing at the correct ppm - (less than 150 per label)
10	Small amount of pink slime in ice dispenser tube on soda station
W	As always watch the placement of the fly unit over the soda station
35	Watch back pack on food prep table - store away
!!	Will have to hand mix sanitizer solution at three comp and buckets until fixed
COVID	Employees wearing masks / tables spaced out and stickers on floor as well
	As shield at POS

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