Followup fee of \$50.00 after initial Followup

 ${\bf Retail\ Food\ Establishment\ Inspection\ Report}$

City of Rockwall Follow up
10/31-2022

Date: 10/14/2022			20:	22	Time in: 9:08	Time out: 10:11	License/Po					LŲ.	ب		nanagers duty	Page 1 o	of _2_	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											tion	1	5-CO/Construction 6-Other		TOTAL/SC	CORE		
Establishment Name: Contact/Owner N Subway 37568 (wal-mart) Ash								lame:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: I-30 in walmart Pest control: Need info							Hood Grease t						17/83	3/B				
	Compliance Status: Out = not in compliance IN = in compliance									O = not observed $NA = not appli$								
Mark the appropriate points in the OUT box for each numbered item Mark Priority Items (3 Points) violations Recognitions																		
Compliance Status						R	Compliance Status							R				
T		. /		S	1. Proper cooling time a		Т	T S 12. Management, food employees and conditional en						employees;				
		•			Meatballs are not held over / batch cooking					•				knowledge, responsibilities, and reporti		pharge from		
	~				2. Proper Cold Holding temperature(41°F/45°F) Food temps in compliance see 27 for cooler					eyes, nose, and mouth Posted at hand sink						marge nom		
	~				3. Proper Hot Holding temperature(135°F) Meat balls									Preventing Contaminati	ion by Han	ds		
	(/			4. Proper cooking time					'				14. Hands cleaned and properly washed Gloves				
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours) 15. No bare hand contact with ready to eat food alternate method properly followed (APPROVI Using gloves								X 3					
		/			6. Time as a Public Hea	alth Control; procedur	res & records							Highly Susceptible Po	opulations			
	Approved Source										/		16. Pasteurized foods used; prohibited f Pasteurized eggs used when required	food not off	ered			
					7. Food and ice obtaine	d from approved sour	rce; Food in							Precooked				
	'				good condition, safe, and unadulterated; parasite destruction Commercial									Chemicals	Chemicals			
	~				8. Food Received at pro To always che					/				17. Food additives; approved and prope & Vegetables Water	Washing Fruits	s		
					Protection	from Contaminatio	n		3			C	09	18. Toxic substances properly identified Oven cleaner				
w	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch						Tl Pe	his er	p	neets code O have pl Water/Plumb lumbing in spacted	lumbi verif	ng v		
W	/				10. Food contact surfact Sanitized at 200									 Water from approved source; Plumb backflow device 	_			
	`				11. Proper disposition of returned, previously served or									Need air gap under soda s 20. Approved Sewage/Wastewater Disp			ce	
					reconditioned		T. (2.D.			_			~	disposal				
O U	I N	N O	N A	C O		ority Foundation of Knowledge/ Pers		R R	violal O U	I	N O	N A	C C O	rective Action within 10 days Food Temperature Contro	l/ Identific	ation	R	
Т				S	21. Person in charge pro	S WORKING esent, demonstration	of knowledge,		Т				S	27 Proper cooling method used Falling	oldin	g 48 F		
2					and perform duties/ Cer Should be on dut	ty			2					Maintain Product Temperature Under 28. Proper Date Marking and dispositio		cooler		
	22. Food Handler/ no unauthorized persons/ personnel 1 on duty						~				Good 29. Thermometers provided, accurate, a		ed: Chemical/					
Safe Water, Recordkeeping and Food Package Labeling							'				Thermal test strips Need to clean the outside		,	te				
	~				23. Hot and Cold Water available; adequate pressure, safe See attached									Permit Requirement, Prerequ				
	~				24. Required records av destruction); Packaged Per order		gs; parasite			•				30. Food Establishment Permit (Curr Posted	rent/ insp si	gn posted)		
			I		Conformance v 25. Compliance with V	with Approved Proc ariance, Specialized F								Utensils, Equipment, at 31. Adequate handwashing facilities: A		9		
			~		HACCP plan; Variance processing methods; ma					~				supplied, used Equipped				
					Cons		2					32. Food and Non-food Contact surface designed, constructed, and used See attached	es cleanable	, properly				
	~				26. Posting of Consume foods (Disclosure/Remi Provided info from box / g	inder/Buffet Plate)/ A	llergen Label			1				33. Warewashing Facilities; installed, n Service sink or curb cleaning facility pr Set up		used/		
	I	N	N	С				Action	n Not		xcee N	ed 90	Da C	ys or Next Inspection , Whichever Co.	mes First		R	
O U T	N	O	A	o s		of Food Contaminat		K	U	N	0	A	o s	Food Identifica			K	
1					34. No Evidence of Inseanimals Watch for flie	es / observed					/			41.Original container labeling (Bulk Fo	ood)			
	/				35. Personal Cleanlines									Physical Facili	ties			
	/				36. Wiping Cloths; prop Stored in sanit 37. Environmental cont	izér			1					42. Non-Food Contact surfaces cleanSee43. Adequate ventilation and lighting; d	legianoted -	reac need		
1		_			Condensation 38. Approved thawing 1	etc			1		-			Light in wic 43. Adequate ventuation and lighting; of the Light in wic 44. Garbage and Refuse properly dispose	C			
		/			In wic					~	4			Watch dumpster 45. Physical facilities installed, maintain				
1					Prope 39. Utensils, equipment	er Use of Utensils	ised stored							See 46. Toilet Facilities; properly constructed				
				Į	dried, & handled/ In us				١٨		J		I	Walmart roonansihility		i, and cican		
1					dried, & handled/ In us See attached 40. Single-service & sin	se utensils; properly u	sed		M	•				Walmart responsibility 47. Other Violations		, and cican		

Retail Food Establishment Inspection Report City of Rockwall To keep me updated With pics until Followup next Wednesday

Received by: Crinted Laurel Flippen	Print:	Title: Person In Charge/ Owner PiC
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 37568	Physical A	ddress: ockwall	City/State: Rockwa	II	License/Permit # 7849	Page 2	of <u>2</u>				
Cashaj Crees	1 00 11	TEMPERATURE OBSERVA									
Item/Location	Temp F	<u>Item/Location</u>	Temp F	Item/Loca	tion		Temp 1				
Beverage cooler	40	Back up cooler	51								
Veggie side of co		Tomatoes	41								
Tomatoes / cut let	ttuce 41/41	Wic									
Meat side		Whole tomatoes	38								
Beef/ tuna	39/40	Cheese	39								
Turkey / cold of	cuts 40/39	Steak	36								
Meatballs	153										
Itama		SERVATIONS AND CORRECT									
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
Again watch bio	Again watch big light over soda station (over lids and sleeved straws)										
	Reminder to maintain air gaps required also under soda station Not addressed										
	Soda nozzles are slightly sticky										
	Will need to keep an careful eye on ice dispenser tube as placement is such that portions to clean are hidden from easy viewing										
Hot water at fro	Hot water at front hand-sink/ back room 125 and up										
40 Avoid storing ar	ny food related i	tems under hand sink in fro	ont area	Not a	addressed	COS					
18 Also to avoid st	Also to avoid storing any chemical spray bottles (oven off) next to food containers under sink										
Reminder to kee	Reminder to keep cups out of splash zone and above using paper liner Storing chemicals no										
32 Cutting boards	Cutting boards to be sanded or replaced Ordered used in food service										
18 Store oven clea	Store oven cleaner off counter behind hand sink Cos hand sink										
Not using green kn	Not using green knife holder with sanitizer anymore / using knives one time only then placing into water to soak before washing										
		lled portion of your thermo									
42/45 General detailed	d cleaning need	ed in front area surfaces /	shelving /	inside c	abinets et Sam	ne nee	ded				
		er on line - pizza is sitting				_					
Unit is holding 51 F -	therefore will not use	for Tcs foods until repaired and hold	ding 41 or les	s (tomatoes	s from wic today were	taken back	to wic)				
32 Back room - nee	ed to replace st	ained and bubbled lids / av	oid using	any non							
42 Need to scrub of	11000	to clean				dered					
	Sanitizer in bucket 200 ppm / same in three comp sink 200Ppm per label Work on areas und Wic - need to deep deep clean the wic flooring , shelving etc need light to seeshelving!										
	· · · · · · · · · · · · · · · · · · ·										
		en Drip from ceiling and		too V	Vorking on tl	nis					
			ntinue	11.1	ald a set to the						
		ops and not for hanging the ic		. this sho	uld not be stored o	on this loc	cation.				
	• Working off this										
Still using perox	Still using peroxide product for tables outside										
Need first aid ki	Need first aid kit										
Received by: (signature) See a	bove	Print:			Title: Person In Char	ge/ Owner					
Inspected by:	bove rkpatríck	Print:									
(signature) Kelly kin	rkpatríck	rRS									
orm EH-06 (Revised 09-2015)	•				Samples: Y N	# collected					