

Retail Food Establishment Inspection Report

City of Rockwall

To keep me updated
With pics until Followup
next Wednesday

Received by: (Printed) Laurel Flippen	Print:	Title: Person In Charge/ Owner Pic
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 37568	Physical Address: I-30 Rockwall	City/State: Rockwall	License/Permit # 7849	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	40	Back up cooler	51		
Veggie side of cooler		Tomatoes	41		
Tomatoes / cut lettuce	41/41	Wic			
Meat side		Whole tomatoes	38		
Beef/ tuna	39/40	Cheese	39		
Turkey / cold cuts	40/39	Steak	36		
Meatballs	153				

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: all temps F
	Again watch big light over soda station (over lids and sleeved straws)
W	Reminder to maintain air gaps required also under soda station Not addressed
	Soda nozzles are slightly sticky
W	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 front hand-sink/ back room 125 and up Not addressed COS
40	Avoid storing any food related items under hand sink in front area Not addressed COS
18	Also to avoid storing any chemical spray bottles (oven off) next to food containers under sink
	Reminder to keep cups out of splash zone and above using paper liner Storing chemicals not used in food service by hand sink
32	Cutting boards to be sanded or replaced Ordered
18	Store oven cleaner off counter behind hand sink Cos
	Not using green knife holder with sanitizer anymore / using knives one time only then placing into water to soak before washing
39	Need to clean the exterior handled portion of your thermo Better
42/45	General detailed cleaning needed in front area surfaces / shelving / inside cabinets et Same needed
37	Standing water in back up cooler on line - pizza is sitting in water / unit is frozen up as well Same
27	Unit is holding 51 F - therefore will not use for Tcs foods until repaired and holding 41 or less (tomatoes from wic today were taken back to wic)
32	Back room - need to replace stained and bubbled lids / avoid using any non nsf approved utensils etc
42	Need to scrub drains Need to clean Ordered
	Sanitizer in bucket 200 ppm / same in three comp sink 200Ppm per label Work on areas under shelving!
37 /45	Ice issue in wif! One large frozen Drip from ceiling ... and on floor too Working on this
45	To clean under shelving etc accumulation near wall Continue
39/37	Need to use mop rack for drying mops and not for hanging the ice bucket ... this should not be stored on this location.
42/45	General detailed cleaning under equipment in back ...shelving etc
32/42	Galvanized shelving to be deep cleaned and add bar netting Working on this
	Still using peroxide product for tables outside
	Need first aid kit

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

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