

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/03/2023	Time in: 12:00	Time out: 12:50	License/Permit # FS 7849	Food handlers 1	Food Managers 0	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: Subway 37568 walmart	Contact/Owner Name: Ash	* Number of Repeat Violations: _____	15/85/B	
Physical Address: I-30 Rockwall Texas		✓ Number of Violations COS: _____		
Pest control : Need info		Hood	Grease trap: waste oil : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓					✓					
Approved Source						✓					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3						W	✓				
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2						W					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
W						✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W	✓						✓				
	✓					Physical Facilities					
	✓					1					
1						W	✓				
		✓				✓					
Proper Use of Utensils						1					
1						✓					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Stephanie Rossi	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway 37568 walmart	Physical Address: I -30	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	34	Back up unit	51	Wic	38.9
Veggie cold top		Peppers for reference	47	Cheese	39
Cut tomatoes	47	Meat unit		Chicken	41
Cut lettuce	47	Tuna	40	Beef	40
Spinach	47	Roast beef	41	Wif HTT	22
Eggs	35	Turkey	41		
		Chicken /rotisserie	41/40		
		Mozz	47		

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
	Beverage cooler watch cleaning
	Keep an eye on ice dispenser tube as now is recessed and even harder to access
10	Slimy up inside unit where ice is dispensed
	Air gaps approved by building insps
	Hot water at hand sink
40	Need to organize under hand sink in front area and move oven cleaner
W	Make sure tongs for cookies etc are nsf approved too avoid those will Silicone that can peel off
32	Time to sand or replace cutting board
02	Veggie table is holding high temps --- may only use for less than 4 hrs
02	Found back up unit at 47-51 where veggies came from soooo discarded all Tcs foods on line and back up unit (Back up unit has recently been fixed) product spent the night in this unit (eggs were not stored in this unit)
02	Also pulled mozz from meat unit
	Not using green knife holders instead a dirty and clean container on the veggies side cooler
32	To address rusty shelving in wic
42/45	General detailed cleaning needed under behind and around equipment throughout including in wic and wif
37	Shelving to be 6 inches from floor
	Meatballs are made to order now
	Sanitizer in sink barely 200 ppm test strips in date
	Hot water at wash sink 123
39	Watch low handing items over sink - protect from spraying
45	Need to clean drains where needed
37	Freezer is having a condensation issue dripping from condenser all product is in boxes or packages but still need to address
	Plans to start slicing meat in the future
	Keep and eye on condition of shelving under ss prep tables
	Will NOT use cooler until fixed

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

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