	\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: First aid kit \$50.00 reinspection fee City of Rockwall Image: City of Rockwall City of Rockwall Image: City of Rockwall Image: City of Rockwall Date: Time in: Time out: License/Permit #																
	ate: 4/0)3/	/20	23	Time in: Time out: License/I 12:00 12:50 FS 7								$\begin{array}{c c} Food \ handlers \\ 1 \end{array} \begin{array}{c} Food \ Managers \\ 0 \end{array} Page \underline{1} of \underline{2} \end{array}$				
	irpo stabli				tion: 1-Routine 2-Follow Up 3-Complete:		e:	4-I	Inves	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:				
Subway 37568 walmart Ash Physical Address: Pest control :								Нос	vd.			Graa	v Number of Violations COS: se trap: waste oil : Follow-up: Yes ☑ 15/85/E				
	80 Ro	ockv	vall 1	exa	Need info						Ne	ed ir					
M					points in the OUT box for each numbered item Mark	-	n app	propr	iate b	ox fo	or II	N, NC	pplicable $COS = corrected on site N A, COS Mark an Mark an Mark box for R$				
	mpli				Priority Items (3 Points) violation			Co	ompli	ance	e Sta	atus					
O U T	I N	N O		C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health				
		~			1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3		2. Proper Cold Holding temperature(41°F/ 45°F) Back up unit							~				Hi 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks				
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands				
		⁄	,	4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly				
		~	,		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN) Gloves				
		/			6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations							
					Approved Source					Pasteurized eggs used when required							
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG			Γ		I			Chemicals							
					8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		<u></u>			To check	Protection from Contamination 18. Toxic substances properly identified, stored and used			Water								
					9. Food Separated & protected, prevented during food		-		~			Watch oven cleanser					
	~				preparation, storage, display, and tasting Watch 10. Food contact surfaces and Returnables ; Cleaned and							_	Water/ Plumbing 19. Water from approved source: Plumbing installed; proper				
3					Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or			W	~				20. Approved Sewage/Wastewater Disposal System, proper				
		~			reconditioned Discarded				~				disposal				
0	I	N	N	С	Priority Foundation Items (2 P	oints R	<i>.</i>	olati 0	ions I	Req N	uire N	e Cor	rective Action within 10 days				
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification				
2					and perform duties/ Certified Food Manager (CFM) Need one on duty			W					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Back up unit see 2				
	~				22. Food Handler/ no unauthorized persons/ personnel 1 on duty				~				28. Proper Date Marking and disposition Good				
					Sare water, Record keeping and Food Package		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips										
	~				23. Hot and Cold Water available; adequate pressure, safe	-							Permit Requirement, Prerequisite for Operation				
					24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled	1		Digital and test strips within date Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) To post so that public can read it									
					destruction); Packaged Food labeled Wrapped to order Conformance with Approved Procedures		1		-				IO POST SO THAT PUDIIC CAN YEAO IT Utensils, Equipment, and Vending				
			~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
W					6. Posting of Consumer Advisories; raw or under cooked 33. Warewashing Facilities; installed, main		See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided										
<u> </u>			1	C	Core Items (1 Point) Violations Require Correctiv								ys or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification F				
W	~				34. No Evidence of Insect contamination, rodent/other animals Watch for flies	\perp				~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use	_							Physical Facilities 42. Non-Food Contact surfaces clean				
	~				36. Wiping Cloths; properly used and stored Store in buckets <u>37</u> . Environmental contamination	+		1	_				42. Non-Food Contact surfaces clean General 43. Adequate ventilation and lighting; designated areas used				
1	$\left \right $,		Condensation 38. Approved thawing method	+	-	W	/				Watch in wic Wif 44. Garbage and Refuse properly disposed; facilities maintained				
-					Proper Use of Utensils	+		1	~			\square	Watch 45. Physical facilities installed, maintained, and clean				
					39. Utensils, equipment, & linens; properly used, stored,	+		\vdash				$\left \right $	General 46. Toilet Facilities; properly constructed, supplied, and clean				
1					dried, & handled/ In use utensils; properly used See 40. Single-service & single-use articles; properly stored	+			~				47. Other Violations				
1					and used See					~							

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: vay 37568 walmart	Physical A		ity/State: Rockwal		ge <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT	IONS								
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp</u> F						
Bevera	age cooler	34	Back up unit	51	Wic	38.9						
Ve	ggie cold top		Peppers for reference	47	Cheese	39						
C	ut 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								
		OF	SERVATIONS AND CORRECTIV	E ACTION	IS							
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											
	, , , , , , , , , , , , , , , , , , ,		ube as now is recessed and	even ha	rder to access							
10	Slimy up inside unit wh	•										
	Air gaps approved by											
	Hot water at hand sink											
40	Need to organize unde	er hand s	ink in front area and move o	ven clea	ner							
W	<u> </u>											
32	Make sure tongs for cookies etc are nsf approved too avoid those will Silicone that can peel offTime to sand or replace cutting board											
02	Veggie table is holding high temps —- may only use for less than 4 hrs											
02												
	(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 shelv	ving in wi	С									
42/45	General detailed clean	ing need	ed under behind and around	equipme	ent 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												
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 (signature)	by: See abov Iby: Kelly kírkpa	'e	Print:		Title: Person In Charge/ Owne	er						
Inspected		-	Print:									
(signature)	Kellv kírkba	ıtríck	RS									
orm ELL OC	(Revised 09-2015)				Samples: Y N # collect	cted						