

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Date: <b>04/13/2022</b>	Time in: <b>9:23</b>	Time out: <b>10:45</b>	License/Permit # <b>FS 7849</b>	Food handlers Need all employees	Food managers <b>1</b>	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: <b>Subway 37568 walmart</b>	Contact/Owner Name: <b>Ash</b>	* Number of Repeat Violations: _____	<b>16/84/B</b>
Physical Address: <b>I-30</b>		✓ Number of Violations COS: _____	

Pest control : <b>Ecolab 03/07/2022</b>	Hood <b>Na</b>	Grease trap : <b>Walmart</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
				✓				✓			
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3				✓	
	✓					<b>Water/ Plumbing</b>					
3						✓					
		✓				✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
W	✓					✓					
?						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
W						✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
1						<b>Physical Facilities</b>					
	✓					1					
W						✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
1								✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Brianna Jones</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	40.6-42	<b>Meat cold top</b>		<b>Wic</b>	41:42
<b>Veggie side</b>		Mozz cheese / turkey	43/44	Peppers over night	40
Tomatoes / lettuce	47/50	<b>Meat balls</b>	156	<b>Roast beef</b>	41
<b>Pickles</b>	48	<b>Wif</b>	14	<b>Meatballs thawing</b>	33
Under counter cooler	54				
<b>Sauces</b>	51			Checked cold top units at exit	
<b>Meat unit</b>				Temps slightly higher or no change	
Chicken / roast beef	41 /47			All Tcs will be discarded at 1:00	

### 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:
	Again watch placement of bug lights as it does attract flies to the area
42	General cleaning under soda cabinet
	Cleaning nozzles daily / soda nozzles / ice dispenser / no separate ice machine
	To add another thermo to the warmest location of the cooler for beverages
	Avoid over stocking the above unit
	Hot water 112
39	Avoid storing anything food related such as tongs under or around soap dispenser in front area
40/18	Avoid storing anything food related under hand sink drain inside cabinet under hand sink also avoid storing sanitizer next to lids too
32	Time to replace or sand cutting boards - badly scored with accumulation embedded
02	All Tcs foods that were place into the back up cooler that is not holding temp were discarded
	EX pepperoni / salami / chicken teriyaki/ cut lettuce / cut tomatoes / spinach
02	Will monitor the cold top units and will not use the back up cooler
	Meats and tuna just made and placed into unit will be monitored
02	Cold top units also need to be checked as tops are cold and bottoms are not ... have both units services
	Advised to turn units on and have them cooled down before loading in the morning/ time loaded 9:00 am
	Will discard product at 1:00 if temps are not in compliance
42/45	General detailed cleaning under equipment and around / also inside wic and wif in. Cal room as well
	Allergy info available and care is taken to separate / process / ingredients available by request
10	Cookie drawers to be cleaned daily / to also clean tongs and protect
	Discussed the meatball thing again and avoiding left overs as aggressively cooling down method is not practiced
	Or part of training. Batch cook only
32	Back room: metal shelving that is galvanized are not easily cleanable to address and clean/ rusty shelving in WIC too
	Sink sanitizer 200Ppm in sink and buckets / knife unit / test strips on site to check
39	Need to move items over the three comp sink up out of the spray zone
32	Need to replace cracked lids / stained containers / etc where needed
	Wic is fully stocked! Need to monitor temps for new delivery
10	Good date marking / need to clean food containers used to hold thawing bags in wic
	<b>WILL USE TPHC TEMPORARILY UNTIL COLD TOP UNITS ARE REPAIRED</b>

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

Form EH-06 (Revised 09-2015)