Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallImage: Allergy policy/trainingCity of RockwallImage: City of Rockwall												ıg						
Date:         Time in:         Time out:         License/Perm           04/13/2022         9:23         10:45         FS 784													Food handlers Food managers Page <u>1</u> of <u>2</u>	2				
04/13/2022 9:23 10:45 FS 78 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							_	4-I1	nves	tiga	tio	n	5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/Owner Na Subway 37568 walmart Ash										8-								
Physical Address: Pest control :								Hood	d				e trap : Follow-up: Yes	B				
I-30     Ecolab 03/07/2022       Compliance Status:     Out = not in compliance       IN = in compliance     NO								la serve	ed	NA	1	alma not ap		h				
Compliance Status:Out = not in complianceIN - In complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-WatchMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for RPriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Co	ompli I	ianc N	e Sta	tus C		R	-	Cor	mplia I					R				
Ŭ T	N	0		Ö S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					0	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) Coolers to check - ALL		_		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~			3. Proper Hot Holding temperature(135°F) See									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)					
w	6. Time as a Public Health Control: procedures & records Using for today only / prep for small mounts only					5					Highly Susceptible Populations							
	Approved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				-				Chemicals					
	<				8. Food Received at proper temperature To always check								17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
			<u> </u>		Protection from Contamination			3				~	Water only           18. Toxic substances properly identified, stored and used					
	~	9. Food Separated & protected, prevented during food     preparation, storage, display, and tasting					Water/ Plumbing						Avoid storing next to lids under sink Water/ Plumbing					
3	-				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Cleaning needed	4							19. Water from approved source; Plumbing installed; proper backflow device					
		~	,		11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>		-						City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal					
		Ľ	<u> </u>	<u> </u>	Priority Foundation Items (2)	Points)	vio	latio	ons l	Rea	uire	Cor	rrective Action within 10 days	<u> </u>				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U	Ι	N O	N A	C O S	Food Temperature Control/ Identification	R				
w?	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM) One on duty is required (1) on site today 22. Food Handler/ no unauthorized persons/ personnel All employees within 30 days of hire one on duty	2,	-	Т	~			2	<ul> <li>27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed</li> <li>28. Proper Date Marking and disposition</li> </ul>					
	Safe Water, Recordkeeping and Food Package Labeling						•	/	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
	~	<ul> <li>23. Hot and Cold Water available; adequate pressure, safe</li> <li>See</li> </ul>			;	Ī						Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			w					30. Food Establishment Permit (Current/ insp sign posted ) Posted - public to read it or post inspect report or sign					
w					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs to fill out								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labe By request		Ī	w	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Hang mops to dry					
0	т	N	N	С	Core Items (1 Point) Violations Require Correct	ve Actio	on N		o Ex	cee N	<i>d 9</i> ( N	0 Da C		R				
O U T	I N	N O		C O S	Prevention of Food Contamination	K		U T	N N	N 0	N A	o s	Food Identification	ĸ				
	~				34. No Evidence of Insect contamination, rodent/other animals No flies				~				41.Original container labeling (Bulk Food)					
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch hair restraints								Physical Facilities					
	~				<ul><li>36. Wiping Cloths; properly used and stored</li><li>37. Environmental contamination</li></ul>	$\parallel$	ļ	1					<ul><li>42. Non-Food Contact surfaces clean</li><li>See</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>					
w			_		3. Approved thawing method		ļ						<ul> <li>4.3. Adequate ventilation and lighting; designated areas used</li> <li>Watch</li> <li>44. Garbage and Refuse properly disposed; facilities maintained</li> </ul>	 				
		/	1				╞		~				<ul> <li>44. Garbage and Refuse property disposed; facilities maintained</li> <li>Watch</li> <li>45. Physical facilities installed, maintained, and clean</li> </ul>					
_					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		+	1					4. Toilet Facilities; properly constructed, supplied, and clean					
1					dried, & handled/ In use utensils; properly used See / watch back room organization. 40. Single-service & single-use articles; properly stored	+	-		~				47. Other Violations					
1					and used Lids													

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Brianna Jones	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: ay 37568 walmart	Physical A		City/State: Rockwal	I	License/Permit # Page 2.0		<u>2</u> of <u>2</u>			
Item/Loca	. <b>4</b>	Tome	TEMPERATURE OBSERVA		Item/Location Temp I						
		Temp F	Item/Location	Temp F Item/Lo				Temp F			
	age cooler	40.6-42	Meat cold top		Wic			41:42			
	eggie side		Mozz cheese / turke		Peppers over nigh						
Tom	atoes / lettuce	47/50	Meat balls	156	Roast beef			41			
	Pickles	48	Wif	14	Meatballs thawing						
Unde	er counter cooler	54									
	Sauces	51			Checked cold top units at exit						
	Meat unit				Temps slightly higher or no change						
Chic	ken / roast beef	41 /47			All Tcs will be discarded at 1:00						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Tumber	NOTED BELOW:										
42	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 such as longs under or around soap dispenser in front area 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										
_			n teriyaki/ cut lettuce / cut								
02			•		-1						
	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											
	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>D</b> • -		IPORARI	LY UNTIL COLD TOP UNI				0				
Received by: (signature)			Print:			Title: Person In Charge/ Owner					
Increates	hva		Print:								
Inspected (signature)	<sup>by:</sup> Kelly kírkpa	ıtríck		Samples: Y N			collecte	ed			