

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/14/2022	Time in: 9:08	Time out: 10:11	License/Permit # FS 7849	Food handlers 1	Food managers 0 on duty	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 (wal-mart)	Contact/Owner Name: Ash	* Number of Repeat Violations: _____	20/80/B
Physical Address: I-30 in walmart		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					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature Meatballs are not held over / batch cooking						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) Food temps in compliance see 27 for cooler						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink					
	<input checked="" type="checkbox"/>										
3. Proper Hot Holding temperature(135°F) Meat balls						Preventing Contamination by Hands					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
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 Y N) Using gloves					
		<input checked="" type="checkbox"/>									
6. Time as a Public Health Control; procedures & records Prep only						Highly Susceptible Populations					
								<input checked="" type="checkbox"/>			
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked					
	<input checked="" type="checkbox"/>										
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial						Chemicals					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
8. Food Received at proper temperature To always check						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
						3					
Protection from Contamination						18. Toxic substances properly identified, stored and used Oven cleaner					
W	<input checked="" type="checkbox"/>										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch						Water/ Plumbing					
W	<input checked="" type="checkbox"/>					3					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch						19. Water from approved source; Plumbing installed; proper backflow device Need air gap under soda station at drain to ice					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal					

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						2					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Should be on duty						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Under counter cooler					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel 1 on duty						28. Proper Date Marking and disposition Good					
						<input checked="" type="checkbox"/>					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need to clean the outside / test strips in date					
	<input checked="" type="checkbox"/>										
23. Hot and Cold Water available; adequate pressure, safe See attached						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
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 Equipped					
						2					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Provided info from box / general info re allergens observed today						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					

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					
1							<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals Watch for flies / observed						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>										
35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities					
	<input checked="" type="checkbox"/>					1					
36. Wiping Cloths; properly used and stored Stored in sanitizer						42. Non-Food Contact surfaces clean See					
1						1					
37. Environmental contamination Condensation etc						43. Adequate ventilation and lighting; designated areas used Light in wic					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
38. Approved thawing method In wic						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
1						W	<input checked="" type="checkbox"/>				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached						46. Toilet Facilities; properly constructed, supplied, and clean Walmart responsibility					
1						1					
40. Single-service & single-use articles; properly stored and used See under sink						47. Other Violations Need first aid kit accessible					

Retail Food Establishment Inspection Report

City of Rockwall

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)
19	Reminder to maintain air gaps required also under soda station
	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
40	Avoid storing any food related items under hand sink in front area
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
32	Cutting boards to be sanded or replaced
18	Store oven cleaner off counter behind hand sink
	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 you thermo
42/45	General detailed cleaning needed in front area surfaces / shelving / inside cabinets et
37	Standing water in back up cooler on line - pizza is sitting in water / unit is frozen up as well
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
	Sanitizer in bucket 200 ppm / same in three comp sink 200Ppm per label
42	Wic - need to deep deep clean the wic flooring , shelving etc ... need light to see
37 /45	Ice issue in wif! One large frozen Drip from ceiling ... and on floor too
45	To clean under shelving etc accumulation near wall
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
	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

Form EH-06 (Revised 09-2015)