

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/14/21	Time in: 9:55	Time out: 11:22	License/Permit # FS ?? Need to post	Est. Type Limited	Risk Category Med	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: Walmart subway	Contact/Owner Name: Ash	* Number of Repeat Violations: _____	19/81/B
Physical Address: I-30	Pest control : Ecolab - today	Hood Na	

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"/>				W					
3						<input checked="" type="checkbox"/>					
3											
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
W		<input checked="" type="checkbox"/>									
Approved Source						Preventing Contamination by Hands					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>									
W		<input checked="" type="checkbox"/>									
Protection from Contamination						Highly Susceptible Populations					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
3											
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>				W	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
Water/ Plumbing						Water/ Plumbing					
						3					
		<input checked="" type="checkbox"/>									

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					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		<input checked="" type="checkbox"/>									
		<input checked="" type="checkbox"/>				W	<input checked="" type="checkbox"/>				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
Consumer Advisory						Food Identification					
		<input checked="" type="checkbox"/>				2					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					

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					
		<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>			
W						Physical Facilities					
		<input checked="" type="checkbox"/>				1					
1						<input checked="" type="checkbox"/>					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
Proper Use of Utensils						Physical Facilities					
1						1					
						<input checked="" type="checkbox"/>					
1								<input checked="" type="checkbox"/>			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Haley Mcmillen	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway walmart	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sandwich back up on line		Meat cold top		Wic	34/42
Eggs	39	Turkey	45-48	Cold cuts	38
Cold top veggie		Tuna	45	Tomatoes whole	38
Tomatoes (off and on trays)	40-48	Mozz cheese	45	Sliced tomatoes	40
Cut lettuce	41	Beef	45	Wif	5/6
Milk cooler	38	Cold cut	45		
		Hot holding	98-101		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at 132 F at hand sink
40	Watch items on microwave under soap
	Avoid using paper under bowls and lids unless you are disposing daily
W	Avoid placing anything into hand sink - no dirty utensils
40	Need to move storage of condiments etc from under front hand sink
	Store peroxide cleaner (not listed for food contact) away from food contact
37	SmallAmount of condensation beginning to accumulate under oven in back up cooler
	Nightly washing tongs or when contaminated for cookies / drawers too / ingredients by request
32	TimeTo sand cutting boards
02	Tomatoes are borderline on plastic tray in cold top unit for veggies
02	Temps on meat side are consistently 445 F - to use tphc until unit is repaired
03	Meat balls are not at proper hot holding - 98-101 - steam table. Not turned on - advised to discard as over 2 hrs
!!	To confirm that you are cooling down meatballs aggressively at night before storing over night and then reheating
	Turned steam table on at insp to heat up
10	Need to set up sanitizer for front prep area
19	Need to repair leak at soda station plumbing - sent pic to plumbing insp
	Watch bug light near tea containers
	Date marking looks good with new stickers
	Reminder not to block the major air flow in the wic with the large metal cabinet
32	Address rusty shelving where needed in wic et.
39	Reminder that shelving should be 6 inches from floor
42/45	GeneralDetailed cleaning under behind and around equipment t
	Sanitizer at three compartment sink - 150-200 ppm quats
37/39	Eliminate floor storage and hang mop to dry
45/39/	Time to resilicone the three comp sink to walls / watch low hanging utensils / move up / replace tea spatula
45	Need to clean ceiling where needed dusty
10/COS	Sanitizer for knives below 100 ppm -cos to be 100 ppm
W	Need to add health policy to paperwork upon conditional offer of employment

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

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