

# Retail Food Establishment Inspection Report

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

Date: <b>4/17/2024</b>	Time in: <b>4:04</b>	Time out: <b>4:50</b>	License/Permit # <b>FS-7849</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>WalMart Subway 37568</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>18/82/B</b>
Physical Address: <b>782 I-30 Rockwall, TX</b>			Pest control : <b>Ecolab/1-17-2024</b>	Hood <b>self</b>	Grease trap : <b>walmart</b>	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓				3					
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						3					
	✓					<b>Water/ Plumbing</b>					
3						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>					
2							✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

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							✓				
1						<b>Physical Facilities</b>					
	✓					1					
	✓						✓				
	✓	✓					✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Danny Glenn</i>	Print: <b>Danny Glenn</b>	Title: Person In Charge/ Owner <b>Employee</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>WalMart Subway 37568</b>	Physical Address: <b>782 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-7849</b>	Page __ of __
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIF ambient	10	turkey	40		
WIC/chicken	40	roast beef	41		
cheese	40	steam wells/meatballs	178		
turkey	41	glass front drink cooler/	35		
veggie cold top/cut tomatoes	40				
cut lettuce	41				
Meat cold top/tuna	41				
ham	40				

**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:
14	Need to wash hands when returning from smoke break, eating, etc BEFORE gloving
	Back hand sink 100+F equipped
19	3 comp sink 138 F with no cold water handle/need to repair to be able to wash dishes
19	Mop sink leaking /to repair
42/45	To clean around 3 comp sink/to replace moldy caulking
18	Using quats sanitizer in 3 comp sink but only very hot water to mix with/sani water to be 65 to 75F
34	Some fruit flies
45	General cleaning needed in back/ food debris
42/10	Need to clean prep table in back
35	Need to store cigarettes and drinks low and separate/ definitely not on prep tables
	Sani sink setup to 200ppm quats
18	Sani spray bottle setup far too strong/COS
10	Need to educate employees on using sanitizer on food contact surfaces like cutting boards/yes, can and should use
	Sani bucket setup to 200 ppm quats
18	Need to store sani bucket low and separate
21	Need certified food manager during service and prep
45	Need to clean floors behind prep line/food debris
	Front hand sink 115+F equipped
42	Need to clean shelves under cold tops
	Digital thermo
	Using separate tongs for cookies with nuts
42	To clean behind soda nozzles
19	Need air gap under ice machine (under cabinet)

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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