## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

4/	/17	7/2	202	24	Time in: 4:04	Time out: <b>4:50</b>		S-7							Est. Type Risk Category Page	ge <u>1</u> of <u>2</u>
Pu	ırpo	<b>se o</b> f	f Ins	spec	tion: 1-Routine	2-Follow U		-Complai		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOT  * Number of Repeat Violations:	TAL/SCORE
					oway 37568		Contact	t/Owner N	iame:						✓ Number of Violations COS:	3/82/B
Ph 78	ysic 2 I-	al A 30	ddre Ro	ess: ckw	/all, TX	Eco	est control colab/1-1	7-2024		Ho self			Gı wa	rease alma	c trap.	טוטונ
M					Status: Out = not in co	ompliance IN = in	compliance	NO Mark '	) = not						plicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an in appropriate box for	W- Watch
IVI	ark u	лс ар	ргор	Tiate	•					ire In	nmea	liate	Cort	recti	ive Action not to exceed 3 days	or K
О	Î	iance N O	N	tus C O	Time and Te	nperature for Fo	ood Safety	,	R	O U		ianco N O	Stat N A	С	Employe World	R
T U	N	U	A	s	(F = colling time	legrees Fahrenhei				T		U	A	o S	Employee Health  12. Management, food employees and conditional employees	vees.
	~				1. Froper cooling time	and temperature					~				knowledge, responsibilities, and reporting	yees,
	~				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth	from
					3. Proper Hot Holding	temperature(135°	°F)								• • •	
	~				Proper cooking time										Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly washed/ Property washed/ Gloves used properly washed/ Gloves used	operly
		~			5. Proper reheating pro			°F in 2		3					15. No bare hand contact with ready to eat foods or appro	· ·
		~			Hours)		8 (				~				alternate method properly followed (APPROVED Y	
	~				6. Time as a Public He	alth Control; prod	cedures &	records							Highly Susceptible Populations	
					Aı	proved Source					_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtain		1 source: Fo	ood in			<u> </u>					
	~				good condition, safe, a destruction PFG	* *									Chemicals	
					8. Food Received at pr	oper temperature	<u> </u>				1				17. Food additives; approved and properly stored; Washi	ing Fruits
	~				•						~				& Vegetables	
					Protection	n from Contami	ination			3					18. Toxic substances properly identified, stored and used	I
	~				9. Food Separated & p preparation, storage, di			ood							Water/ Plumbing	
3					10. Food contact surface Sanitized at			ed and		3				+	19. Water from approved source; Plumbing installed; probackflow device	oper
					11. Proper disposition reconditioned	of returned, previ	iously serve	ed or			.,				20. Approved Sewage/Wastewater Disposal System, prop	per
	•														disposal	
0	I	N	N	C					nts) 1	О	I	N	N	С	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstratio	n of Knowledge/	/ Personne	l			I N				Food Temperature Control/ Identification	
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Received by: (signature) Danny Glenn	Print: Danny Glenn	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: lart Subway 37568	Physical A		City/State: Rockwall,	TY	License/Permit # FS-7849	Page .	of			
vvaliv	iait Subway 37300	7021	TEMPERATURE OBSERVAT	•	1/	1 3-7049					
Item/Loc	ation	Temp F	Item/Location		em/Loca	tion		Temp l			
WIF a	mbient	10	turkey	40							
V	/IC/chicken	40	roast beef	41							
	cheese	40	steam wells/meatballs	178							
	turkey	41	glass front drink cooler/	35							
veggie	e cold top/cut tomatoes	40									
(	cut lettuce	41									
Meat cold top/tuna		41									
	ham	40									
	116111		 	VE ACTIONS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED										
14		s when	returning from smoke b	reak, eatin	a. eta	: BFFORF alo	vina				
	Back hand sink 100				. <u> </u>	<u> </u>	···· <del>·</del>				
19			cold water handle/need	to repair to	o be a	able to wash di	ishes				
19	Mop sink leaking /to			<b>.</b>							
		•	nk/to replace moldy cau	lking							
18	To clean around 3 comp sink/to replace moldy caulking  Using quats sanitizer in 3 comp sink but only very hot water to mix with/sani water to be 65 to 75F										
34											
45	General cleaning needed in back/ food debris										
	Need to clean prep table in back										
	Sani sink setup to 2										
18	<u> </u>										
10			sanitizer on food contact surfac	es like cutting	boards	s/yes, can and shou	ıld use				
	Sani bucket setup to	o 200 p	pm quats								
18	Need to store sani b	oucket l	ow and separate								
21											
	Front hand sink 115+F equipped										
42											
	Digital themo										
	Using separate tongs for cookies with nuts										
42											
19											
Received	by:		Print:			Title: Person In Charg	e/ Owner				
(signature)	•			Glenn		Employe					
Inspected (signature)		ton 1	RS Christy Co								
	6 (Revised 09-2015)	cey, 1	Chilisty Co	JI LOZ, N	\O	Samples: Y N	# collecte	ed .			