



# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <span style="font-size: 1.2em; font-weight: bold;">Joshua Moore</span>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly kirpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> Walmart subway 37568	<b>Physical Address:</b> 782 I-30	<b>City/State:</b> Rockwall	<b>License/Permit #</b> 7849	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Glass front cooler beverages	36/37	Meat cold top		Wic	
Veggie side		Tuna	41	Ambient	35
Tomatoes	41	Bologna	41	Salami	37
Cut greens	41	Beef	41	Cheese	35
Eggs semi frozen	33	Ham	41	Wif	9.9
Back up cooler		Steam table			
Chicken / cheese	42/41	Water temp	146		
Egg / pizza	41/42				

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 TAKEN in F
	City hall received a complaint regarding overall cleanliness...
19	To provide air gap at soda station drain /small leak at three comp and also at mop sink
42	General detailed cleaning needed around soda station...Syrup spills etc
40	Watch cups and straws stored next to trash opening in soda station
10/42	General cleaning inside and around ice dispenser tube at soda station
45	GeneralCleaning of dining room flooring / watch fly box /
	Extra oven in dining room is being removed - new bread oven on site
	Hot water - 134 F / sanitizer in bucket 200 ppm quats
	Discussed sanitizing slicer - between uses ... using bleach product / no longer using green buckets for knives
	Dirty knives are placed into container and slicer as well are all taken to the three comp sink to wash
42/45	General detailed cleaning of front line ... under behind and around equipment and shelving etc / and display window
40/39	Avoid storing cups and open pitcher under and around soap and towels over hand sink
!!	Keep an eye on cold top units — holding borderline 41 exact
42/32	Time to delime the steam table basin and clean any pans used as double boiler
	Tested bleach solution in spray bottle / 112 F at 100 ppm ( bottle indicates make with hot water ??)
W	Back up cooler is holding borderline temps ... 41-42 ... ambient temp 28 / items just placed into unit /
29	Need new thermo in back up cooler / monitor temperature
42	To clean inside back up cooler spills bottom and back
42	Using comark thermocouple ... need to clean outside of unit
W	Using the same tongs for all cookies ... no longer serving peanut butter / allergy posting on glass / discussed using separate tongs for mac D nuts
	To remove shipping liner on new oven
	Good date marking in wic / watch organization /
32/45/47	Need to address rusty shelving / and clean under shelving / shelving to be 6 inches from floor
37/45	Small amount of ice / condensation inside Wif to address / dripping onto boxes / product is in plastic inside boxes / . To clean floor
45/39	Need to clean around and inside mop sink and remove cloth and scrub brush material / organize around / store tea container off floor
45/36	To clean drains where needed and clean wall behind sinks / discard used microfiber wiping cloths that are stored on drain board
32	Replace lids that are badly stained /spatulas / sauce containers and any other utensil or food container that is showing over use
42/45	GeneralCleaning in back room needed /

<b>Received by:</b> <small>(signature)</small> <span style="font-size: 1.5em; font-weight: bold;">See above</span>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly kirpatrick RS</i>	<b>Print:</b>	<b>Samples:</b> Y    N    # collected

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