Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Da		4/:	20:	33	Time in: 10:33	Time out: 11:54		icense/Pe)						New New	Food managers 2	Page 1	of <u>2</u>
					tion: 1 -Routine	2-Follow U ₁		Complai			Inve	estiga	ation	1 [5-CO/Const		6-Other	TOTAL/S	CORE
Es	tabli	shm	ent l	Nam				Owner N	_						★ Number of ✓ Number of			: = 10	- /5
Ph		al A	.ddre		ay 2		st control :			Hoo Self				rease	e trap/ waste oil]	Follow-up: Yes	17/8	3/B
	(Com			Status: Out = not in co	$\frac{1}{\text{ompliance}} = \frac{1}{\text{in c}}$	compliance) = not	obser	ved		A = n	ot app	plicable COS =	corrected on s	ite R = repeat vio	olation W-V	Watch
Ma					points in the OUT box for	each numbered ite	em					ox fo	r IN,	NO,	NA, COS	Marl	k an in appropri		
0	mpli I	ance N	Stat	C		nperature for Fo	•		R	_	ompl I	iance N	Stat N		70.12				R
U T	N	О	A	o S	(F = d)	egrees Fahrenheit				U T			A	O S	12.37	•	oyee Health		
	(~			1. Proper cooling time a	and temperature					/				12. Management knowledge, respo		ees and conditional d reporting	employees;	
10/					2. Proper Cold Holding Borderline se	temperature(41°)	°F/ 45°F)			١.٨					13. Proper use of eyes, nose, and r		d exclusion; No dis	charge from	
W					3. Proper Hot Holding to					W					To post asap		d again		
	~	_			4. Proper cooking time								-				tamination by Har		
	_				5. Proper reheating proc		lding (165°	F in 2		_	~						ready to eat foods of		
	1	~			Hours)		iding (100	2				~					owed (APPROVED)
		~			6. Time as a Public Hea Prep only	alth Control; proc	cedures & r	records							1	Highly Susce	ptible Populations		
					Ap	proved Source							/		16. Pasteurized for Pasteurized eggs		ohibited food not of quired	fered	
					7. Food and ice obtaine		source; Foo	od in							Precooked	frozen	•		
	~				good condition, safe, ar destruction PFG	nd unadulterated;	parasite									Ch	emicals		
W					8. Food Received at pro	oper temperature					/				17. Food additive & Vegetables Water onl		nd properly stored;	Washing Fru	its
					Protection	from Contamin	nation				/						identified, stored ar	nd used	
					9. Food Separated & pr			ood	П						valon	Water	/ Plumbing		
					Watch 10 Food contact surface	es and Returnable	les · Cleane	d and							19. Water from a		ce; Plumbing install	ed; proper	
3					Sanitized at 200	ppm/temperature	100/ clean ice	dispenser		3							ee comp and back flo		sink
		/			11. Proper disposition of reconditioned Disc	of returned, previo	ously serve	d or			<				20. Approved Sedisposal	wage/Wastew	ater Disposal Syste	m, proper	
		-									-				disposui				
								ns (2 Poi	ints) v						rective Action wi	thin 10 days			
O U T	I N	N O	N A	C O S	Pri		tion Item	ns (2 Poi	ints) v	iolat O U T	I N	Req N O	uire N A	C C O S	rective Action wi		e Control/ Identific	eation	R
	I N	N O		О	Demonstration 21. Person in charge propand perform duties/ Cere	ority Foundate of Knowledge/ esent, demonstrate	tion Item Personnel tion of know	wledge,		O U	I N	N O	N	C	Food 27. Proper coolin	Temperature	d: Fauipment Ade		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Joshua Moore	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	d duoque	City/State:	License/Permit #	Page O of O			
	nart subway 37568	782 I-3		Rockwall		Page <u>2</u> of <u>2</u>			
	,		TEMPERATURE OBSERVA						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I			
Glass	front cooler beverages	36/37	Meat cold top		Wic				
\	/eggie side		Tuna	41	Ambient	35			
	Tomatoes	41	Bologna	41	Salami	37			
(Cut greens	41	Beef	41	Cheese	35			
Ego	gs semi frozen	33	Ham	41	Wif	9.9			
	ack up cooler		Steam table						
	cken / cheese	42/41	Water temp	146					
	Egg / pizza	41/42	Trator tomp	1 10					
L	Lgg / pizza		SERVATIONS AND CORRECT	IVE ACTION	<u> </u>				
Item	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T	TABLISHMEN			TED TO THE CONDITIONS OBSERVED	D AND			
Number									
10	-	•	egarding overall cleanlines		ad alaa at man aink				
19 42			on drain /small leak at threed around soda station	•	•				
40			next to trash opening in so	<u> </u>					
10/42	•		· · · · · · · · · · · · · · · · · · ·						
45	General cleaning inside and around ice dispenser tube at soda station GeneralCleaning of dining room flooring / watch fly box /								
			ing removed - new bread	oven on si	 te				
	Hot water - 134 F / sai		<u> </u>	0 1011 011 01					
				oroduct / no	longer using green buckets	for knives			
	_				to the three comp sink to w				
42/45	General detailed cleanin	g of front I	ine under behind and arou	ınd equipme	ent and shelving etc / and disp	lay window			
40/39	Avoid storing cups and	d open pit	cher under and around so	ap and tow	vels over hand sink				
!!	Keep an eye on cold t	op units -	 holding borderline 41 ex 	act					
42/32	Time to delime the ste	am table	basin and clean any pans	used as d	louble boiler				
				•	icates make with hot water	•			
W					p 28 / items just placed into	unit /			
29			poler / monitor temperatur	е					
42		•	spills bottom and back						
42			need to clean outside of u						
W				posting on gla	ass / discussed using separate tongs f	or mac D nuts			
	To remove shipping lin								
32/45/47	Good date marking in			a / shakin	a to be 6 inches from floor				
37/45									
45/39									
45/36									
32									
42/45	GeneralCleaning in ba	ck room	needed /						
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ O	wner			
Inspected (signature)		ıtrick	Print:						
5 511.0	6 (Revised 09-2015)	-			Samples: Y N # co	ollected			