	Followup Fee of																	
•	\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Image: Allergy policy																	
	51			***	Þ											Allergy		
								City	0	f R	00	ck	W	all		Employe	<u>e health</u>	
Date:Time in:Time out:License/Per2/25/252:452:21EC												(CPFM	$\begin{array}{c c} I & Food handlers \\ \hline 3 & Page \underline{1} & of \underline{2} \end{array}$				
3/25/25 2:45 3:31 FS-6 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 113 3-Compla										5-CO/Constru	uction	6-Other	TOTAL/SCO					
Establishment Name: Contact/Owner N							Name:	Name:				<u>n</u>	Number of Repeat Violations:			TOTAL/SCO)KE	
Subway 28067 Goliad Felicia Garcia Physical Address: Pest control :							la	Hood Grease trap :/ waste oil						locations (Follow-up: Yes / 9/91/A			
2006 S Goliad #226St Rockwall, TX Apt pest 3/10/25								N/a	,		4		grease 3/20/25 200	<u> </u>	No			
Mark the appropriate points in the OUT box for each numbered item $Mark '\cdot' a$ checkmark in appropriate box for IN , NO , NA , COS Mark an X in appropriate box for R												tch						
С	mpli	ance	Sta	tus	Prio	ority Items (3 Poin	ts) violation	ıs Requ		n <i>mea</i> ompl				tive Action not to ex	xceed 3 da	iys		
O U T	0 I N N C U N O A O Time and Temperature for Food Safety					R	O U T	I N	N O	N A	C O S		Emp	loyee Health		R		
1	s (r = degrees ramement) 1. Proper cooling time and temperature						1	~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
		2. Proper Cold Holding temperature(41°F/ 45°F)						•			_	13. Proper use of restriction and exclusion; No discharge from						
					See					~		eyes, nose, and mouth Employee health form posted						
					3. Proper Hot Holding temperature(135°F) See				Preventing Contamination by Hands							ıds		
		~			4. Proper cooking time	and temperature			14. Hands cleaned and properly washed/ Gloves use						used properly			
		~			5. Proper reheating pro Hours)	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE								
-	~				6. Time as a Public Hea	alth Control; procedure	es & records	_		<u> </u>				Gloves & uter H				
	<u> </u>				•	oproved Source								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Ap 7. Food and ice obtaine			~				Pasteurized eggs used when required Egg						
	~				good condition, safe, and destruction PFG													
	~				8. Food Received at pro					~				& Vegetables	; approved	and properly stored;	Washing Fruits	
						n from Contamination	1		-	~				<u>.</u>	18. Toxic substances properly identified, stored and used			
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> -</u>				Stored separa		er/ Plumbing				
							leaned and			T				19 Water from an		rce; Plumbing install	ed: proper	
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~				backflow device	ved	· C					
Image: Interpretent condition of the second secon							~				20. Approved Sew disposal	age/Waste	water Disposal Syste	m, proper				
							Items (2 P		nts) violations Require Corrective Action within 10 days									
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Perso	onnel	R	O U T	I N	N O	N A	C O S	Food T	emperatu	re Control/ Identific	ation	R
2					21. Person in charge pr and perform duties/ Ce 0	rtified Food Manager (CFM)			~				Maintain Product	Femperatu		quate to	
					22. Food Handler/ no u 3			~				28. Proper Date M Good day dot	S	-				
					Safe Water, Reco			~				Thermal test strips	ŝ	accurate, and calibrat				
					23. Hot and Cold Wate			<u> </u>				-		<u>NO, Stripes CUI</u> t, Prerequisite for O				
-					Good pressure 24. Required records av	vailable (shellstock tag	s; parasite						Γ		-	mit/Inspection Curr	-	-
		destruction); Packaged Food labeled Commercial				r				Posted and				_				
					25. Compliance with V		rocess, and							31. Adequate hand		ipment, and Vendin acilities: Accessible a		-
	~				HACCP plan; Variance processing methods; m					~				supplied, used Equipped				
	<u> </u>				Con	sumer Advisory			2					designed, construc	ted, and us	act surfaces cleanable ed	e, properly	+
	~				26. Posting of Consum foods (Disclosure/Rem	inder/Buffet Plate)/ Al			2				~	33. Warewashing I Service sink or cur	Facilities; i b cleaning	nstalled, maintained,	used/	
_					Ingredients by requ Core Items (1 Point		re Correctiv	ve Actio	n Not	to E	Ixcee	ed 91	0 Da	No sanitize		chever Comes First		
O U	I N	N O	N A	C O		of Food Contaminatio		R	O U		N O	N A	C O			Identification		R
Т	~			S	34. No Evidence of Ins	sect contamination, rod	ent/other	+	Т	~			S	41.Original contain	ner labeling	g (Bulk Food)		+
╞					animals 35. Personal Cleanlines	ss/eating, drinking or to	bacco use	++		<u>1-</u>	1				Phys	ical Facilities		
1				~	36. Wiping Cloths; pro Stored in solut	perly used and stored		++	1					42. Non-Food Con	tact surfac	es clean		
╞	~				37. Environmental cont			++		~				43. Adequate venti	ilation and	lighting; designated	areas used	+
╞	~				38. Approved thawing Refrigerator	method		++		~				44. Garbage and R	efuse prop	erly disposed; faciliti	es maintained	+
				1		er Use of Utensils			1					45. Physical facilit	ies installe	d, maintained, and cl	ean	+
					39. Utensils, equipmen dried, & handled/ In us					~				46. Toilet Facilitie Stocked a		constructed, supplied	d, and clean	1
┝		-			40. Single-service & si			+	\vdash		$\left - \right $		\vdash	47. Other Violation				+
1					and used						~			N/A				1

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Davaisha Dabney	Print: Davaisha Dabney	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ay 28067 Goliad	Physical A 2006	S Goliad #226	City/State: Rockwall, Tx		License/Permit # Page FS-6045		2 of 2				
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location												
Soda (37	Provolone			Lettuce		Temp 38				
	WIF htt	4.4	Chicken/Tuna Salad	39/38				36				
	WIC amb	34	Ham/Roast beef					38				
	Whole tom	38	Tuna fish	36			_					
St	eak/chicken	38/34	Roasted chicken	38								
Slice A	merican/blended chz	38/39	Tomatoes/lett	38/39								
S	Service line		Spinach	38								
	Meatballs	164	UC fridge									
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped temp greater than 107 in each room											
00	Hand sinks eq, greater than 100 throughout kitchen											
33cos												
39cos	Chemical storage looks great											
00000												
36cos	WIC door looks good! No more oxidation 36cos Sani bucket filled at 3 comp, sani bucket 0ppm											
	Oven needs											
32/42	Rusty shelves in unde	r counter	cooler on service line, to m	ake clear	nable							
	Food health permit pos	sted, curi	rent									
33cos	No ware washing until	you hav	e proper sanitizer / sanitize	r containe	er swapp	ed out / 200ppm						
	Cutting boards on serv											
45	General detail cleaning	g u day s	helves in WIF & WIC									
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/	Owner					
Inspected by: (signature) MHD R5 Print: Richard Hill Samples: Y N # co							collecte	od				
Form EH-06	(Revised 09-2015)	<u>, </u>	I			Samples. I IN #	concett	AL .				