Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 5/19/25		5	Time in: Time out: 2:56 3:40			License/Permit # FS-8497							CPFM Food handler	Page <u>1</u> of <u>2</u>	2_				
Purpose of Inspection: 1-Routine 2-Follow Up 3						3-Complaint 4-Investigation					atio	n	5-CO/Construction 6-Other	TOTAL/SCOR	TOTAL/SCORE				
Establishment Name: Contact/Ow Subway 276 Beth Cha						wner Name:						Number of Repeat Violations: Number of Violations COS:							
Physical Address: Pest control:						Hood Grease t			G	reas	e trap :/ waste oil Follow-up: Yes	<mark>๗</mark> 6/94/A	1						
220							provide compliance	N	>	N/ ot obs		N	-	•	ovide No No		1		
Ma					points in the OUT box for	r each numbered ite	em	Mark '	√' a (check	mark	in app	ropri	ate bo	policable $COS = corrected on site R = reperpox for IN, NO, NA, COS Mark an in approximation in approximation R = reperpox $		n		
Co	mpli	iance	Sta	tus	Prio	ority Items (3	Points) v	iolations	Req			<i>ediate</i> plianc			ive Action not to exceed 3 days				
O	I N	N O	N A	C					R			N O	N A	C	Employee Health		R		
T				S	,	C	-				T			S	12. Management, food employees and conditi	onal employees;			
		•			~	Time and Temperature for Food Safety (F = degrees Fahrenheit) er cooling time and temperature er Cold Holding temperature(41°F/ 45°F) er Hot Holding temperature er reheating procedure for hot holding (165°F in 2 er reheating procedure for hot holding (165°F in 2 er as a Public Health Control; procedures & records Approved Source and ice obtained from approved source; Food in andition, safe, and unadulterated; parasite					V				knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See 3. Proper Hot Holding temperature(135°F) See						v	/			13. Proper use of restriction and exclusion; Ne eyes, nose, and mouth	discharge from			
	•/		See 3. Proper Hot Holding temperature(135°F)												Employee health form posted Preventing Contamination by	Hands			
		•				and temperature									14. Hands cleaned and properly washed/ Glo				
					4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2						•				15. No bare hand contact with ready to eat foods or approved				
		/			Hours)	per reheating procedure for hot holding (165°F in 2					V				alternate method properly followed (APPRO Gloves and utensils	VED Y. N.)			
	~				6. Time as a Public Hea	alth Control; proc	edures &	records							Highly Susceptible Populat	ions			
Approved Source							v				16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required Eggs	ot offered							
	~				7. Food and ice obtaine good condition, safe, and destruction PFG	ed from approved and unadulterated;	source; Fo parasite	od in							Chemicals				
	~				8. Food Received at pro	oper temperature				Ī	v				17. Food additives; approved and properly sto & Vegetables Water	red; Washing Fruits			
		<u> </u>			Protection	n from Contamir	nation				V	1			18. Toxic substances properly identified, store Stored low and separate	d and used			
	~				9. Food Separated & preparation, storage, di		_	ood							Water/ Plumbing				
1					10. Food contact surfact Sanitized at 200			d and		3	3				19. Water from approved source; Plumbing in backflow device See	stalled; proper			
	_				11. Proper disposition of reconditioned	_	ously serve	ed or			v				20. Approved Sewage/Wastewater Disposal S disposal	ystem, proper			
					reconditioned Disc		tion Iton	ne (2 Doi	intc)) wiel	Ĺ			Cox	rective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		R		O I U N T	N	N A	C O S	Food Temperature Control/ Iden	tification	R		
	~				21. Person in charge pr and perform duties/ Ce.)			v				27. Proper cooling method used; Equipment Maintain Product Temperature	Adequate to			
	/																		
					22. Food Handler/ no u 12	nauthorized perso	ons/ person	inel			V				28. Proper Date Marking and disposition Good date labels				
	<u> </u>				22. Food Handler/ no u 12 Safe Water, Reco						V								
	'				Safe Water, Reco	ordkeeping and F Labeling r available; adequ	Food Pack	age							Good date labels 29. Thermometers provided, accurate, and cal Thermal test strips	available			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Beth Chatfield	Print: Beth Chatfield	Title: Person In Charge/ Owner Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Vay 276	Physical A		ity/State: Rockwa	II. Tx	License/Permit # FS-8497	Page 2	of <u>2</u>			
Cabi	. ay 27 0	LEGG	TEMPERATURE OBSERVAT		., 17	1 0 0 107					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ation		Temp			
WIF H	HTT	2.1	Service line		Lettu	ce/slice tomato	es 3	39/39			
	WIC amb	37	Hot holding		В	lended chz		41			
wh	ole tomatoes	38	Meatballs	147		Spinach		40			
Tun	a/slice cheese	37/38	Cold holding								
	Ham/steak	38/38	Tunafish	38	Back line cold holding		ng				
	Turkey	37	Ham	39	Lettuce			40			
	Meatballs	37	Roasted chicken	39		Spinach		40			
			provolone cheese	38		Eggs		32			
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS		<u> </u>				
Item Number	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 101 in each room										
	Hand sinks equipped, temp greater than 103 throughout kitchen										
	3 comp sink set up, 116, using quat sani 200ppm										
	Employee health form posted										
	Soda and tea nozzles are cleaned nightly										
	Great practice hanging mop head to drip dry over mop sink										
	All chips are prepackaged by manufacturer with labels on back										
10	Mold on ceiling of ice machine, to burn ice w/r/s hopper allow to dry before ice accumulates										
19	Observed no air gap at 3 comp sink drain Using gloves to touch Rte foods										
32	Cold holding cutting boards rough, code requires smooth, options include resurfacing or replacement										
	Oven and breads oven are every clean, keep up the good work										
			orine strips current for knife								
	Digital thermo availab	•	'								
	Soup only during winter months										
Da' - '	l bro		Deint			Tide Day I- Class (C					
Received (signature)		/e	See abo	ove		Title: Person In Charge/ Ov	vuer				
Inspected (signature)	d løy:	C~	Print: Richard								
F EU 0	6 (Revised 09-2015)	<u> </u>	(I librialu	1 11111		Samples: Y N # co	llected				