

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 7/21/2025	Time in: 10:50	Time out: 12:10	License/Permit # FS-8844	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Subway #4159 (Ridge)			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		12/88/B
Physical Address: 2850 Ridge Rd Rockwall, TX		Pest control : APT/7-14-2025/monthly	Hood n/a	Grease trap : refer to city	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓					1. Proper cooling time and temperature
3						2. Proper Cold Holding temperature(41 °F/ 45°F)
3						3. Proper Hot Holding temperature(135°F)
		✓				4. Proper cooking time and temperature
		✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)
		✓				6. Time as a Public Health Control; procedures & records
		Approved Source				
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG
	✓					8. Food Received at proper temperature check at receipt
		Protection from Contamination				
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature
	✓					11. Proper disposition of returned, previously served or reconditioned
		Employee Health			R	
OUT	IN	NO	NA	COS		
	✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
		Preventing Contamination by Hands				
	✓					14. Hands cleaned and properly washed/ Gloves used properly gloves used
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
		Highly Susceptible Populations				
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no raw shelled eggs
		Chemicals				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	✓					18. Toxic substances properly identified, stored and used
		Water/ Plumbing				
3						19. Water from approved source; Plumbing installed; proper backflow device
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2
	✓					22. Food Handler/ no unauthorized persons/ personnel 4
		Safe Water, Recordkeeping and Food Package Labeling				
	✓					23. Hot and Cold Water available; adequate pressure, safe
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
		Conformance with Approved Procedures				
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
		Consumer Advisory				
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					28. Proper Date Marking and disposition
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
		Permit Requirement, Prerequisite for Operation				
	✓					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025
		Utensils, Equipment, and Vending				
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used
W						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓					34. No Evidence of Insect contamination, rodent/other animals
1						35. Personal Cleanliness/eating, drinking or tobacco use
1						36. Wiping Cloths; properly used and stored
	✓					37. Environmental contamination
	✓					38. Approved thawing method
		Proper Use of Utensils				
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓					40. Single-service & single-use articles; properly stored and used
		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓					41.Original container labeling (Bulk Food)
		Physical Facilities				
	✓					42. Non-Food Contact surfaces clean
	✓					43. Adequate ventilation and lighting; designated areas used
	✓					44. Garbage and Refuse properly disposed; facilities maintained
W						45. Physical facilities installed, maintained, and clean
	✓					46. Toilet Facilities; properly constructed, supplied, and clean
1						47. Other Violations

Received by: (signature) <i>LaShanda Perry</i>	Print: LaShanda Perry	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Subway #4159 (Ridge)		Physical Address: 2850 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-8844		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
glass front drink cooler		38	WIF ambient		-3				
steam wells/meatballs		107-138	WIC/tuna salad		43				
cold top/ham		50	turkey		43				
turkey		49	chicken		43				
chicken salad		51	ham		43				
tuna salad		50							
veggie cold top/all TCS		49-51							
under counter cooler/pickles for reference		40							
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:								
	Soda/tea nozzles WRS daily								
	Back hand sink 128F equipped								
19	Back hand sink dripping continuously/ to repair/hot water dripping/could deplete hot water/tank system								
35	To store employee drinks low/separate/not on prep surfaces								
36	To store wiping cloths in sani buckets/not on prep surfaces								
	Front hand sink 118F equipped								
3	Meatballs to hot hold at 135+F/need to heat fully before placing in steam wells								
2	All TCS in meat and veggie cold tops to cold hold at 41F or below								
	MUST repair asap/only small amounts of 2 hours or less/to discard all TCS at 4 hours								
	Slicer clean at inspection								
	Sani bucket at 200ppm quats								
	3 comp sink 115F								
	Sani sink setup to 200ppm quats								
47	Mop rack not setup over mop sink (no room as water heater is above). Need to drain mops on rack into mop bucket								
	Test strips on site/current								
W	Some minor cleaning needed in floors of WIF								
2	WIC needs to cold hold at 41F or below. to use plastic curtains to help maintain temps/pulled back at inspection								
47	To replace WIC gasket to properly seal/shut								
	Digital thermo								
W	Shelves in under counter cooler/ to watch for rust								
Received by: (signature) <i>LaShanda Perry</i>		Print: LaShanda Perry				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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