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: 9/26/25			Time in: 11:40	Time out: 12:25		FS-6						CPFM 1	Food handlers 4	Page 1	of <u>2</u>			
Purpose of Inspec			tion: 1-Routine	_	2-Follow Up 11:32 3		3-Complaint			4-Investigat			5-CO/Construction	6-Other	TOTAL/S	SCORE		
Establishment Name: Contact/Owner I Subway 28067 Goliad Felicia Garcia							:					Number of Repeat Viola Number of Violations C	9/91/A					
Physical Address: Pest control: 2006 S Goliad #226St Rockwall, TX Apt pest 3/10/25												waste on						
	(Com	pliar	nce S	Status: Out = not in co	ompliance IN = in o	complianc	ce NO	$\mathbf{O} = \text{not}$						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	lation W=	Watch
										ire In	nmea	liate	Corr	recti	ive Action not to exceed 3 day		C BOX IOI K	
0	nplia I N	N O	Stat N A	C O		nperature for Fo		ty	R	O		iance N O	N	C O	Empl	oyee Health		R
T	- 1			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				T		_		S	12. Management, food employ	yees and conditional	employees;		
	(/									~				knowledge, responsibilities, ar			
•	/				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth		charge from	
•	/				3. Proper Hot Holding See	temperature(135°	°F)								Employee health form Preventing Con	tamination by Han	ds	
	(/			4. Proper cooking time	and temperature					/				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		/			5. Proper reheating pro- Hours)	cedure for hot ho	lding (16	55°F in 2			/				15. No bare hand contact with alternate method properly follows:			_)
_					6. Time as a Public Hea	alth Control; proc	cedures &	& records			<u> </u>				Gloves & utensils	eptible Populations		
						·									16. Pasteurized foods used; pr	rohibited food not off	ered	
<u> </u>						proved Source	T	Condin			_				Pasteurized eggs used when required Egg			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG									Chemicals				
	4				8. Food Received at pro	oper temperature									17. Food additives; approved a	and properly stored;	Washing Fru	uits
•					Checking on d	-					'				& Vegetables Water			
						n from Contamir					/				18. Toxic substances properly Stored separately	identified, stored an	d used	
•					9. Food Separated & pr preparation, storage, di	splay, and tasting	7								Water	r/ Plumbing		
3					10. Food contact surfact Sanitized at 200			ned and			/				19. Water from approved sour backflow device City approved	ce; Plumbing installe	ed; proper	
•	11. Proper disposition of returned, previously served or reconditioned Discard							/				20. Approved Sewage/Wastev disposal	vater Disposal Syster	n, proper				
	_	_										_		~				
0		N.T.	3.7		111	ority Foundat	tion Ite	ems (2 Po		_	_				rective Action within 10 days	3		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Angie Perez	Print: Angie Perez	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

				(9		1				
	ment Name: /ay 28067 Goliad	Physical A		ity/State: Rockwal l	l, Tx	License/Permit # FS-6045	Page	<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVAT		,					
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp		
Soda	Cooler	40	Provolone	38				36		
	WIF HTT	7.8	Turkey/egg whites	40/33	Sliced tomatoes			36		
	WIC		Ham/Roast beef	41/39						
\	Whole tom	37	Tuna fish	39						
St	eak/chicken	39/39	Roasted chicken teriyaki	38						
Slice	American/turkey	39/40	Tomatoes/lett	40/40						
5	Service line		Spinach	39						
	Meatballs	167	UC fridge							
Item			SERVATIONS AND CORRECTIV					-		
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIREC	CTED TO TE	HE CONDITIONS OBSE	RVED A	۸D		
			ater than 110 pin each room							
	Hand sinks eq, greate									
	3comp sink set up, 131, quat sani 200ppm									
10			station, to clean as needed							
39			d to drip dry over mop sink n	ot stored	l in dirty	water				
	Chemical storage look									
	Sani bucket filled at 3 comp, 200ppm, cloth stored in solution									
00/40	Strips current 11/2025				مرم مام مرم					
32/42	Food health permit po		counter cooler on service lin rent	e, to mai	ke clean	able				
32/45	Wall paper covering p	to make	cleanab	le surfaces						
	Cutting boards on serv		·							
32/42	Door gaskets torn & m	oldy und	er counter cooler on service	line, to r	eplace to	o make cleanabl	е			
47	Carbon Dioxide tanks	to be see	cure to wall to prevent chanc	ce of beir	ng knock	ed over				
32/42	Door gaskets torn, and	d moldy, t	o replace to make cleanable)						
	Slicer cleaned before	and after	daily use							
42 Interior of microwave dirty, to clean as needed										
Received (signature)		/e	See abo	ove		Title: Person In Charg	e/ Owner			
Inspected (signature)	d by:		Richard			0 1 2	,, ,,			
Farms FIL 00	6 (Revised 09-2015)	```				Samples: Y N	# collecte	20		