Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
5/19/26	1:20	1:50	FS-8497	1	9	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Subway #40651 Gateway Shell	Beth Chatfield	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	3/97/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
2205 TX-276, Rockwall, TX 75032	Allstate Pest 5/7/26	N/a	LES 4/9/26 1000g	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	✔				3. Proper Hot Holding temperature(135°F) See							**Preventing Contamination by Hands**	
		✔			4. Proper cooking time and temperature			✔				14. Hands cleaned and properly washed/ Gloves used properly	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves and utensils	
	✔				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction PFG							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device See	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				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	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 9, within 30 days			✔				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Strips current, digital thermo available	
	✔				23. Hot and Cold Water available; adequate pressure, safe 117, great pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Available on menu			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Stored low in wic							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored			✔				42. Non-Food Contact surfaces clean	
	✔				37. Environmental contamination			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method WIC			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✔				45. Physical facilities installed, maintained, and clean	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✔				40. Single-service & single-use articles; properly stored and used				✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Subway 276	2205 TX-276	Rockwall, Tx	FS-8497	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF HTT	-14.0	Service line		Lettuce/slice tomatoes	41/39
WIC amb	33	Hot holding		Blended chz	40
whole tomatoes	37	Meatballs	145	Eggs	39
Steak	38	Cold holding			
Meatballs	38	TunafishRoast Beef	38/38	Back line cold holding	
Roasted Chix	37	Ham/Turkey	38/38	Lettuce	40
Slice Tom	38	Roasted chicken	38	Spinach	40
Whole Tom	38	provolone cheese	37	Eggs	35

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: all temperatures are taken in F
	Restrooms equipped, temp greater than 106 in each room
	Hand sinks equipped temp greater than 105 throughout kitchen
	3 comp sink set up, 122, using quat sani 200ppm, chlorine sani 100ppm for knife sani
	Good air gaps underneath 3 comp
	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
	Ice machine not in use during Insp, work order pending, getting ice from shell store machine
10	Commercial ice machine slime/mold inside, melt ice w/r/s hopper air dry before ice accumulates
	Using gloves to touch Rte foods
	Service line cutting boards look good, smooth as required by code, keep up resurfacing maintenance
	Oven and breads oven are cvery clean, keep up the good work
	Stripes are current for quat 10/2027, chlorine strips current 7/2027 for knife sanitizer
	Digital thermo available
	Soup only during winter months
	Employee health form posted

Received by: (signature)	Print:	Title: Person In Charge/ Owner
See above	See above	
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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