



Texas Department of State Health Services Retail Food Establishment Inspection Report



Date: 12-1-22	Time in: 11:00	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 1
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Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other	TOTAL/SCORE		
Establishment Name: Subway # 12200	Contact/Owner Name:	* Number of Repeat Violations: 2	A
Physical Address: 6501 Wesley St	City/County: Greenville	Zip Code: 75402	
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> (circle one)			

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 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 asterisk '*' 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	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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) <i>39°F WAC 38°F WAC 34°F Juice</i>			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3. Proper Hot Holding temperature (135°F)			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)		
6. Time as a Public Health Control; procedures & records Approved Source			Highly Susceptible Populations		
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			16. Pasteurized foods used ; prohibited food not offered Pasteurized eggs used when required		
8. Food Received at proper temperature			Chemicals		
Protection from Contamination			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			18. Toxic substances properly identified, stored and used		
10. Food contact surfaces and Returnables: Cleaned and Sanitized at <i>200</i> ppm/temperature <i>WAC</i>			Water/ Plumbing		
11. Proper disposition of returned, previously served or reconditioned			19. Water from approved source; Plumbing installed; proper backflow device <i>CITY OF GREENVILLE</i>		
			20. Approved Sewage/Wastewater Disposal System, proper disposal <i>Contact provider to service</i>		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used ; Equipment Adequate to Maintain Product Temperature		
22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling			28. Proper Date Marking and disposition		
23. Hot and Cold Water available; adequate pressure, safe			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <i>WAC</i>		
24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled			Permit Requirement, Prerequisite for Operation		
Conformance with Approved Procedures			30. Food Establishment Permit (Current & Valid)		
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			Utensils, Equipment, and Vending		
Consumer Advisory			31. Adequate handwashing facilities: Accessible and properly supplied, used		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			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					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Prevention of Food Contamination			Food Identification		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)		
35. Personal Cleanliness/eating, drinking or tobacco use			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			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		
40. Single-service & single-use articles; properly stored and used			47. Other Violations		

Received by: <i>J. McMahon</i> (signature)	Print: <i>Jessica Bates</i>	Title: Person In Charge/ Owner
Inspected by: <i>J. McMahon R.S</i> (signature)	Print: <i>J. McMahon R.S</i>	Business Email:

Form EH-06 (Revised 09-2015)
 * Certified food manager's registered with the City of Greenville 7 days
 22 Food handler cards obtained 7 days