

# City of Coppell

## Retail Food Establishment Inspection Report

LR	4-22-15			FE-02-0134		
San Code	Date	Time In	Time Out	Establishment Number	Previous Score	Risk Category
Purpose of Inspection: 1-Follow-Up <b>2-Routine</b> 3-Field Investigation    4-Pre-Opening    5-Other						
Establishment: <u>Subway</u>				Owner: <u>Subway</u>		
Physical Address: <u>230 N Denton Tap Rd</u>				Zip: <u>75019</u>	Phone: ( )	
OUT 5 Pts	IN	NA	NO	COS	<b>Food Temperature/Time Requirements</b> Violations Require Immediate Corrective Action      Remarks	
			✓		1. Proper Cooling for Cooked/Prepared Food	
	✓				2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)	
	✓				3. Hot Hold (135 degrees Fahrenheit)	
			✓		4. Proper Cooking Temperatures	
			✓		5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)	
Item/Location/Temperature <u>* Coolers = 34°f - 40°f      Soup 142°f</u>						
OUT 4 Pts	IN	NA	NO	COS	<b>Personnel/Handling/Source Requirements</b> Violations Require Immediate Corrective Action      Remarks	
	✓				6. Personnel with Infections Restricted/Excluded	
	✓				7. Proper/Adequate Handwashing	
	✓				8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	
	✓				9. Approved Source/Labeling	
	✓				10. Sound Condition	
	✓				11. Proper Handling of Ready-To-Eat Foods	
	✓				12. Cross-contamination of Raw/Cooked Foods/Other	
	✓				13. Approved Systems (HACCP Plans/Time as Public Health Control)	
	✓				14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure	
OUT 3 Pts	IN	NA	NO	COS	<b>Facility and Equipment Requirements</b> Violations Require Immediate Correction, Not To Exceed 10 Days      Remarks	
	✓				15. Equipment Adequate to Maintain Product Temperature	
	✓				16. Handwash Facilities Adequate and Accessible	
	✓				17. Handwash Facilities with Soap and Towels	
	✓				18. No Evidence of Insect Contamination	
	✓				19. No Evidence of Rodents/Other Animals	
	✓				20. Toxic Items Properly Labeled/Stored/Used	
	✓				21. Manual/Mechanical Warewashing and Sanitizing at ( )ppm/temperature	
3x	✓				22. Manager Demonstration of Knowledge/Certified Food Manager	
	✓				23. Approved Sewage/Wastewater Disposal System, Proper Disposal	
	✓				24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)	
3x	✓				25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	
	✓				26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)	
	✓				27. Food Establishment Permit	
Subtotal	<b>Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First</b>					
5pt	* clean mop sink. ( mold build-up) [COS]					
4pt	* clean floor drains. (mold build-up)					
3pt						
Total	Inspected by: <u>Way Bahil/RS</u>			Print: <u>Way Bahil 972-462-5164</u>		
F/U Yes/No	Received by: <u>[Signature]</u>			Print: <u>[Signature]</u>		Title: <u>manager</u>

FE - 02-0134



CITY OF COPPELL  
ENVIRONMENTAL HEALTH DEPARTMENT

WRITTEN NOTICE

Name of Establishment: Subway

Date: 4-22-15

Address: 230 N Denton Tap Rd

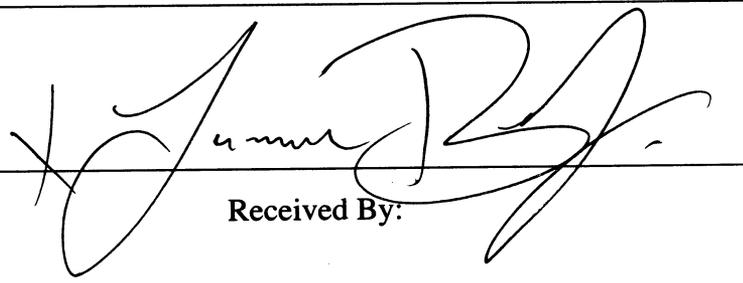
Purpose: Routine

Owner: Subway / Tom Chapman

⑲ Clean soda machine ice nozzles.  
- clean food prep table.

⑳ provide food manager certificate within 30 days.

\* clean floor by the freezer.

  
Received By:

  
Inspected By: