



FI-3397

Date: 10/16/2023		Time in: 07:35		License/Permit #: 0		Est. Type: SD		Risk Category: SD		Page 1 of 2					
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															
Establishment Name: Firehouse Subs				Contact/Owner Name: Joel Simpson				Number of Repeat Violations: 0 Number of Violations COS: 0		89					
Physical Address: 11750 US-380 #150				Pest control: 9/2023		Grease trap: NA		Follow-up: No							
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)						Compliance Status		Employee Health		R			
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
		X			1. Proper cooling time and temperature			X					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	X				2. Proper Cold Holding temperature(41°F/ 45°F)			X					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	X				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands		
	X				4. Proper cooking time and temperature			X					14. Hands cleaned and properly washed/ Gloves used properly		
	X				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			X					15. No bare hand contact with ready to eat foods or approved alternate method properly followed		
	X				6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations		
					Approved Source								X		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals		
	X				8. Food Received at proper temperature			X					17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination								X		18. Toxic substances properly identified, stored and used
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing		
	X				10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature			X					19. Water from approved source; Plumbing installed; proper backflow device		
	X				11. Proper disposition of returned, previously served or reconditioned			3					20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Compliance Status		Demonstration of Knowledge/ Personnel						Compliance Status		Food Temperature Control/ Identification		R			
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	2				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			X					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	X				22. Food Handler/ no unauthorized persons/ personnel			2					28. Proper Date Marking and disposition		
					Safe Water, Recordkeeping and Food Package Labeling								X		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	X				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation		
	X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			X					30. Food Establishment Permit (Current and Valid)		
					Conformance with Approved Procedures								Utensils, Equipment, and Vending		
	X				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			X					31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory								2		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			2					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		Prevention of Food Contamination						Compliance Status		Food Identification		R			
OUT	IN	NO	NA	COS				OUT	IN	NO	NA	COS			
	X				34. No Evidence of Insect contamination, rodent/other animals			X					41. Original container labeling (Bulk Food)		
	X				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities		
	X				36. Wiping Cloths; properly used and stored			X					42. Non-Food Contact surfaces clean		
	X				37. Environmental contamination			X					43. Adequate ventilation and lighting; designated areas used		
	X				38. Approved thawing method			X					44. Garbage and Refuse properly disposed; facilities maintained		
					Proper Use of Utensils								X		45. Physical facilities installed, maintained, and clean
	X				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			X					46. Toilet Facilities; properly constructed, supplied, and clean		
	X				40. Single-service & single-use articles; properly stored and used			X					47. Other Violations		



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Establishment Name: Firehouse Subs	Physical Address: 11750 US-380 #150	City/State: Cross Roads, TX	License/Permit # 0	Page <u> </u> of <u> </u> 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatball	138°F				
Potato soup	141°F				
Sliced turkey	36°F				
Sliced tomato	37°F				
Diced tomato	35°F				
Chopped chicken	35°F				
Chopped chicken prep storage	33°F				

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:
20	. Manifests of service are to be kept on site for review during routine inspection.
21	Maintain CFM license in site for CFM on duty. CFM required on site at all times of operations.
22	Food handler licenses available for employees on site/ employed.
28	Observed inconsistency in date labeled. Discussed proper labeling with CFM on duty. Expiration label required, observed prep labeling on some product.
32	Observed plastic containers with cracks - remove containers as these surfaces cannot properly be sanitized.
33	Observed dishes stacked tightly together causing water to be trapped. Stack dishes separately to allow for proper air flow.
34	9/29/23 APT services

Received by: (signature)	Print: Joel Simpson	Title: Person In Charge/ Owner CFM
Inspected by: (signature)	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input type="radio"/> N <input checked="checked" type="radio"/> # collected N/A