



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



**BUREAU
VERITAS**

Date: 2025-09-03	Time in:	Time out:	License/Permit #	TMS Number	2025-021815	Page 1 of 3
Purpose of Inspection:	Routine					TOTAL/SCORE

Establishment Name: Subway	Contact/Owner Name:	Number of Repeat Violations: 1 Number of Violations COS: 0	87
Physical Address: 310 Hwy 67, Alvarado, TX, 76009	City/County: Alvarado	Zip Code: 76009	Phone: 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

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)	R	Compliance Status						Employee Health	R
O	I	N	N	C	T			O	I	N	N	C	T		
	IN					1. Proper cooling time and temperature			IN				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	IN					2. Proper Cold Holding temperature(41°F/45°F)			IN				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	IN					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands		
	IN					4. Proper cooking time and temperature			IN				14. Hands cleaned and properly washed/ Gloves used properly		
	IN					5. Proper reheating procedure for hot holding (165°F in 2 Hours)			IN				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)		
	IN					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations		
						Approved Source			IN				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	IN					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals		
	IN					8. Food Received at proper temperature			IN				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						Protection from Contamination			IN				18. Toxic substances properly identified, stored and used		
	IN					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing		
	IN					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			IN				19. Water from approved source; Plumbing installed; proper backflow device		
	IN					11. Proper disposition of returned, previously served or reconditioned			3-OUT				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Received by: (signature) 	Print: Mackenzie Jenkins	Title: Person In Charge/ Owner Sandwich artist shift lead
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:





**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) <i>violations Require Corrective Action within 10 days</i>														
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R	
	2-OUT				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Yes						IN	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	2-OUT				22. Food Handler/ no unauthorized persons/ personnel							IN	28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling							2-OUT	29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							2-OUT	30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures								Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							IN	31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory							IN	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								33. Ware washing 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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R	
	1-OUT				34. No Evidence of Insect contamination, rodent/other animals							IN	41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored							IN	42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination							IN	43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method							IN	44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils							1-OUT	45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							IN	46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used							IN	47. Other Violations	

Received by: (signature) 	Print: Mackenzie Jenkins	Title: Person In Charge/ Owner Sandwich artist shift lead
Inspected by: (signature) 	Print: Kristen WEATHERFORD	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



BUREAU
VERITAS

TEMPERATURE OBSERVATIONS

Item/Location	Temp
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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:
21	Shall obtain food manager certification and post in view of public . Shall correct within 14days . Repeat
22	Food handler certifications shall be easily accessible. Shall obtain food handler certifications for all employees.shall correct within 14days.
45	Shall clean debris build up under and behind equipment /storage racks and WIC.
29	Internal thermometer shall be inside all cold units.
30	Permit posted expired 8/1/2925. Shall obtain current permit and post in view of public
3	Meatballs 138degreesk in compliance.
2	Cold hold food items below 41degrees, in compliance.
20	Shall keep most current grease trap clean out report easily accessible.
	Sanitizer bucket tested 300ppmqa and 3-comp sink sanitizer 400ppmqa, in compliance

Samples: No

Collected:

Received by: (signature) <i>Mackenzie Jenkins</i>	Print: Mackenzie Jenkins	Title: Person In Charge/ Owner Sandwich artist shift lead
Inspected by: (signature) <i>Kristen Weatherford</i>	Print: Kristen WEATHERFORD	

Retail Food Establishment Inspection Report

Date: 09/23/2024	Establishment Name: Subway	Physical Address: 310 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - WIC	39				
2 - Deli meat-WIC	36				
2 - Tomato-WIC	37				
2 - Deli meat-prep line	36				
2 - Tomato-prep line	37				
2 - Cooked chicken -prep line	36				
3 - Meatballs-warmer	158				
3 - Soup-warmer	168				

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:
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10 - Sanitizer tested 300PPMQA, in compliance.
 19 - Note: missing air gaps at plumbing lines.
 30 - Note: post current permit.Expired 8/2024
 38 - Thawing under refrigeration, in Compliance.
 45 - Observed moisture build up on the bottom on the outer area of the walk in freezer.
 AdditionalComments:Print this report and keep on site.

Registered Food Service manager Not available	Certificate #:	Exp. Date:
Pest Control Company Orkin		Service Date: 08/07/2024
Grease Trap Service Company Not Available		Service Date:
Received by: (signature) 	Print: Kyla nitzinger	Phone # / email: Lydiabug44@gmail.com
Inspected by: (signature) 	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 04/30/2024	Establishment Name: Subway	Physical Address: 310 Hwy 67	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - WIC	38				
2 - Cooked chicken-WIC	38				
2 - Pepperoni-WIC	38				
2 - Sliced tomato-prep cooler	38				
2 - Shredded cheese-prep cooler	38				
3 - Meatballs-warmer	141				

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:
10 -	Clean and sanitize soda nozzles. Observed pink residue adhered to the inside surfaces of the self service soda nozzles.
21 -	Certified food manager not on site. Certified food manager certification not available.
30 -	Permit valid until 08/01/2024.
32 -	Shelving under prep table where trays are stored is not smooth, non absorbent and easily cleanable.
33 -	Quat sanitizer tested 300PPM QA, in compliance.
36 -	Sanitizer bucket tested 300PPM QA, in compliance.
	Spray bottle tested 100PPM CL, in compliance.
	AdditionalComments:Print this report and keep on site.

Registered Food Service manager	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by: (signature)	Print: Kyla Nitzinger	Phone # / email: Beenatco@yahoo.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 09/07/2023	Establishment Name: Subway	Physical Address: 310 Hwy 67 (7-2014) Suite: Subway Sandwich	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Sliced tomatoes-prep	39	3 - Meatballs-rectangle	124		
2 - Sliced onions-prep	38				
2 - Cooked chicken-prep	39				
2 - Sliced ham-prep	38				
2 - Small reach in cooler(ric)-orange juice	39				
2 - Tuna salad-walk in cooler(WIC)	40				
2 - Sliced turkey-WIC	40				
2 - Sliced cucumbers-WIC	40				

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:
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20 - Grease trap service ticket unavailable. New manager's first day. Service grease trap per City ordinance and keep records on site.

21 - Note: Manager's first day. Certificate is at other store. Keep printed certificates on site.

29 - Observed QA sanitizer test strips and probe thermometer. Suggest alcohol swabs to quickly sanitize probe before and between testing.

30 - Posted permit expired 8/1/22. Contact the City to renew/replace the health permit.

33 - 3-compartment sink set up correctly to wash, rinse, and sanitize.

35 - Employee beverage containers shall have a lid and straw. No flip top or screw top.

36 - Sanitizer bucket tested at 200 ppm QA.

39 - Clean drink machine nozzles and undersides of dispensers. Clean lids and straws holder near drink machine. Drink machine is currently not working.

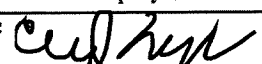

40 - Do not store single use articles (straws, lids, cups, etc) on or under drain pipes, under front hand wash sink. Store boxes of single use articles at least 6" off the floor.

42 - Clean shelving under back prep table.

45 - Clean bottom shelf under the drink machine, where trash can is stored. Clean floors under shelving and equipment. Deep clean mop sink and wall.

47 - Keep health inspection, pest control, and grease trap records printed, on site, and available for inspections.

AdditionalComments:Email proof of grease service to Timothy.fish@bureauveritas.com and Lisa.pomroy@bureauveritas.com. Print this report and keep it on site.

Registered Food Service manager Cecil Taylor	Certificate #:	Exp. Date:
Pest Control Company Not Available		Service Date:
Grease Trap Service Company Not Available		Service Date:
Received by:  (signature)	Print: Cecil Taylor	Phone # / email: Mariskasdelthorne@gmail.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/22/2023	Time in: 04:25 PM	Time out: 05:09 PM	License/Permit # -	TMS Project # 2022-021571	Page 1 of 2		
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input 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			Contact/Owner Name: Christopher durant	* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		85/100	
Physical Address: 310 Hwy 67 (7-2014) Suite: Subway Sandwich			City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (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	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3						✓					
	✓					✓					
		✓									
			✓								
				✓							
Approved Source						Preventing Contamination by Hands					
	✓										
			✓								
Protection from Contamination						Highly Susceptible Populations					
	✓										
3						✓					
						✓					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
2						✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
						2					
	✓										
			✓								
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						Consumer Advisory					
						2					
						✓					
			✓			✓					

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	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓										
			✓								
Proper Use of Utensils						Physical Facilities					
	✓					1					
1						1					

Received by: (signature)	Print: Christopher durant	Phone # / email: Kingdurantula316@gmail.com
Inspected by: (signature)	Print: Angela Varghese, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/14/20	Time in:	Time out:	License/Permit: 2020-014121	Est. Type:	Risk Category:	Page 2 of 2
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			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 91	
Physical Address: 310 Hwy 107			City/County: Colorado	Zip Code:	Phone:	Follow-up: Yes No (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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health						
		✓					✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓						✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓											Preventing Contamination by Hands	
	✓						✓					14. Hands cleaned and properly washed/ Gloves used properly	
		✓						✓				15. No bare-hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
		✓										Highly Susceptible Populations	
									✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓											Chemicals	
	✓											17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
	✓											Water/ Plumbing	
	✓											19. Water from approved source; Plumbing installed; proper backflow device	
		✓										20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification						
	✓						✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓						✓					28. Proper Date Marking and disposition	
							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓											Permit Requirement, Prerequisite for Operation	
												30. Food Establishment Permit (Current & Valid)	
												Utensils, Equipment, and Vending	
							✓					31. Adequate handwashing facilities: Accessible and properly supplied, used	
												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						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
Prevention of Food Contamination							Food Identification						
	✓						✓					41. Original container labeling (Bulk Food)	
	✓											Physical Facilities	
	✓						✓					42. Non-Food Contact surfaces clean	
	✓						✓					43. Adequate ventilation and lighting; designated areas used	
		✓					✓					44. Garbage and Refuse properly disposed; facilities maintained	
		✓					✓					45. Physical facilities installed, maintained, and clean	
	✓						✓					46. Toilet Facilities; properly constructed, supplied, and clean	
	✓						✓					47. Other Violations	

Received by: <i>Erin N. Wilson</i>	Print: Erin N. Wilson	Title: Person In Charge/ Owner
Inspected by: <i>Angela Varghese, PS</i>	Print: Angela Varghese, PS	Business Email:

