



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	12:03 pm	TIME OUT	3:38 pm
DATE	April 28, 2016	PAGE	1 of 4

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Subway #10083		OWNER: Mike Johnson DBA Johnson Subways, Inc.	PERSON IN CHARGE: Ashley O'Neal; Weekend Mgr.	
ADDRESS: 762 Market Street		ESTABLISHMENT NUMBER: 3292	COUNTY: St. Francois (187)	
CITY/ZIP: Farmington, MO 63640		PHONE: 573-756-1010	FAX:	
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V/C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: <i>Ashley O'Neal</i> Ashley O'Neal; Weekend Mgr.		Date: April 28, 2016	
Inspector: <i>Jon Peacock</i> Jon Peacock	Telephone No. (573)431-1947	EPHS No. 880	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: May 10, 2016



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ESTABLISHMENT NAME Subway #10083		ADDRESS 762 Market Street		CITY /ZIP Farmington, MO 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pre-cooked chicken breast/Hot holding		151	Meatballs & sauce/Hot holding at prep. line		145
Salami/Turkey breast/Cold holding		42/45	Roast beef/Tuna salad/Cold holding at prep. line		39/42
Buffalo chicken/Cold holding/prep. line		44	Cut lettuce/Sliced tomato/Cold holding at prep. line		44/49
Bologna/Shaved beef/Cold holding		44/39	Carved turkey/Cold holding at prep. line		40
Cold holding at prep. line (below food)		38/40	Walk-in cooler/freezer/Ambient		40/0
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)
3-501.16A	Salami (42F), turkey breast (45F), tuna salad (42F), buffalo chicken (44F), cut lettuce (44F), sliced tomato (49F) and bologna (44F) were observed at the refrigerated preparation unit. Refrigerated potentially hazardous foods (PHF's) held under refrigeration must be maintained at or below 41F.				5-10-16
3-501.16A	Carved turkey (45F), sliced tomato (47F) tuna salad (43F) pre-cooked eggs (44F), pepper jack cheese (43F) and american cheese (44F) were observed within the walk-in cooler. Refrigerated PHF's must be held at or below 41F.				
4-601.11A	Dried food residue observed within the inside and top of the microwave in the kitchen area. Food-contact surfaces must be clean to the sight and touch. Please wash, rinse, sanitize and air dry.				
7-201.11B	Containers of dish detergent and sanitizing agent were observed displayed and dispensed from a location above the 3 vat sink. Poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-use items. Please relocate to a location below the 3 vat sink.				
4-601.11A	Three metal pans were observed stacked upright above the 3 vat sink. Two pans had water in them and all pans were observed with dried food residue. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3 vat sink.				
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
5-205.11B	Evidence of ice and beverage residue observed in the handwashing sink located in the kitchen. Handwashing sinks may not be used for purposes other than handwashing.				5-10-16
6-501.12A	Spilled liquid and debris observed within the cabinet beneath the beverage dispensing station. Physical facilities must be cleaned as often as necessary to keep them clean.				
4-203.12B	The digital thermometer on the walk-in freezer appeared to be fluctuating. Ambient air thermometers must be accurate to plus or minus three (3) degrees Fahrenheit. Please re-calibrate OR install another thermometer within the walk-in freezer.				
4-203.12B	The thermometer within the Duke 2 door reach-in refrigerator at the preparation line area was noted with a thermometer that showed >80F. Ambient air thermometers must be accurate to plus or minus three (3) degrees Fahrenheit. Please replace.				
4-603.16A	A food employee was observed washing and sanitizing in the 3 vat sink. No rinse step was employed. Washed utensils and equipment must be rinsed so that abrasives are removed prior to sanitizing in a 3 vat sink.				
Note: 6-303.11	Lighting appeared dim in the kitchen. Please provide greater lighting intensity.				
6-501.11	Faux wood wall material hanging loosely and half-wall by the hot food display. Physical facilities must be maintained in good repair. Please secure to the wall.				
EDUCATION PROVIDED OR COMMENTS					
Note: Quat. sanitizer noted at 200 ppm in 3 vat sink. Ms. Heather McKinney; Mgr. departed from this facility prior to completion of the exit interview.					
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Carved turkey/Walk-in cooler		45	Sliced tomato/Walk-in cooler		47	
Tuna salad/Walk-in cooler		43	Pre-cooked eggs/Walk-in cooler		44	
Pepper Jack cheese/Walk-in cooler		43	American cheese/Walk-in cooler		44	
Shaved beef steak/Walk-in cooler		41	Pre-cooked chicken pieces/Walk-in cooler		33	
Duke 2 door reach-in fridge/Ambient		45	Glass-front Coca-Cola fridge (Milk)/Ambient		40	
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)	Initial
4-601.11A	Black plastic pans observed stacked with sticker residues on them. Food-contact surfaces of equipment must be clean to the sight and touch. Please thoroughly wash, rinse, sanitize and air dry in the 3 vat sink.				5-10-16	<i>AO</i>
4-202.11A	Silicone bread molds and plastic cookie forms observed stored wet in a gray plastic tub under a preparation table in the kitchen. Some of these items were observed with tearing, cuts, etc. Multi-use food-contact surfaces must be smooth, free of breaks, opens seams, cracks, chips, etc. Please store these items to properly air dry and remove all damaged bread molds and cookie forms from the premises. (COS by removing damaged bread molds and cookie forms)				COS	
4-202.11A	Plastic lids observed stacked in a gray plastic tub under a preparation table in the kitchen. Multi-use food-contact surfaces must be smooth, free of breaks, open seams, cracks, chips, etc. Please remove all damaged plastic lids from the premises.				5-10-16	
4-601.11A	Dried tomato seed observed on the cutting blade of the tomato slicer. Food-contact surfaces of utensils and equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3 vat sink.					
4-601.11A	Dried lettuce debris observed on the cutting wheel of the lettuce slicer. Food-contact surfaces of utensils and equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3 vat sink.					
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4-203.12B	Two thermometers observed in the Coca Cola glass-front refrigerator. One thermometer was not legible and the other thermometer showed 48F. The ambient temperature was observed at 40F. Ambient air thermometers must be accurate to plus or minus three (3) degrees Fahrenheit. Please replace.				5-10-16	<i>AO</i>

EDUCATION PROVIDED OR COMMENTS

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2-301.12A	Food employees observed washing their hands for less than 20 seconds at a handwashing sink. Food employees must wash their hands and exposed portions of their arms for a minimum of 20 seconds using a cleaning compound at a handwashing sink that is properly equipped. (COS by discussion with weekend manager)	5-10-16	
2-201.11 A-E	It was determined an employee illness policy was not present in written form. Please develop a written policy that will require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. Also, the policy must describe when and under what conditions a food employee may be restricted, excluded and the procedures for reinstating a food employee. The US FDA Employee Health & Personal Hygiene Handbook may be utilized in the development of this policy and may be used as the policy. If so, please provide written statement for use of this book.		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

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