



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

TIME IN	7:56 am	TIME OUT	9:35 am
DATE	April 17, 2015	PAGE	1 of 3

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: Heather McKinney
ADDRESS: 762 Market Street	ESTABLISHMENT NUMBER: 3292	COUNTY: 187
CITY/ZIP: Farmington 636401	PHONE: 573.756.1010	FAX: none
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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 TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT N/C N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Heather McKinney</i>	Heather McKinney	Date: April 17, 2015
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
		EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: April 28, 2015



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ESTABLISHMENT NAME Subway #10083		ADDRESS 762 Market Street		CITY /ZIP Farmington 636401		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient, walk-in cooler		11	Ambient, walk-in freezer		42	
Ambient, serve-line cooler		38	Ambient, customer cooler		43	
Chicken, hot hold		172	Meatballs, hot hold		144	
Marinara sauce, hot hold		188	Turkey, cold hold		40	
Roast, cold hold		41	Chicken, cold hold		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
4-202.11A	Some of the white plastic bowls used to chop salads were deeply cut and stained on the inside surfaces. Food contact surfaces shall be smooth and free of imperfections to allow effective cleaning and sanitation. Please dispose of all bowls that are marred.				4/28/15	HM
4-601.11A	Splattered food observed on the inside top of the MenuMaster microwave in the service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize a minimum of every four hours while in continual use, more often if needed to keep clean.				4/17/15	↓
4-601.11A	Dried debris observed on the Nemco slicer stored on the prep table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, and inspect prior to storing. CORRECTED ON SITE by cleaning				COS	
NOTE	Temperatures, continued, cold hold table Eggs - 38 Sliced tomatoes - 40 Sausage patties - 38 Cut lettuce - 41					
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
6-501.14A	The grate over the mechanical vent in the women's bathroom had an accumulation of dust. Ventilation systems shall be clean to prevent contamination from dust. Please clean.				4/28/15	↓
6-202.14	The door to the women's bathroom was not fully self-closing. Bathroom doors shall self-close. Please repair to allow door to fully self-close.				4/28/15	
6-501.14A	The grate over the mechanical vent in the men's bathroom had an accumulation of dust. Please clean to prevent contamination from dust.				4/28/15	
6-501.11	Ceiling tiles were observed stained in the men's bathroom. Facility shall be maintained in good repair. Please ensure there are no leaks, then either paint or replace tiles.				4/28/15	
3-305.11A	Coffee packets were stored on a rack touching the faucet of the handwashing sink in the service area and are possibly contaminated from splash. Food shall be protected from contamination. Please store coffee in a protected location. COS by moving rack				COS	
4-903.12A	Napkins, food holders, and other single-use items are stored beneath the drain of the handwashing sink in the service area. Single-use items shall not be stored beneath unshielded drain lines. Please either shield this drain or move the single-use items.				4/18/15	
4-204.112	A thermometer was not found in the 2-door cooler below the Merrychef oven. Thermometers shall be placed in a convenient to read location in the warmest part of the unit. Please install a thermometer. CORRECTED ON SITE by installing thermometer				COS	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge / Title:		Heather McKinney		Date: April 17, 2015		
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: April 28, 2015	



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4-601.11A	Food debris was observed on several of the metal trays stored on the shelf below the prep table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, and inspect for cleanliness before storing.	4/17/15	HM
4-601.11A	Debris/mold observed in the area behind and around the soda dispenser nozzles. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize daily the entire nozzle housing.	4/17/15	↓
NOTE	A food delivery was received during this inspection. The ambient temperature of the walk-in cooler dropped from 50F to 42F by the end of the inspection. Please continue to monitor to ensure the cooler holds food at 41 or lower.		
NOTE	The customer cooler had an ambient temperature of 43F. Please monitor this unit to ensure food temperatures are maintained at 41F or lower.		

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6-501.12A	Debris observed beneath the shelves of the walk-in cooler. Facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean.	4/28/15	↓
6-501.12A	Food splatters observed on the FRP board on the wall behind the prep table (above and below table). Please clean facility as often as needed to keep clean.	4/28/15	
4-601.11C	Debris observed on the wall-mounted wire rack located above the prep table. Please clean nonfood contact surfaces as often as needed to keep clean.	4/28/15	
6-501.18	Accumulation of debris observed in the mop sink. Plumbing fixtures shall be cleaned as often as needed to keep clean. Please clean.	4/20/15	
6-501.18	Debris observed hanging from the ends of the pipe of the indirect drains on the 3-vat sink; mold and debris observed on pipes. Please clean as often as needed to keep clean.	4/28/15	
6-501.11	Ceiling tiles observed stained in the dining area. Facility shall be maintained in good repair. Please ensure there are no leaks, then either paint or replace the tile.	4/28/15	
5-205.15B	Liquid was pooled in the cabinet beneath the soda dispenser. Plumbing shall be maintained in good repair. Please determine source of leak, repair, and clean cabinet.	4/22/15	
4-203.11B	The digital thermometer on the outside of the walk-in cooler was inaccurate by 8F. Thermometers shall be accurate to +/- 2F. Please install an accurate thermometer on the inside of this unit. CORRECTED ON SITE by installing a thermometer on the inside.	COS	
4-204.112	A thermometer was not found in the customer cooler. Please install and monitor temperature.	4/17/15	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Rose Mier</i>		Rose Mier		Telephone No. (573)-431-1947	EPHS No. 1390
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: April 28, 2015	