



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

TIME IN 1:35pm	TIME OUT 3:50pm
DATE 4-3-17	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: Carie Roman
ADDRESS: 762 Market St.	ESTABLISHMENT NUMBER: 3292	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-1010	FAX: na
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/>	<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>Carie Roman</i>	Carie Roman	Date: April 3, 2017
Inspector: <i>John Wismena</i>	John Wismena	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: Follow-up Date: 4-17-17
		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Subway #10083		ADDRESS 762 Market St.	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cold hold: lettuce, tomato, tuna sld,		37,34,40	Walk-in cooler	
roast beef, turkey		37,37	Walk-in freezer	
Hot hold: chicken breast, meatballs		156, 155	Coke cooler in dining room	
Service area prep cooler amb		48		
prep cooler: egg, sausage, cheese		44,44,46		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

3-501.16B	The ambient temperature of the prep cooler in the front service area was measured at 48F. Potentially hazardous foods in this cooler were: cooked egg = 44F, cooked sausage = 44F, and cheese = 46F. Potentially hazardous foods shall be held at temperatures of 41F or less. These foods were voluntarily discarded. Do not place potentially hazardous foods in this cooler until it has been repaired and is capable of holding food at 41F or less.	4-3-17	CW
3-501.17A	Containers of thawing chicken breast were observed in the walk-in cooler without discard dates. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven day total, by which time the food will be sold, consumed or discarded. Mark potentially hazardous foods held refrigerated with a discard date.		
4-601.11A	Food debris was observed on the interior of the microwave on the steel prep table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the interior of the microwave.		
4-601.11A	Food debris was observed on the surfaces of the mesh bread molds stored in a tub on the bottom shelf of the steel prep table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the bread molds.		
4-601.11A	An accumulation of dried soda syrup and dust was observed on the nozzle housing and between dispensing heads of the customer access soda fountain in the dining room. Please wash, rinse and sanitize all surfaces of the soda dispensing heads.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-903.12A	Single service utensils and food containers were observed stored below plumbing under the hand wash sink in the front service area. Single service items may not be stored under unshielded plumbing. Please remove these items from this area.	4-17-17	CW
4-601.11C	An accumulation of water was observed in the bottom of the prep cooler in the front service area. Non-food contact surfaces shall be kept clean. Please clean the accumulated water from the cooler and repair the source of the drip.		
4-501.11B	The door seals on the right side door of the prep cooler in the front service area were observed to be broken and soiled with debris and mold. Equipment components such as door seals shall be kept intact, tight and adjusted in accordance with manufacturer's specifications. Please replace the door seals.		
4-501.11B	The left side door of the prep cooler in the front service area appears to be warped such that the door does not fully close. Equipment components such as doors shall be kept intact, tight and adjusted in accordance with manufacturer's specifications. Please repair the door so that it fully closes.		
6-501.12A	An accumulation of debris was observed on the floor below equipment in the front service area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in the front service area with special attention to the areas below equipment.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge, Title:		Carie Roman	Date: April 3, 2017
Inspector:	John Wismena	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4-17-17



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
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4-601.11C	An accumulation of food residue was observed on the interior surfaces of the bread dough thawing cabinet in the walk-in cooler. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the dough thawing cabinet.	4-17-17	
6-501.12A	Debris and food residue was observed on the floor of the walk-in cooler; especially below the shelving. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor of the the walk-in cooler.		
4-901.11	Plastic containers were observed wet nested above the three compartment sink. After cleaning and sanitizing, equipment shall be air dried. Please ensure that equipment is dry before nesting.		
4-204.112	A thermometer was not observed in the prep cooler in the front service area. All cold holding units shall be provided with an accurate thermometer. Please place a thermometer in the cooler.		
4-903.11A	Cup lids and straws were observed stored adjacent to an open drain in the cabinet below the soda fountain in the dining room. Single service items shall be stored were they are not subject to sources of contamination. Please store these items away from this area.		
4-601.11C	An accumulation of food debris was observed on the counter below the tea machine in the dining room. Non-food contact surfaces shall be kept clean. Please clean the counter tops in this area, especially below equipment.		

EDUCATION PROVIDED OR COMMENTS

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Person in Charge / Title: 		Carie Roman		Date: April 3, 2017	
Inspector: 	John Wismena	Telephone No. (573)-431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4-17-17