

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

1:08 pm	TIME OUT 2:15 pm
DATE Oct. 19, 2018	PAGE 1 of 3

BASED ON AN IN	ISPEC [*]	TION THIS DAY, THE ITEMS NO	TED BELOW IDENT	IFY NONC	OMP	PLIAN	CE IN C	OPERATIO	NS OR FAC	LITIES WHICH MUST BE CORREC	TED BY	THE
NEXT ROUTINE	INSPE	CTION, OR SUCH SHORTER PE	RIOD OF TIME AS N	MAY BE SF	PECIF	FIED I	N WRI	TING BY T	HE REGULA	TORY AUTHORITY. FAILURE TO		
	ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE M TABLISHMENT NAME: Way #12863 OWNER: Summer House				<u> </u>	PERSON IN CHAR Chasity Sago, Mngr				PERSON IN CHARGE: Chasity Sago, Mngr.		
ADDRESS: 247 West Main Street					ESTABLISHMENT NUMBER: 4073 COUNTY: St. Francois			COUNTY: St. Francois				
CITY/ZIP: Park Hills 63601 PHONE: (573)431-3333			}		EAV:				М	L		
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER			:LI MMER F.P	,	GROCERY STORE INSTITUTION MOBILE VENDORS TAVERN TEMP.FOOD							
PURPOSE Pre-openir		Routine Follow-up	 _	☐ Other		ш.	/ (V L ()			.WII .1 00B		
FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY												
Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE												
License	No		☐ PRIV		NID I	INITE	٦١ /E ١١	TIONS				
Diek feetere or	a food n	veneration proctions and applica	RISK FAC						anna Cantral	and Drayantian as contributing facts	ro in	
		preparation practices and employed aks. Public health intervention								and Prevention as contributing factor	ors in	
Compliance		Demonstration of K		cos	R		mpliance			otentially Hazardous Foods	COS	R
TUO IV		Person in charge present, demo and performs duties	onstrates knowledge,			IN	TUC	N/O NA	Proper cool	king, time and temperature		
. Maria		Employee He			Ш		TUC	N/O N/A		eating procedures for hot holding		
TUO NT		Management awareness; policy Proper use of reporting, restricti			Н	_		N/O N/A		ing time and temperatures holding temperatures	+	+
		Good Hygienic Pr	actices			IM	OUT	N/A	Proper cold	holding temperatures		\pm
JA DUT N/O		Proper eating, tasting, drinking on No discharge from eyes, nose a			Ш			N/C N/A		e marking and disposition public health control (procedures /		+
M OUT N/O					Ш	IN	TUC	N/O NA	records)			
OUT N/O	Preventing Contamination Hands clean and properly washed					ΠN	OUT	MA		Consumer Advisory advisory provided for raw or		+
OUT N/O	1	No bare hand contact with read	y-to-eat foods or		Н				undercooke Hig	ed food ghly Susceptible Populations		+
approved alternate method properly		perly followed		Ш	Destauries					4		
Adequate handwashing facilities supplied accessible				Ш	IN DUT N/O NA Pasteurized offered			I foods used, prohibited foods not				
Approved Source Food obtained from approved source				Ш		Chemical IN OUT NA Food additives: approved and prop				_		
Food obtained from approved source N OUT N/A Food received at proper temperature					Toxic subst			stances properly identified, stored and				
Food in good condition, safe and unadultera					Conformance wit		mance with Approved Procedures					
IN OUT N/O A Required records available: shellstock to destruction		llstock tags, parasite				Compliance and HACCF	e with approved Specialized Process Pplan					
	Protection from Contamination		tamination		Ш							
	DUT Food separated and protected		0		Ш	The letter to the left of each item indicates that item's status at the inspection.			dicates that item's status at the time	of the		
IN N/A Food-contact surfaces cleaned & sanitized				IN = in compliance N/A = not applicable				OUT = not in compliance				
IN OUT NO	Proper disposition of returned, previously s reconditioned, and unsafe food			served,				= not appi S=Correcte		N/O = not observed R=Repeat Item		
GOOD RETAIL PRACTICES												
		Good Retail Practices are preven				_		nogens, ch				
IN OUT	Pactor	Safe Food and Water urized eggs used where required	r	cos	R	IN 🗸	OUT	In-use u	Prop tensils: prope	per Use of Utensils	cos	R
		and ice from approved source						Utensils		and linens: properly stored, dried,		
		Food Temperature Con	trol		_	=	V	handled	co/cinglo cor	vice articles: properly stored, used		
	Adequ	ate equipment for temperature co			\equiv	V			used properly			
		ved thawing methods used								Equipment and Vending		
	Therm	nometers provided and accurate				\checkmark		designe	d, constructed			
Food Identification					V		Warewashing facilities: installed, maintained, used; tes strips used		s: installed, maintained, used; test			
Food properly labeled; original container						V		l-contact surf				
	Prevention of Food Contamination							11-11	Physical Facilities			ļ
	Insects, rodents, and animals not present Contamination prevented during food prepa				-	✓	\vdash			vailable; adequate pressure roper backflow devices		
	and display					$\overline{}$				·		
	Personal cleanliness: clean outer clothing, hai fingernails and jewelry		ng, nair restraint,			\checkmark		Sewage and wastewater properly disposed		ater properly disposed		
	Wiping	g cloths: properly used and stored					V			rly constructed, supplied, cleaned		
	Fruits	and vegetables washed before us	se		\dashv	√				erly disposed; facilities maintained alled, maintained, and clean	-	
Person in Cha	arge /T	itle:		Char	eity C	Saga	Mngr.		Dat			
	-	$\cdot \epsilon \sim \epsilon $	VY > 11							October 19, 2016	— • •	
Inspector: Telephone No. EPHS No. Follow-up: Yes No. Yes No. Follow-up Date: Oct. 30, 2018												



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

FOOD ESTABLISHMENT INSPECTION REPORT

3 PAGE

STABLISHMEN		ADDRESS	•	CITY/ZIP			
Subway #12863 FOOD PRODUCT/LOCATION		247 West Main Street	FOOD PRODUCT/	Park Hills 63601	TEMP	in ° F	
		TEMP. in ° F	FOOD PRODUCT/	TEMP.	ın - F		
	e cooler/dining room, ambient /alk-in freezer, ambient	40	Hat halding: m	120	136		
	Valk-in reezer, ambient	39	Hot holding: m Cold holding: spinach, tol	-			
v	vaik-iii coolei, ambient	39	Cold holding: spinach, tol	42, 42, 36 36, 39, 41			
			Cold Holding, Bool, tarke	y, ornoxorr broadto	00,00	,	
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.						
501.114 601.11A 601.11A	There was no sanitizer avail cleaning. NOTE: According to not be washed until sanitizer is a Label residue remained on scontact surfaces shall be clean	lable at the 3-vat sink. manager, the owner vavailable. everal of the food cor to sight and touch. Posserved on the slice	. Food contact surfaces shall b was obtaining replacement sani ntainers stored on the rack abov	itizer today; dishes will we the 3-vat sink. Food ing cleaning.	10/19/18 10/19/18 10/19/18		
		operational controls, facilitie). These items are to be c lirty. Please clean all	surfaces of toilet at least daily.	on or as stated.	Correct by (date) 10/19/18	Initia	
01.12A	The base of the toilet was d Dried food splatters observe	operational controls, facilitie). These items are to be con- dirty. Please clean all ed inside the trash ca	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. N	on or as stated. Jonfood contact surfaces	(date) 10/19/18 s 10/30/18	Initio	
01.12A	The base of the toilet was d Dried food splatters observe shall be cleaned at a frequency often as needed to keep clean.	operational controls, facilitie These items are to be controls. Iirty. Please clean all ed inside the trash can to prevent debris according to the controls.	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside	on or as stated. Ionfood contact surfaces e of trash can cabinets a	(date) 10/19/18 10/30/18	Initia	
01.12A 01.11C	The base of the toilet was d Dried food splatters observe shall be cleaned at a frequency often as needed to keep clean. Employee drinks and a "purs	operational controls, facilitie These items are to be controls. These items are to be controls The items are to be controls Th	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside shelf also holding food and sing	on or as stated. Nonfood contact surfaces e of trash can cabinets a gle-use items. Employe	(date) 10/19/18 10/30/18	Initi	
01.12A 01.11C 01.11D	The base of the toilet was d Dried food splatters observe shall be cleaned at a frequency often as needed to keep clean. Employee drinks and a "purs drinks and personal items shall	operational controls, facilities). These items are to be controls. Please clean all led inside the trash can to prevent debris according were stored on a state of the stored where food	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside shelf also holding food and sing d and food-related items cannot	on or as stated. Nonfood contact surfaces a confirmation of trash can cabinets a gle-use items. Employed to be contaminated.	(date) 10/19/18 10/30/18 e 10/19/18	Initi	
01.12A 01.11C 01.11C	The base of the toilet was do Dried food splatters observe shall be cleaned at a frequency often as needed to keep clean. Employee drinks and a "pursidrinks and personal items shall. The grate over the condense Please wash, rinse, and sanitize	operational controls, facilities). These items are to be controlled inside the trash can be controlled inside the trash can be stored on a set of the trash can be stored where fooder fan inside the walker the grate to reduce	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside shelf also holding food and sing d and food-related items cannot in cooler was observed with de- mold growth.	Nonfood contact surfaces e of trash can cabinets a gle-use items. Employed t be contaminated. ebris and mold growth.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18	C	
01.12A 01.11C 01.11D 01.110B	The base of the toilet was described from the procedures (SSOPs). The base of the toilet was described food splatters observed shall be cleaned at a frequency often as needed to keep clean. Employee drinks and a "pursidrinks and personal items shall. The grate over the condensed Please wash, rinse, and sanitize Food was stored on the flood	dirty. Please clean all ed inside the trash can be ser were stored on a ser for each of the trash can be stored where fooder fan inside the walker the grate to reduce or inside the walk-in from the stored where for each of the stored where fooder fan inside the walk-in from the stored walk-in	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside shelf also holding food and sing did and food-related items cannot in cooler was observed with de- mold growth. reezer. Food shall be stored a least or surface.	Nonfood contact surfaces e of trash can cabinets a gle-use items. Employed t be contaminated. ebris and mold growth.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18		
01.12A 01.11C 01.11D 01.11D 01.11C	The base of the toilet was described from the procedures (SSOPs). The base of the toilet was described from the price of the toilet was described from the price of the price of the toilet was described from the price of the toilet was described from the floor. Please elevate food of the bulb inside the walk-in-	dirty. Please clean all ed inside the trash can be stored on a set to be considered in the trash can be stored on a set to be stored where fooder fan inside the walker the grate to reduce or inside the walk-in froff floor to protect it frof freezer was not shield	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the shelf also holding food and singular dand food-related items cannot in cooler was observed with demold growth. The exercise Food shall be stored a normal contamination.	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. Ebris and mold growth.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18		
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01.12A 01.11C 01.11C 01.11C 01.11C 05.11A 02/11A	The base of the toilet was described from the procedures (SSOPs). The base of the toilet was described from the price of the toilet was described from the price of the price of the toilet was described from the procedure of the toilet was and personal items shall. The grate over the condensed please wash, rinse, and sanitized from the floor. Please elevate food of the floor. Please elevate food of the bulb inside the walk-in inside food storage units shall the lighting inside the walk-effective cleaning. Please install the price of the price of the toilet was described from the toilet was described	perational controls, facilities). These items are to be continuous. The continuous are to prevent debris according to the walking are the grate to reduce for inside the walking from the protect it from the continuous are the continuous. The continuous are the continuous are the continuous are the walking from the continuous are	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the shelf also holding food and singular dand food-related items cannot in cooler was observed with demold growth. The erectain the shelf and did not appear to be shortestant. In ighting shall be adequate in foot in cooler.	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. Each and mold growth. In minimum of six inches on the contage areas for	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18	Initi	
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01.12A 01.11C 01.110B 01.11C 05.11A 02/11A 03.11A	The base of the toilet was described by the content of the floor. Please elevate food shall be cleaned at a frequency often as needed to keep clean. Employee drinks and a "pursidrinks and personal items shall. The grate over the condensed Please wash, rinse, and sanitize Food was stored on the floor. Please elevate food of the floor. Please elevate food of the floor storage units shall be the units of the lighting inside the walk-effective cleaning. Please instance food containers stored about the completely air dried prior to storage under the complet	perational controls, facilities). These items are to be continty. Please clean all ed inside the trash can to prevent debris accesse" were stored on a set be stored where fooder fan inside the walker the grate to reduce or inside the walk-in froff floor to protect it froff freezer was not shield be shielded or shatters-in cooler was dim. Leall a brighter bulb in those the 3-vat sink were ring nested. Please and behind the backsplant.	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the shelf also holding food and singular dand food-related items cannot be in cooler was observed with demold growth. The example of the shelf also holding food and singular days and food-related items cannot be mold growth. The example of the shelf also holding food and did not appear to be shelf and did not appear to be shelf and the shelf also designed and the shelf also dequate in food and did not appear to be shelf and the shelf and the shelf also dequate in food also developed and the shelf and the shelf also designed and the shelf also designed and the shelf and	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. Each and mold growth. In the contaminated of the contaminate of t	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18		
601.12A 601.11C 601.11C 601.11C 601.11C 805.11A 803.11A 901.11	The base of the toilet was described by the content of the floor. Please elevate food starting food was stored on the floor. Please elevate food of the bulb inside the walk-in inside food storage units shall and the floor. Please units shall the floor. Please elevate food of the floor. Please elevate food of the floor storage units shall the floor the lighting inside the walk-in inside food storage units shall the floor. Please elevate food of the lighting inside the walk-effective cleaning. Please instant food containers stored about the floor of the floor storage units shall the floor of the lighting inside the walk-effective cleaning. Please instant food containers stored about the floor of the	operational controls, facilities). These items are to be control. The control is a control in the con	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the shelf also holding food and singular dand food-related items cannot be in cooler was observed with demold growth. The eezer. Food shall be stored a mond contamination, ded and did not appear to be shortesistant. The inspection is cooler. The ewet-nested. Equipment and callow drying of equipment. The ash of the 3-vat sink. Physical to clean.	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. ebris and mold growth. minimum of six inches on atter-resistant. Bulbs and storage areas for utensils shall be facilities shall be kept d items are housed.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18 10/30/18 10/19/18		
601.12A 601.11C 601.11C 601.11C 601.11C 805.11A 803.11A 901.11	The base of the toilet was described from the price of the condense of the con	operational controls, facilities). These items are to be control. The control is a control is a control in the control in the control is a control in the control in control in the control in	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the shelf also holding food and singular dand food-related items cannot be in cooler was observed with demold growth. The example of the shelf also holding food and singular dand food-related items cannot be in cooler was observed with demold growth. The example of the shelf also holding food and did not appear to be shelf and the shelf also described. Equipment and the shelf also described in food and did not appear to be shelf also described. Equipment and the shelf also described in the shelf also described in the shelf area where unused in the storage area where unu	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. ebris and mold growth. minimum of six inches on atter-resistant. Bulbs and storage areas for utensils shall be facilities shall be kept d items are housed.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18 10/30/18 10/30/18	Initii	
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501.12A 501.11C 501.11C 501.11C 305.11A 202/11A 303.11A 901.11	The base of the toilet was described from the price of the condense of the con	operational controls, facilities). These items are to be control. The control is a control is a control in the control in the control is a control in the control in control in the control in	es or structures, equipment design, gene corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the shelf also holding food and singular dand food-related items cannot be in cooler was observed with demold growth. The example of the shelf also holding food and singular dand food-related items cannot be in cooler was observed with demold growth. The example of the shelf also holding food and did not appear to be shelf and the shelf also described. Equipment and the shelf also described in food and did not appear to be shelf also described. Equipment and the shelf also described in the shelf also described in the shelf area where unused in the storage area where unu	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. ebris and mold growth. minimum of six inches on atter-resistant. Bulbs and storage areas for utensils shall be facilities shall be kept d items are housed.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18 10/30/18 10/30/18		
501.12A 501.11C 501.11C 501.11C 305.11A 202/11A 303.11A 901.11 501.12A	The base of the toilet was described from the price of the condense of the con	operational controls, facilities). These items are to be control. The control is a control is a control in the control in the control is a control in the control in control in the control in	es or structures, equipment design, gene- corrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside shelf also holding food and sing d and food-related items cannot in cooler was observed with de- mold growth. Treezer. Food shall be stored a no om contamination. Ided and did not appear to be ship- resistant. Inighting shall be adequate in food his cooler. The wet-nested. Equipment and the allow drying of equipment. The storage area where unused inens, and food at least six inch ROVIDED OR COMMENTS	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. Ebris and mold growth. minimum of six inches of the storage areas for utensils shall be facilities shall be kept the soft the floor.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18 10/30/18 10/30/18 10/19/18	Initi	
601.12A 601.11C 601.11C 601.11C 805.11A 202/11A 803.11A 901.11 601.12A	The base of the toilet was described food splatters observed shall be cleaned at a frequency often as needed to keep clean. Employee drinks and a "pure drinks and personal items shall. The grate over the condensed Please wash, rinse, and sanitize Food was stored on the floor. Please elevate food of the floor. Please elevate food of the floor the bulb inside the walk-in inside food storage units shall be the lighting inside the walk-effective cleaning. Please instance food containers stored about the condense floor to store a fine deprise was observed clean. Please clean wall as often Subway carrier boxes were please store all equipment, sing	operational controls, facilities). These items are to be control. The control is a control is a control in the control in the control is a control in the control in control in the control in	sor structures, equipment design, generorrected by the next regular inspection surfaces of toilet at least daily. In cabinet in the dining room. No cumulation. Please clean inside the standard food-related items cannot be a color was observed with demold growth. The stored and the stored an	Jonfood contact surfaces e of trash can cabinets a gle-use items. Employed to be contaminated. ebris and mold growth. minimum of six inches on atter-resistant. Bulbs and storage areas for utensils shall be facilities shall be kept ditems are housed.	(date) 10/19/18 10/30/18 e 10/19/18 10/20/18 10/30/18 10/30/18 10/30/18 10/30/18 10/19/18		



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

PAGE ³ of 3

ESTABLISHMENT NAME Subway #12863		ADDRESS 247 West Main Street		CITY/ZIP Park Hills 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F	
2 .					0 11	
Code Reference	Priority items contribute directly to the e or injury. These items MUST RECEIVE	limination, prevention or redu		ssociated with foodborne illness	Correct by (date)	Initial
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.					
6-202.11A 4-601.11C	The cover over the ceiling by storage area. Please replace the There were no shields or en storage room. Please install sh	ulbs near the bag-in bone cover over the bulbs dcaps over the ceiling lields or shatter-resistated on the condenser vito work efficiently, and	ox area was not in place. Bulbs s. bulbs above the racks holding nt bulbs. rents, located on top of the wall	s shall be shield in food cups and straws in the k-in freezer. Please	10/19/18 10/30/18 10/20/18	
<u> </u>	TT(I)					
Person in Charge /Title: Chasity Sago, Mngr. Date: October 19, 2						
Inspector: MO 580-1814 (9-13)	Rose Mier	Rose Mier DISTRIBUTION: WHITE - OWNER:	(573)-431-1947 1390	HS No. Follow-up: Follow-up Date: Oct	■Yes :. 30, 2018	No E6.37A