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

TIME IN 7:54 AM	TIME OUT 8:34 AM
DATE 3/20/19	PAGE 1 of 2

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:	OWNER:	PERSON IN CHARGE:
Subway 10083	Mike Johnson DBA Johnson Subways	Heather McKinney

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
762 Market Street	3292	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Farmington, 63640	573-756-1010	573-760-0502	☐ H ■ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ☐ Routine ■ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use	✓	
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
IN OUT ✓N/O	Hands clean and properly washed		
IN OUT ✓N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓IN OUT N/A	Food separated and protected		
✓IN OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
IN OUT N/O ✓N/A	Proper cooking, time and temperature		
✓IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
IN OUT ✓N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
IN OUT ✓N/O N/A	Proper date marking and disposition		
IN OUT N/O ✓N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
✓IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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

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~~	Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		✓
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		✓

Person in Charge /Title: Heather McKinney — Date: March 20, 2019

Inspector: Daniel Huff — Telephone No. (573)431-1947 — EPHS No. 1645 — Follow-up: ☐ Yes ■ No — Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Subway 10083	762 Market Street	Farmington, 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		No temperatures were taken during this visit.	

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
	All priority items noted during the routine inspection on March 6, 2019 have been corrected.		KM
NOTE	The soda dispenser nozzles were scrubbed, washed, rinsed, and sanitized to remove residue buildup. Also, according to the manager, new nozzles have been ordered for the soda dispenser because the ones in use currently are spraying soda sideways when they are used. The invoice for the new soda dispenser nozzles will be emailed to the Health Center to be included in the file with this inspection report.		

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
4-601.11C	An accumulation of residue was observed on the surfaces behind the dispensing nozzles on the customer soda machine. Non-food contact surfaces shall be free of residue accumulations. Please clean the residue from the soda machine.	3/21/19	KM
6-501.11	The plastic molding at the floor/wall juncture at the lefthand side of the 3-vat sink is separated from the wall. Physical facilities shall be maintained in good repair. Please reattach the molding to the wall.	4/3/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection indicates the item was either not observed or not applicable.

Person in Charge /Title:	Heather McKinney	Date: March 20, 2019
Inspector: Daniel Huff	Telephone No. (573)431-1947 / EPHS No. 1645	Follow-up: ☐ Yes ☒ No Follow-up Date: