



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

TIME IN	8:07 AM	TIME OUT	11:40 AM
DATE	3/6/19	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	PERSON IN CHARGE: Heather McKinney
ADDRESS: 762 Market Street	ESTABLISHMENT NUMBER: 3292	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-1010	FAX: 573-760-0502
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		
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 _____		
License No. _____		

**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"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper cold holding temperatures		
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Proper date marking and disposition		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Hands clean and properly washed			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> <input type="checkbox"/>	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> <input type="checkbox"/>	Food obtained from approved source			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Food additives: approved and properly used		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Food received at proper temperature			<input checked="" type="checkbox"/> <input type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> <input type="checkbox"/>	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>				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"/> <input type="checkbox"/> <input type="checkbox"/>	Food separated and protected						
<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	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		
		<b>Food Temperature Control</b>				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
		<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<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"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>Heather McKinney</i>	Heather McKinney	Date:	March 6, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No.:	(573)431-1947
		EPHS No.:	1645
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3/20/2019



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ESTABLISHMENT NAME Subway 10083		ADDRESS 762 Market Street		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beverage Cooler in Dining Area: Ambient		32	Hot Hold: Chicken Patties, Meat Balls, Tomato Sauce		137, 141, 178
Walk-In Freezer: Ambient		7	Service Line Prep Cooler 1: Ham, Roast Beef, Tuna Salad		37, 39, 39
Walk-In Cooler: Ambient		37	Service Line Prep Cooler 1: Chicken, Egg Patty, Ambient		41, 33, 34
Soup Hot Hold: Chili, Chicken and Dumplings		152, 165*	Service Line Prep Cooler 2: Lettuce, Sliced Tomatoes		39-40, 38
			Service Line Prep Cooler 2: Sausage Patties, Ambient		34, 36

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Food splatters were observed inside the Menumaster microwave oven. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the inside of the microwave at least every 4 hours when in use. CORRECTED ON SITE by cleaning and sanitizing.	COS	JM
4-601.11A	Debris was observed inside the dough retarder cabinet in the walk in cooler and the service line cabinets used to store bread and tortillas. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all inside surfaces of the dough retarder and storage cabinets. CORRECTED ON SITE by cleaning and sanitizing.	COS	
2-401.11A	An employee water bottle was observed on a shelf above the prep surface holding a microwave. Employee foods and beverages shall be stored where contamination of food, clean equipment, and single use items cannot occur. CORRECTED ON SITE by removing the water bottle to the office area.	COS	
4-601.11A	An accumulation of dust was observed inside the K-Cup holder on the Keurig coffee maker. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by wash/rinse/sanitizing.	COS	
4-601.11A	Dried food residue was observed on several insert containers on the clean equipment storage rack in the warewashing area. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the items in the 3-vat sink for wash/rinse/sanitizing.	COS	
4-202.11A	The plastic cutting board surfaces at the service line prep station are scarred from use and dark residue was observed in the scars. Multi-use food contact surfaces shall have smooth cleanable surfaces that are free of imperfections. Please resurface or replace the cutting boards.	3/20/19	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-403.11B	Employee purses and a shirt were observed stored on shelves with and above storage of food and single use items. Employee personal items shall be stored in a designated location separate facility foods, clean equipment, and single use items. CORRECTED ON SITE by moving the items to a separate location.	COS	KM
6-501.18	Residue accumulations were observed on the hand washing sinks in the women's restroom, the service area, and in the warewashing area. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the hand washing sinks.	COS	
4-903.11A	SERVICE AREA: The Kuerig coffee maker and K-Cups were observed placed next to the service area hand washing sink where they were exposed to splash from hand washing. Food and equipment shall be stored in a location where they are not exposed to contamination from splash and drips. CORRECTED ON SITE by moving the Kuerig machine and K-Cups to a separate surface away from the hand washing sink.	COS	
4-903.12A	Single use containers and utensils were observed stored in the cabinet below the service line hand washing sink where an unshielded drain is also located. Single use items shall not be stored below sewer lines that are not shielded to intercept potential drips. CORRECTED ON SITE by moving the items.	COS	
4-601.11C	Debris and residue was observed inside the cabinet below the service line hand washing sink. Non-food contact surfaces shall be free of accumulations of debris and residue. CORRECTED ON SITE by cleaning.	COS	

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: <i>Heather McKinney</i>	Heather McKinney	Date: March 6, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 3/20/2019



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3-403.11B, C, and D*	At approximately 8:50 AM the temperature of chicken and dumplings in the hot hold was measured at 129 degrees after stirring. Before stirring outer portions of the container were as low as 112 degrees. Precooked potentially hazardous foods from a previously unopened commercial package shall be rapidly heated (not more than 2 hours) to 135 degrees. If the food was previously opened then it shall reach a temperature of 165 degrees. Hot holding units are not designed to heat food from ambient temperature to hot holding temperature within 2 hours. Foods shall be heated by other means such as stovetop, oven, or microwave to rapidly reach the required temperature. The heated food can be placed in the hot holding unit to be held at 135 degrees or higher. <b>CORRECTED ON SITE</b> by removing the chicken and dumplings and heating in the microwave to 212 degrees within 30 minutes. After placing back in the hot hold unit for approximately 45 minutes the temperature was at 165 degrees.	COS	HM
4-601.11A	An accumulation of residue was observed inside the customer soda dispensing nozzles and on the surrounding surfaces outside the nozzles. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the nozzles and surrounding surfaces.	3/8/19	

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6-501.18	An accumulation of black residue was observed on the mop sink and the caulk around the mop sink. Plumbing fixtures shall be cleaned as often as needed to keep them clean. Please clean the mop sink and the caulk around its edge.	3/20/19	HM
6-501.16	A mop was observed sitting in the mop sink wet. After use, mops shall be placed in a position that allows them to air dry. <b>CORRECTED ON SITE</b> by hanging the mop from a hanger above the mop sink.	COS	
6-501.11	Several broken floor tiles were observed near the mop sink, the warewashing area, and the dry storage area. Physical facilities shall be maintained in good repair. Please replace broken tiles.	3/20/19	
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.	3/20/19	
5-501.116B	An accumulation of debris and residue was observed on both trash cans in the warewashing area. Trash cans shall be cleaned as often as necessary to keep them clean. Please clean the trash cans.	3/20/19	
6-501.12A	An accumulation of debris and residue was observed on the walls behind and near the 3-vat sink and the carbon dioxide tank next to the 3-vat sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls behind and near the 3-vat sink and the exterior of the carbon dioxide tank.	3/20/19	
4-501.14C	An accumulation of grease was observed in the crevices of the warewashing spray nozzle, the back of the 3-vat sink, and the faucet assembly on the 3-vat sink. Warewashing equipment shall be cleaned at least every 24 hours when in use. Please clean the spray nozzle and the surfaces of the sink and faucet assembly.	3/6/19	

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Inspector:	Daniel Huff	Telephone No. (573)-431-1947
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4-903.12A	Single use containers and utensils were observed stored in the cabinet below the customer soda machine where an unshielded drain is also located. Single use items shall not be stored below sewer lines that are not shielded to intercept potential drips. <b>CORRECTED ON SITE</b> by moving the items.	COS	HM
4-601.11C	Debris and soda syrup residue were observed inside the cabinet below the customer soda machine. Non-food contact surfaces shall be free of accumulations of debris and residue. Please clean the inside of the cabinet.	3/20/19	}
6-501.11	Evidence of water damage as well as an accumulation of residue was observed on and around the drain inside the cabinet below the customer soda machine. Physical facilities and plumbing systems shall be maintained in good repair. Please clean the residue from the drain and repair surrounding damage in the cabinet. If there is an ongoing leak from the drain, please repair the leak.	3/20/19	
5-205.15B			
4-601.11C	An accumulation of residue was observed on the counter surface where the customer soda machine is located. Non-food contact surfaces shall be free of residue accumulations. Please clean the surface around the soda machine.	3/20/19	

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Inspector: <i>Daniel Huff</i>		Daniel Huff		Telephone No. (573)431-1947	EPHS No. 1645
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
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