



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

TIME IN	12:42 PM	TIME OUT	3:02 PM
DATE	12/16/2020	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, Maple Valley Center	ESTABLISHMENT NUMBER: 3292	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: (574) 756-1010	FAX: (573) 756-0502
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input 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"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input 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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <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"/> NO <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <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 <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	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized eggs used where required			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	In-use utensils: properly stored		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Water and ice from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate equipment for temperature control			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Gloves used properly		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Approved thawing methods used			Utensils, Equipment and Vending			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Thermometers provided and accurate			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food properly labeled; original container			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Nonfood-contact surfaces clean		
Prevention of Food Contamination				Physical Facilities			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Insects, rodents, and animals not present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Hot and cold water available; adequate pressure		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Fruits and vegetables washed before use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Garbage/refuse properly disposed; facilities maintained		
				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Heather McKinney	Date:	December 16, 2020
Inspector:	Donovan Kleinberg	Telephone No.:	(573) 431-1947
		EPHS No.:	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1/6/2021



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ESTABLISHMENT NAME Subway #10083		ADDRESS 762 Market Street, Maple Valley Center		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-In Freezer Ambient		4	Cold Held Meat: Chicken Breast, Pepperoni, Tuna		40, 40, 38
Chicken in Microwave		50	Cold Held Veg: Sliced Tomato, Cut Lettuce, Sliced Tomato		35, 39-48*, 45
Walk-In Cooler Ambient, Chicken, Tuna		38, 30, 38	Undercounter Cooler Ambient		39
Hot Held Soup: Chicken & Dumplings, Chili		144, 156	Drink Cooler Ambient		41
Hot Held Meat: Chicken Breast, Meat Balls		199, 148			

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
2-401.11B	An employee beverage was found stored next to the MenuMaster microwave. Employees can drink from beverage containers inside food preparation areas so long as the containers are lidded and stored in locations where if they were to spill no contamination of food, food equipment, utensils and single service items can occur. Please ensure employee beverages are stored where they cannot potentially contaminate food equipment. CORRECTED ON SITE by moving the beverage container.	COS	HM
3-501.16A	A container of chicken breasts was found stored inside the MenuMaster microwave which upon checking had a temperature of 50F. Potentially Hazardous Foods (PHFs) shall be either held cold at 41F or lower or held hot at 135F or higher. Upon questioning staff they explained that they take the breasts and heat them in small bursts via the microwave in order to heat them without burning them. Please ensure that PHFs are heated rapidly to ensure the amount of time they spend at dangerous temperatures. CORRECTED ON SITE by discussion and disposal of the chicken.	COS	
4-601.11A	The flexible silicon bread holders that are stored underneath the prep table which holds the microwave were found with food debris on them. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please wash, rinse and sanitize the bread holders.	12/16/20	
4-601.11A	The racks inside the bread dough retarder were found to have an accumulation of food debris, since debris could fall from the racks onto pans of dough this is considered a FCS. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the bread retarder.	12/16/20	

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
6-501.12A	The floor of the walk-in freezer was found to have an accumulation of food debris and grime particularly around the front wall and near the door. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor of the walk-in freezer.	12/16/20	HM
6-501.11	A stained ceiling tile was found in the dry storage area against the wall where wiring passes through a ceiling tile. Physical facilities shall be kept in good repair. Please either paint over or replace the tile and monitor the tile, if the staining returns or buckling of the tile occurs then an active ceiling leak is present which must be repaired.	12/30/20	
6-501.18	The mop sink was found to be dirty with a heavy accumulation of dirt and debris. Plumbing systems shall be kept clean. Please clean the mop sink.	12/17/20	
5-205.11B	An employee was observed filling a bucket from the handwashing sink. Handwash sinks shall only be used for handwashing. Please ensure employees know to use handwash sinks for handwashing only and for no other purpose. CORRECTED ON SITE by discussion.	COS	
6-501.12A	There was food splatter observed on the exterior wall of the walk-in cooler above the trash can placed adjacent to the wall. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the exterior wall of the walk-in cooler.	12/16/20	
4-903.12A1	Employee personal effects were found stored over single service items in the dry storage hall. Food equipment, utensils and single service items shall be stored separately from employee personal effects. Please ensure employee personal effects are stored separately from food equipment, utensils and single service items.	12/16/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Heather McKinney		Date: December 16, 2020	
Inspector: Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 1/6/2021



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

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3-501.16A2	Sliced tomatoes and cut lettuce on the left side of the service line were found to have temperatures of 39-48F and 45F respectively. PHFs shall be held cold at a temperature of 41F or less. Please adjust or repair the cooler to hold foods at a temperature of 41F. NOTE: The tomatoes were heavily loaded and spilling out of the well which might prevent proper cold holding temperatures.	12/17/20	HAM ↓
4-601.11A	Mold and debris were found on the racks of the Lockwood bread holder stored next to the walk-in cooler. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the Lockwood bread holder in order to clean it and kill any mold.	12/16/20	
7-201.11B	Bottles of hand sanitizer were found stored on the wire rack over the prep table which holds the Menumaster microwave. Potentially toxic and/or poisonous materials shall be stored separately from and not above food, food equipment, utensils and single service items. Please store potentially toxic and/or poisonous materials separately from and not above food equipment.	12/16/20	
4-601.11A	The nozzles for the soda dispenser were found to have an accumulation of debris inside the nozzles. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the nozzles.	12/16/20	

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3-305.11A2	Employee personal effects were found stored above and with food items inside the dry storage hall. Food shall be stored in a cool, dry location where they are protected from splash, dust and other sources of contamination and six inches up off of the floor or on a pallet. Please store employee personal effects separately and not above from food.	12/16/20	JRM ↓
4-803.11	Employee linens were found stored on racks and boxes over food and single service items. Used employee linens shall be stored in a clean receptacle or in washing bags located in places where contamination of food, food equipment, utensils and single service items cannot occur. Please ensure employees properly store their used linens in a location and manner where contamination of food equipment and single service items cannot occur.	12/16/20	
6-501.12A	The bottom of the floor of the walk-in cooler were found to have an accumulation of food debris. Physical facilities shall be cleaned as often as needed in order to keep them clean. Please clean the bottom of the walk-in cooler.	12/16/20	
3-307.11	An employee lunch box was found inside the walk-in cooler over other food. Food shall be stored in a location and manner which protects it from miscellaneous contamination. Please store employee food inside a marked container which is kept at the bottom of the cooler in order to prevent contamination.	12/17/20	
6-501.12A	An accumulation of debris was found on the floor underneath and behind the Lockwood bread holder in the cook line area. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floor underneath the cookline Lockwood holder.	12/17/20	
4-601.11C	An accumulation of debris was found in the catch pan at the front of the oven in the cook line. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the catch pan.	12/16/20	

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4-601.11C	Food debris was found in the door seals of the undercounter cooler. NFC surfaces shall be kept clean and free of an accumulation of debris. Please wash, rinse and sanitize the door seals.	12/16/20	
4-601.11C	Food debris and grime was found on the bottom of the undercounter cooler. NFC surfaces shall be kept clean and free of an accumulation of debris. Please clean the bottom of the undercounter cooler.	12/16/20	
4-903.11A2	The holders for drink lids attached to the cabinet door under the service line handsink and above the hot held soups were found to have an accumulation of dust and debris inside the holders. Food equipment, utensils and single service items shall be stored in a cool, dry location where they are protected from splash, dust and other contamination. Please clean the holders for the cup lids.	12/16/20	
6-501.12A	The cabinet holding the soda compressor was found to have a large accumulation of liquid. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean up the liquid in the cabinet underneath the soda dispenser.	12/18/20	
6-501.14A	The ceiling vent in the dining room right over the service line was found to be very dusty. Air ventilation exhaust and intake systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the ceiling vent.	12/17/20	
4-501.14C	The housing of the sprayer at the three vat sink was found to have an accumulation of debris. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the three vat sink.	12/16/20	

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Inspector: 	Donovan Kleinberg	Telephone No. (573)431-1947 EPHS No. 1686 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 1/6/2021