



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

TIME IN	10:51 AM	TIME OUT	1:30 PM
DATE	3/2/2020	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	PERSON IN CHARGE: Heather McKinney/Manager	
ADDRESS: 762 Market Street		ESTABLISHMENT NUMBER: 3292	COUNTY: 0187	
CITY/ZIP: Farmington, 63640		PHONE: (573) 756-1010	FAX: (573) 760-0502	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" 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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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 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 checked="" type="checkbox"/> OUT 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 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" 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				Utensils, Equipment and Vending					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<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		
Food Identification				Physical Facilities					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Heather McKinney</i>		Heather McKinney/Manager		Date: March 3, 2020	
Inspector: <i>Donovan Kleinberg</i>		Telephone No. (573) 431-1947	EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: March 16, 2020					

Rose Mier



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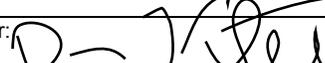
ESTABLISHMENT NAME Subway #10083		ADDRESS 762 Market Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hothold; chicken breast, marinara meatballs		180, 171	Undercounter cooler; ambient		37
Hotheld Soups; broccoli cheese, chili		166, 169	Walk-in cooler; ambient, tuna salad		34, 37
Coldhold service line; ham, diced chicken		40, 36	Walk-in freezer; ambient		0
Coldhold service line; sliced tomato		39	Coca-cooler; ambient		29

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
4-602.11C	Service Line According to the manager, in-use utensils such as knives, pizza cutters were washed, rinsed and sanitized between every four to five hours while the cutting boards were washed, rinsed and sanitized every night. In-use utensils and equipment shall be washed, rinsed and sanitized at least every four hours during continuous use. Please wash, rinse and sanitize in-use utensils in the service line every four hours.	3/2/2020	↓ ↓ ↓ ↓
4-601.11A	Prep/Walk-in Food splatter was observed on the top of the Menu Master microwave oven. Food Contact Surfaces shall be kept clean to prevent potential contamination of food. Please clean the interior of the microwave.	3/2/2020	
4-202.11A	Plastic insert lids stored under the prep table were found to be marred and no longer smooth. Food Contact Surfaces shall be maintained to be smooth and free of pits, cracks or imperfections. Please discard the insert lids.	3/2/2020	
4-601.11A	Flexible black silicone bread holders were found stored under the food prep table with an accumulation of food debris on them. Food Contact Surfaces shall be kept clean to sight and touch. Please clean the bread holders after each use.	3/2/2020	

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
4-903.12A5	Service Line Single service condiment cups were found stored under the drain from the handwashing sink in the service line. Single-service items shall not be stored underneath unshielded drains. Please move the cups away from underneath the drain.	3/2/2020	↓ ↓ ↓ ↓ ↓ ↓
6-501.12A	Food debris was observed underneath Lockwood bread cabinet. Facilities shall be cleaned at a frequency to prevent build up of debris or refuse. Please clean the floor underneath the bread cabinet.	3/2/2020	
4-601.11C	Food debris was observed on the ledges of the Lockwood bread cabinet. Non-Food Contact surfaces shall be cleaned at a frequency that keeps them clean. Please clean the ledges inside the cabinet.	3/2/2020	
5-501.116 A and B	A trash can was observed to have a large amount of soil on the outside of the can. Waste receptacles shall be cleaned at a rate to keep them clean and cleaned in a manner and location to prevent contamination of food, utensils or food equipment. Please clean the trashcan.	3/2/2020	
4-601.11C	Prep/Walk-in Food debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned at a rate necessary to prevent the accumulation of debris. Please clean the floor of the walk-in cooler.	3/2/2020	
6-501.12A	Food debris and splatter was observed on the walls behind and below the food prep table. Physical facilities such as walls shall be cleaned at a frequency to prevent the accumulation of debris. Please clean the walls around and under the prep table.	3/2/2020	

EDUCATION PROVIDED OR COMMENTS

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4-703.11C	Warewashing/Dry Storage An employee was observed placing washed and rinsed inserts into quaternary ammonia solution and then immediately removing them from the solution. Chemical sanitizers require time in order to properly sanitize and shall be used according to the manufacturer's instructions; the sanitizer used by this establishment suggests immersing utensils and equipment in the sanitizer for at least one full minute. Equipment and utensils also need to be entirely submerged in the sanitizing solution for proper sanitizing. Please discuss with staff to ensure staff know how to properly sanitize food equipment and utensils.	3/2/2020	HM ↓
7-201.11A and B	Single-service napkins were found stored on a shelf with cleaners and sanitizers above and next to the napkins. Toxic materials shall be stored in a manner which ensures they are not stored above single-service items, food or equipment and separated by a space or partition if on the same shelf. Please store single-service items and toxic materials separately.	3/2/2020	
4-601.11A	Dining Area The nozzles on the soda dispensers were observed to have an accumulation of black debris, possibly mold, on and in the nozzles. Food Contact Surfaces shall be kept clean to sight and touch. Please wash, rinse and sanitize all nozzles on the soda dispensers at least daily.	3/2/2020	

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6-501.110B	Prep Area/ Walk-ins Employee personal jackets and purses were observed being stored above food on the shelf near the entry way. Personal items shall be stored in a manner where they cannot potentially contaminate food, single-service items or equipment. Please move the personal items to a designated employee storage location where they will not contaminate food.	3/2/2020	HM ↓
5-501.116A and B	Warewashing/Dry Storage The exterior of a trashcan was found to be soiled with an accumulation of debris. Waste receptacles shall be cleaned at a rate that prevents an accumulation of debris and in a manner and location that prevents potential contamination of food, single-service items and equipment. Please clean the trash can.	3/2/2020	
6-501.18	The handwashing sink and splash shield were observed to have stains and splatter. Plumbing fixtures shall be cleaned as necessary to keep them clean. Please clean all surfaces of the handwashing sink and splash shield at least daily.	3/2/2020	
4-501.14C	The sprayer head on the warewashing sink was found to have an accumulation of debris and residue on the sprayer handle and the head of the sprayer. Warewashing equipment shall be cleaned at a frequency to prevent accumulation of debris or residue or at least once per day. Please clean the sprayer head and handle.	3/2/2020	
6-501.11	A damaged ceiling tile was observed above the walk-in freezer while a dislodged ceiling tile was observed over the water heater. Physical facilities shall be maintained in good repair. Please repair and/or replace the ceiling tiles.	3/9/2020	

EDUCATION PROVIDED OR COMMENTS

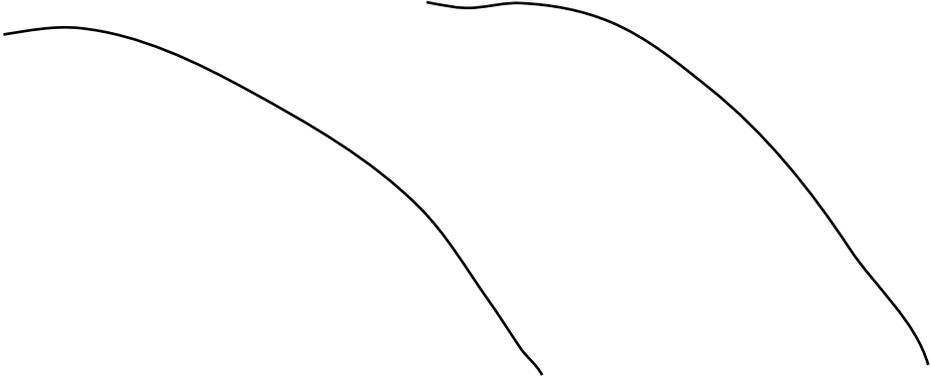
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4-601.11A	<p>Dining Area The baby high chair was found to have an accumulation of food debris. Food Contact Surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the high chair after every use.</p> 	3/2/2020	LM
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6-501.12A	Warewashing/ Dry Storage Food splatter and debris was observed on the wall of the walk-in cooler behind the trash can. Physical facilities shall be cleaned as necessary to prevent the accumulation of debris. Please clean the exterior wall of the walk-in cooler.	3/2/2020	LM
6-501.12A	Food debris was observed on the floor underneath the shelving in the dry storage area. Physical facilities shall be cleaned as often as necessary to prevent the accumulation of debris. Please clean the floor under the shelving.	3/2/2020	↓
6-501.112	Dining Area An insect trap was found in the cabinet under the soda dispensers which was full of dead insects. Traps used to collect and trap pests shall have pests inside collected and removed as necessary to prevent the accumulation of dead or trapped pests.	3/2/2020	
4-601.11C	The shelving in the cabinet underneath the soda dispenser which holds the compressor was found to be dirty with staining and accumulation of debris and residue. Physical facilities shall be cleaned at a frequency which prevents build up of debris or waste. Please clean the shelving.	3/2/2020	

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