



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

TIME IN	11:30am	TIME OUT	1:22pm
DATE	7/6/2021	PAGE	1 of 3

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 #12863	OWNER: Summer House	PERSON IN CHARGE: Summer House/Owner
ADDRESS: 247 West Main St.	ESTABLISHMENT NUMBER: 4073	COUNTY: St. Francois
CITY/ZIP: Park Hills, 63601	PHONE: 573-431-3333	FAX: N/A
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 type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
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"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" 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"/> OUT <input checked="" 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"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input checked="" 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"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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	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		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<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					Utensils, Equipment and Vending		
<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			<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		
		Prevention of Food Contamination					Physical Facilities		
<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Summer House/Owner</i>	Date: July 6, 2021
Inspector: <i>Nicholas Joggerst</i> Nicholas Joggerst	Telephone No. (573)431-1947
EPHS No. 1687	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Follow-up Date: 7/26/2021	



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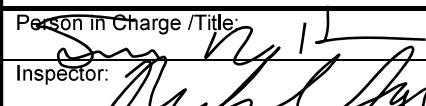

ESTABLISHMENT NAME Subway #12863		ADDRESS 247 West Main St.	CITY/ZIP Park Hills, 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
hot held: meat ball marinara	166	Walk-in Cooler: grill chicken/lettuce/cut tomatoe(amb.)	41/42-59/41/42
Walk-in Freezer (amb.)	14	Prep right side: oven chicken/provolone/ham	45/44/45
Walk-in cooler (cont.) thawing chicken/	32	Prep top left side: cut tomato/cut lettuce	43/48
walk-in(cont.)	42	Coke retail cooler (amb.)	39

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
3-501.16A2	Cut lettuce was observed at 59F in the walk-in cooler. Potentially hazardous food shall be held at 41F or less. COS by asking staff to voluntarily discard of lettuce. NOTE: All other foods temped in unit were at 41F. According to staff the lettuce was most likely left on the counter during preparation.	COS	5/14
3-501.17B	No potentially hazardous food items in the walk-in cooler were observed with discard dates. Potentially hazardous foods opened from manufacture packaging shall be clearly marked with a seven day discard date including day one as the day of opening from package. COS by asking staff to label all potentially hazardous foods opened from packaging in walk-in cooler.	COS	
3-501.16A2	Cooked ham, oven chicken, and provolone cheese was observed at 44-45 F in the right top prep cooler. Potentially hazardous food shall be held at 41F or less. Please have the unit adjusted or repaired so it holds at 41F. NOTE: This unit shall be placed on time as a public health control (4 hour) until the unit is fixed, as a temporary measure. Please place a 4 hour disposition time on all potentially hazardous foods in the cooler after pulling from unit at 41F; and discard after 4 hours.	7-7-2021	
4-601.11A	Food debris was observed on a metal tin on the drying rack. Food contact surfaces shall be clean to sight and touch. COS by asking staff to re-wash, rinse, and sanitize.	COS	

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
3-305.11A	Bag of ice, meat balls, and pizza dough observed on the floor of the walk-in freezer. Food shall be protected from contamination by storing at least 6 inches up off the floor. Please move items up off the floor.	7-7-2021	5/14
4-903.11A	Plastic lids and metal lids were stored in the back storage area in close proximity to paint and on the floor. Clean equipment shall be stored so it is six inches up off the floor and so it cannot be contaminated. Please store items in clean area off the floor.	7-7-2021	
4-602.12B	Accumulation of debris was observed in the microwave in the kitchen. Microwave ovens shall be cleaned at least every 24 hours according to manufacture's specifications. Please clean of all debris.	7-7-2021	
5-205.11B	Handwash sink in the kitchen was observed used as a dumpsink for drinks. A handsink may not be used for purposes other than hand washing. COS by discussion.	COS	
6-101.11A3	Raw (unpainted) wood was observed behind the 3-vat sink. In areas subject to moisture; surfaces shall be non-absorbent. Please have the wood behind the sink painted or sealed.	7-15-2021	
6-501.12A	Carpet in front of the soda machine in the service area was observed sticky and soiled. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris.	7-12-2021	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

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ESTABLISHMENT NAME Subway #12863		ADDRESS 247 West Main St.		CITY/ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep top left spinach		56			
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)
3-501.16A2	Spinach, cut lettuce, and cut tomato was observed above 41F in the left top prep cooler. Potentially hazardous food shall be held at 41F or less. Please have the unit adjusted or repaired so it holds at 41F. NOTE: This unit shall be placed on time as a public health control (4 hour) until the unit is fixed, as a temporary measure. Please place a 4 hour disposition time on all potentially hazardous foods in the cooler after pulling from unit at 41F; and discard after 4 hours.				7-8-2021
3-501.19B2	John Wiseman EPHS #1507 Noted that foods in the cold wells were above 41F during his last routine inspection and placed the cold wells on time as a public health control (4 hour) until they could be fixed. During this inspection the units were still not holding at 41F and no potentially hazardous food items were observed with discard times in the cold wells. If time without temperature control is used the food shall be marked to indicate 4 hours from the point in time in which it was removed from temperature control. COS by discussion of food code.				COS
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)
4-601.11C	Debris was observed in the cabinet beneath the soda machine. Non food-contact surfaces of equipment shall be free of an accumulation. Please clean of all debris.				7-10-2021
4-501.11B	The door beneath the soda machine in the consumer area for the bottom cabinet was observed falling of the hinges. Equipment shall be kept in a good state of repair and doors and hinges shall be kept intact and tight and adjusted with manufactures specifications. Please repair the door.				7-15-2021
EDUCATION PROVIDED OR COMMENTS					
Person in Charge / Title: Summer House/Owner Date: July 6, 2021					
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