

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

	TIME IN 12	200	ПМЕ OUT 1300	
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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. PERSON IN CHARGE: ESTABLISHMENT NAME: SUBWAY OWNER: Melony Torres SBT MISSOURI COUNTY: 069 ADDRESS: 1709 N DOUGLASS CITY/ZIP: MALDEN, MO 63863 PHONE: 573-281-2108 FAX: H M P.H. PRIORITY: ESTABLISHMENT TYPE ☐ INSTITUTION ☐ TEMP.FOOD ☐ CATERER
☐ SENIOR CENTER MOBILE VENDORS C. STORE **GROCERY STORE** ■ BAKERY DELI SUMMER F.P TAVERN RESTAURANT SCHOOL PURPOSE ☐ Complaint □ Other □ Routine Follow-up □ Pre-opening SEWAGE DISPOSAL WATER SUPPLY FROZEN DESSERT □ PRIVATE PRIVATE COMMUNITY ■ NON-COMMUNITY ☐ Approved ☐ Disapproved PUBLIC Results Date Sampled License No. NA 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 COS Potentially Hazardous Foods Demonstration of Knowledge Compliance Person in charge present, demonstrates knowledge, Proper cooking, time and temperature OUT N/O N/A OUT and performs duties OUT N/O N/A Proper reheating procedures for hot holding Employee Health N N/A Proper cooling time and temperatures OUT Management awareness; policy present IN OUT Proper use of reporting, restriction and exclusion OUT N/O N/A Proper hot holding temperatures OUT Proper cold holding temperatures N/A Good Hymenic Practices OUT N/O N/A Proper date marking and disposition OUT N/O Proper eating, tasting, drinking or tobacco use Time as a public health control (procedures / No discharge from eyes, nose and mouth IN OUT N/O N N/O OUT records) Consumer Advisory. Preventing Contain Nation by Hands: Consumer advisory provided for raw or Hands clean and properly washed IN OUT OUT N/O undercooked food Highly Susceptible Populations No bare hand contact with ready-to-eat foods or OUT N/O approved alternate method properly followed Pasteurized foods used, prohibited foods not Adequate handwashing facilities supplied & CET OUT N/O IN offered accessible Also (svati šisti (sa Calerica OUT N/A Food additives: approved and properly used OUT Food obtained from approved source Toxic substances properly identified, stored and Food received at proper temperature OUT OUT N/A IN Conformance with Approved Procedures. Food in good condition, safe and unadulterated OUT Compliance with approved Specialized Process Required records available: shellstock tags, parasite OUT N/O OUT and HACCP plan. destruction Projection from Comamination The letter to the left of each item indicates that item's status at the time of the Food separated and protected OUT N/A inspection. Food-contact surfaces cleaned & sanitized IN = in compliance OUT = not in compliance OUT N/A N/O = not observed N/A = not applicable Proper disposition of returned, previously served, IN OUT 個 reconditioned, and unsafe food role (ete la cara) il clavace i (e ca Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods R IN OUT Proper Use of Diensis COS R COS Safe Food and Water OUT × In-use utensils: properly stored Pasteurized eggs used where required X Utensils, equipment and linens: properly stored, dried, Water and ice from approved source × × handled Single-use/single-service articles: properly stored, used × Food Temperature Control Gloves used properly Adequate equipment for temperature control × Utersits Equipment and Vending. × Approved thawing methods used Food and nonfood-contact surfaces deanable, properly Thermometers provided and accurate × × designed, constructed, and used Warewashing facilities: installed, maintained, used; test Food identification × strips used Nonfood-contact surfaces clean X X Food properly labeled; original container Physical Facilities Prevention of Food Contamination × Hot and cold water available; adequate pressure $\overline{\mathsf{x}}$ Insects, rodents, and animals not present Plumbing installed; proper backflow devices Contamination prevented during food preparation, storage × × and display Sewage and wastewater properly disposed Personal deanliness: clean outer clothing, hair restraint, X × fingernails and jewelry Toilet facilities: properly constructed, supplied, cleaned X Wiping cloths: properly used and stored X Garbage/refuse property disposed; facilities maintained × Fruits and vegetables washed before use X Physical facilities installed, maintained, and dean X Date: 03/04/2021 Person in Charge /Title: Melony Torres Yes No EPHS No. 1647 回 Telephone No. 573-888-9008 Follow-up: Follow-up Date: 3/25/2021 F6.37 DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COP

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



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TIME IN 1200 TIME OUT 1300

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ESTABLISHMENT NAME SUBWAY		ADDRESS 1709 N DOUGLASS GITY/ZIP MALDEN, MO 63863				
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/ LOCATION		LOCATION	TEMP. in ° F	
Prep line/Ham		39	Prep line/Meatball Sauce		137	
Prep Line/Turkey		41 Right Side Back row Prep line/Chicken Patty		line/Chicken Patty	49	
Prep Line/Tomatoes		40 Right Side back row prep line/Salomi		rep line/Salomi	48	
	Prep line/Lettuce	41				
OF THE OWNER OF THE OWNER, THE OW	ine/Brocc and Cheese Soup	148	nggy-mogyanaan markata ay		Correct by	finnai
Code Reference	Priority liems contribute directly to the or injury. These items MUST RECEI	elimination prevention or redu	ny InteMS otton to an acceptable level, hazakta a	ssociated with foodborne illness	(dale)	uma
3_501 16R	Multiple items on back row			en Pattv 49)	cos	MIT
3-301.100	-items consolidated to clos	er rows that are still m	aintaining temp			104
Code Reference 4-301.11 6-301.11 6-301.12	Ference Core items relate to general sanitation, operational controls, feetilities 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. O1.11 Right side and back row of prep line not holding correct temp, repair or replace O1.11 No soap at kitchen handsink				Correct by (date) 3/25/21 CIP 41 CIPCUS	MIT HAT
jë F						
NDI	NEVT DOLITING INCREATION	N				
NRI COS	NEXT ROUTINE INSPECTION CORRECTED ONSITE					
005	CORRECTED ONSITE					
		EDWCATIONIER	OVIDED OR COMMENTS			
Person in Charge /Title: Melony Torres ///////////////////////////////////						
TOUGHT FOLIANT FOLIANT						□ No
Inspector:	holehol Poll	573-888-9	9008 1647	Follow-up:	Yes 25/2021	E6,37A