

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

TIME IN 1100			TIME OUT 1200			
PAGE	1	of	2			

PASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OF FACILITIES WHICH MOST 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 OWNER: SBT MISSOURI								Melony 1	PERSON IN CHARGE: Melony Torres		
ADDRESS: 1709 N DOUGLASS								COUNTY: 06	COUNTY: 069		
CITY/ZIP: MAI	LDEN, MO 63863	PHONE: FA 573-281-2108			FAX:			P.H. PRIÓRI	TY: H	■ М] L
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P.				☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS ☐ TAVERN ☐ TEMP.FOOD							
PURPOSE Pre-opening Routine Follow-up Complaint Other											
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVATE											
License No. NA Date Sampled Results											
Risk factors are f	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 (Compliance	outbreaks. Public health interventions a	are control measures to	cos R	oodborr	ne illnes: ripliance	s or injury.		Polenially Hazard			os R
Compliance OU			000 11			N/O N/A Proper cooking, time and temperature					
	and performs duties Employee Healt			-		N/O N/A Proper reheating procedures for hot holding					
001	 Management awareness; policy p 	resent		IN C	UT N	N/A Proper cooling time and temperatures					
001	T Proper use of reporting, restriction Good Hydrenic Prac				N TUC	/O N/A N/A		hot holding temperati cold holding tempera			
OUT I	N/O Proper eating, tasting, drinking or	tobacco use			OUT N/O N/A Proper date mar			date marking and dis a public health cont	position	,	=
OUT I	N/O No discharge from eyes, nose and			IN C	N TUC	10	records)			
■ OUT N	Preventing Contamination N/O Hands clean and properly washed		_	IN	OUT	-		ner advisory provided	v sorv d for raw or		-
	No bare hand contact with ready-t	No bare hand contact with ready-to-eat foods or			undercooked food Liighty Suspeptible Populations					-	
approved alternate method properly followed				Pasteurized foods used, prohibited foods not							
001	accessible	``		J	N I UC	I/O N/A	offered	Ghen ca			
Approved Source OUT Food obtained from approved source				OUT	N/A		lditives: approved an	id properly used			
IN OUT N/A Food received at proper temperature				ĺ	OUT	Toxic st used	ubstances properly id	lentified, stored	and		
OUT Food in good condition, safe and unadulterated			Compliance with approved Procedures Compliance with approved Specialized Process								
IN OUT N/O	Required records available: shells destruction			IN	OUT	TEA.		CCP plan	specialized Froc	255	
	Froisicillan Man Calman	YI ISBLOO		Tho	latter to	the left of	each iter	m indicates that item	's status at the ti	me of the	
OUT N/A Food separated and protected Food-contact surfaces cleaned & sanitized			The letter to the left of each item indicates that item's status at the time of the inspection.								
Proper disposition of returned previously served			IN = in compliance N/A = not applicable OUT = not in compliance N/O = not observed								
IN OUT Triple disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAIL PRACTICES.											
	Good Retail Practices are preventa						micals, a	and physical objects i	into foods.		
	Şarşı Földü kerb Weter	cc		IN	OUT			Proper Use of Litensi	\$	COS	R
1,	Pasteurized eggs used where required Water and ice from approved source			X	-	In-use ut	ensils: pr equipme	operly stored ant and linens: proper	rly stored, dried,		_
×				×		handled					_
X Adequate equipment for temperature control				×		Gloves u	sed prop				
X Approved thawing methods used						Food 200		is, Equipment and Vi d-contact surfaces de			
X Thermometers provided and accurate				×		designed	. constru	cted, and used			
Food Identification			×		Warewas strips use	- 3	ilities: installed, maint	tained, used; tes	st		
Food properly labeled; original container Prevention of Food Contamination			X		Nonfood-contact surfaces clean Physical Facilities						
Insects, rodents, and animals not present				×		Hot and cold water available; adequate pressure					
Contamination prevented during food preparation, storage and display				×		Plumbing	j installed	d; proper backflow de	evices		
Personal deanliness: clean outer clothing, hair restraint, fingernalis and jewelry			×		Sewage and wastewater properly disposed						
Wiping cloths: properly used and stored Fruits and vegetables washed before use			X				operly constructed, s roperly disposed; fac				
			Î		Physical	facilities	installed, maintained	, and dean			
Person in Charge /Title: Melony Torres Date: 3/26/2021											
Inspector	Ideal for	Telephor 573-88	ne No. 8-9008		1	PHS No 647), F	Follow-up: Follow-up Date:	☐ Yes	V	No
MD 580-1514 (9-15)		DISTRIBUTION: WHITE - OV	WNER'S COPY	,	· ·	ANARY - FIL	E COPY				E6.37



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Prop Ine/Turner Prop Ine/Turner Prop Line/Turner Prop Lin	ESTABLISHMENT NAME SUBWAY		1709 N DOUGLASS	GITY/ZIF MAL	MALDEN, MO 63863				
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Prop Line/Tomabots 40 Right Side back row prop line/Submit 33 Prop Line/Tomabots 41 Prop Incellettuce 41 Prop Inc	Prep line/Ham		39	Prep line/Meatball Sau	ce	137			
Prep InorLettuce 41 Prep Line/Brock and Cheese Soup 148 Prep Line/Brock and Cheese 1	Prep Line/Turkey		41			34			
Profit plans contribute directly to the circumian or prevention or anount of an authorized asset in a such too docume liness of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION within 72 hours or an elated. Contribute of injury. These deems MUST RECEIVE IMMEDIATE ACTION of injury. The elated of injury injury injury injury. The elated of injury injury injury injury. The elated of injury injury injury injury injury injury. Con	Prep Line/Tomatoes			Right Side back row prep line/	Salomi	33			
Peterson in Charge /Titler Median procedure (SSOPs). These feets are to be corrected by the next regular inspection or as stated. Person in Charge /Titler Median procedure (SSOPs). These feets are to be corrected by the next regular inspection or as stated. Person in Charge /Titler Median procedure (SSOPs). These feets are to be corrected by the next regular inspection or as stated. Person in Charge /Titler Median / Order /									
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