

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

TIME IN	13	00	TIME OUT 1430
PAGE	1	of	2

NEXT R WITH A ESTA	OUTINE NY TIME BLISHN	INSPEC LIMITS MENT N	CTION, OR SU FOR CORRE	Y, THE ITEMS NO ICH SHORTER PE CTIONS SPECIFIE	RIOD OF THE D IN THIS N OWNER	ME AS MAY IOTICE MA R:	Y BE SPEC Y RESULT	iried II	4 WRIT	ING BY T	HE REG	D OPERATIONS PERSON	HORITY, F S. V IN CHAF	RGE:	ORRECT RE TO C	ED BY	THE Y
SUBWAY SBT MISSON ADDRESS: 1709 N DOUGLASS				JUKI	Danna Babb COUNTY: 069												
CITY/ZIP: MALDEN, MO 63863 PHONE: 573-281-2108					FAX: P.H. PRIOR				ORITY:		н 🔳 г	М] L				
ESTABI	JSHMEN BAKERY RESTAUF	TYPE	C. STOR	RE CATERE		DELI SUMM	IFR F P		ROCE	RY STOR	E F	INSTITUTION	1 C] мов	BILE VEI	NDOR	S
PURPO			Routine	☐ Follow-up	Comp	1.00	Other	lead 17	., ., .,								
☐ App	EN DES proved No. NA	Dis	approved	SEWAGE DISF PUBLIC		RIVATE		TER SU COMM				COMMUNITY Sampled			VATE sults _		
						SK FACT											
Risk fa	actors ar	e food p	eaks Public b	ctices and employe	are control	measures f	to prevent t	oodborr	e illnes	ers for Dis- is or injury	-						
Complia		DUT	Person in cha	temoretration of Ki arge present, demo	owledge nstrates kno	wledge,	COS F	1	npliance NUT N	1/0 N/A	Proper	cooking, time ar	azandous Fi nd temperat	ure		COS	S R
				Employes He						N/O N/A Proper reheating procedures for hot holding							
		UT	JT Proper use of reporting, restriction and exclusion					- 10000		N/A Proper cooling time and temperatures N/O N/A Proper hot holding temperatures T N/A Proper cold holding temperatures							
100	OUT	N/O	Proper eating, tasting, drinking or tobacco use					1	UT N	I/O N/A	Proper	date marking ar s a public health	nd dispositio		es /		
100	QUT	N/O	No discharge from eyes, nose and mouth **Reveniing Contamination by Hands.					IN C) TUC	1/O M	records	Consum	er Advisory.				
	OUT	N/O	Hands clean and properly washed				IN	OUT	undercooked tood								
	OUT	approved alternate method properly followed						Pasteurized foods used, prohibited foods not									
	C	UT	Adequate ha accessible	ndwashing facilities	supplied &				N TUC	N/O N/A	offered						
	0	UT	Approved Source						OUT	N/A Food additives: approved and properly used				sed	-		
IN OL	-	N/A		d at proper tempera		S1				OUT	used	nikamanca with:	•				
OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite				IN	OUT	18	Compli	ance with appro	ved Special	ized P	rocess						
				rotecuen from Cort	ammaticar			The	lotter to	the left of			item's stati	is at th	ne time c	of the	
	OUT	N/A N/A	Fred analogs and appeal 9 contined				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										
IN	OUT	N/A	Proper disposition of returned, previously served,			rved,				applicable			ot observed				
				d, and unsafe food		eoc	D RETAIL	PRACT	ICES .								
IN	OUT		Good Retail P	ractices are preven	tative measu	ires to conti	rol the intro	duction	of path		.,,	Propriet Use of U	ects into fo)0S.		cos	R
×		Paste	urized eggs us	ed where required				×		In-use u	tensils: p	roperly stored			ied,		
×			iter and ice from approved source					×		Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used						-	
×		Adeni	Fised Temperature Control quate equipment for temperature control					×		Gloves	sed pro	perly					
x			proved thawing methods used								Him	de Caulprenta	(K. Vendin)			_	-
×	Thermometers provided and accurate				×		designe	d. constr	d-contact surfact ucted, and used								
		Food Gentification					×	Warewashing facilities: installed, maintained, used; test strips used				×					
×		Food properly labeled; original container				X		Nonfood-contact surfaces clean Private Ball Facilities					-				
×		Insect	Prevention of Food Content attion Insects, rodents, and animals not present					×		Hot and	cold wat	er available; ade	equate pres.				
Contamination prevented during food preparation, storage				×		Plumbin	g installe	ed; proper backfl	ow devices								
x Personal cleanliness: clean outer clothing, hair restraint, fingernals and jewelry				×				stewater properly									
X	Wiping doths: properly used and stored					×				raperly construc properly dispose							
×					- A			Î			facilities	installed, maint	ained, and	dean			
Perso	n in Ch	arge []	^{ijtle:} Danna	a Babb _ I	1)	B	W					Date: 01/1	9/202	2			
Inspe	-	1/1	1/1/	111	Com	Telepho 573-88	one No. 38-9008		[1	EPHS N 1647	о.	Follow-up: Follow-up Dat		Yes			Иo
MO S D-	181 13)	7	,	, ,	DISTRIBUTIO	ON: WHITE- O	WNER'S COP	Υ		CANARY - FI	LE COPY						E6.37



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

TIME IN 1300 | TIME OUT 1430 | PAGE 2 of 2

ESTABLISHMENT NAME SUBWAY		1709 N DOUGLAS		MALDEN, MO 63863				
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ L	OCATION	TEMP.	in ° F		
	Prep line/Ham	37	Duke 2 Dog	Duke 2 Door				
	Prep Line/Turkey	36	Walk in Cool		37			
	Prep Line/Tomatoes	37	Walk in Freez Left Prep Sid		18			
	Prep line/Lettuce	40		40				
	Prep Line/Chili	165 PRIORITY	Right Prep S	ide	Correct by			
Code Resource	Promy tems contribute directly to the or highly. These tiems MUST RECE	e elimination, prevention of reduction in the property of the	n to an acceptable level, harands ask	asanili er Voctsoff if tiw Gethion				
4-501.114	Core term retains to personal sential sential distance procedures \$550. Sanitizing buckets on prepares por (ppm = parts pe	line showing less than 5	iruchres equipms I design genera ted by the next regular inspection	I mainte an ear	COS	ad		
NRI COS	NEXT ROUTINE INSPECTION CORRECTED ONSITE		IDED OR COMMENTS					