

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

TIME IN 1100		00	TIME OUT 1200
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RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP.FOOD  PURPOSE Pre-opening Routine Follow-up Complaint Other  FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY  Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY PRIVA	M L LE VENDORS			
CITY/ZIP: KENNETT, MO 63857    ST3-888-3663   FAX:   P.H. PRIORITY:   H	E VENDORS			
CITY/ZIP: KENNETT, MO 63857    PHONEST	E VENDORS			
RAKERY   C. STORE   CATERER   DELL   GROCERY STORE   ITAMPR-FOOD   MOBILIFE   TAVERN   TAVE	ATE			
Pre-opening				
PUBLIC				
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 for food-borne illness outbreaks. Public health interventions are control measures to prevent food-borne illness or injury.  Compliance  Person in charge present, demonstrates knowledge, and performs duties  Person in charge present, demonstrates knowledge, and performs duties  Employee Health  IN OUT  Management awareness; policy present  Employee Health  IN OUT  Management awareness; policy present  OUT  Proper use of reporting, restriction and exclusion  OUT  N/O  Proper eating, tasting, drinking or tobacco use  OUT  N/O  Proper eating, tasting, drinking or tobacco use  OUT  N/O  No discharge from eyes, nose and mouth  No discharge from eyes, nose and mouth  Preventing Contamination by Hands  OUT  N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible  Approved Source  Approved Source  Approved Source  OUT  Food obtained from approved source  No OUT  N/O  Required records available: shellstock tags, parasite destruction  Required records available: shellstock tags, parasite destruction  IN OUT  N/O  N/O  Regular Handsclean and prevention as contributing for devention in easures to prevent foods or and HACCP plan  Proper cold holding temperatures  OUT  N/A  Proper reheating procedures for hot holding temperatures  OUT  N/A  Proper dob holding temperatures  OUT  N/A  Proper date marking and disposition  Time as a public health control (procedures records)  Consumer Advisory  Toxic substances properly identified, stored  Compliance with Approved Procedures destruction				
OUT   N/O   NO   NO   Hands clean and properly washed   OUT   N/O   NO   Derecting Contamination by Hands   OUT   N/O   NO   NO   Derecting Contamination by Hands   OUT   N/O   N/O   Derecting Contamination by Hands   OUT   N/O   Derecting Contamination by Hands   OUT   N/O   N/O   Derecting Contamination by Hands   OUT   N/O   Dere				
OUT N/O Proper eating, tasting, drinking or tobacco use OUT N/O Hands clean and properly washed OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed OUT Rood obtained from approved source OUT Food obtained from approved source OUT Food in good condition, safe and unadulterated IN OUT N/O IN N/A Proper recoking, time and temperature Proper cocking, time and temperature IN OUT N/O N/A Proper cocking, time and temperature IN OUT N/O N/A Proper cocking, time and temperatures IN OUT N/O N/A Proper cocking time and temperatures IN OUT N/O N/A Proper cocking time and temperatures IN OUT N/O N/A Proper cocking time and temperatures IN OUT N/O N/A Proper cocking time and tem	actors in			
Person in charge present, demonstrates knowledge, and performs duties  Employee Health  OUT Management awareness; policy present  OUT Proper use of reporting, restriction and exclusion  OUT N/O Proper eating, tasting, drinking or tobacco use  OUT N/O N/O Proper eating, tasting, drinking or tobacco use  OUT N/O N/O N/O Proper eating, tasting, drinking or tobacco use  OUT N/O	cos			
Supplying the process of the proper in the				
OUT Management awareness; policy present OUT Proper use of reporting, restriction and exclusion Good Hygienic Practices OUT N/O Proper eating, tasting, drinking or tobacco use OUT N/O N/A Proper date marking and disposition No discharge from eyes, nose and mouth NO TWO N/O N/A Proper date marking and disposition No discharge from eyes, nose and mouth NO TWO N/O N/A Proper date marking and disposition N/O N/A Proper	g			
Good Hygienic Practices  OUT N/O Proper eating, tasting, drinking or tobacco use  OUT N/O No discharge from eyes, nose and mouth  IN OUT N/O No discharge from eyes, nose and mouth  OUT N/O No discharge from eyes, nose and mouth  IN OUT N/O No discharge from eyes, nose and mouth  IN OUT N/O No discharge from eyes, nose and mouth  IN OUT N/O No discharge from eyes, nose and mouth  IN OUT N/O No discharge from eyes, nose and mouth  IN OUT N/O NO No discharge from eyes, nose and mouth  IN OUT N/O NO No discharge from eyes, nose and mouth  IN OUT N/O NO NO discharge from eyes, nose and mouth  IN OUT N/O NO NO discharge from eyes, nose and mouth  IN OUT N/O NO				
OUT N/O Proper eating, tasting, drinking or tobacco use OUT N/O No discharge from eyes, nose and mouth IN OUT N/O III Time as a public health control (procedures records)  Preventing Contamination by Hands OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed OUT Adequate handwashing facilities supplied & accessible Approved Source OUT Food obtained from approved source OUT Food in good condition, safe and unadulterated IN OUT N/O III OUT OUT Food in good condition, safe and unadulterated IN OUT N/O III OUT OUT Required records available: shellstock tags, parasite destruction OUT N/O III OUT OUT N/O III OUT OUT N/O III OUT OUT N/O III OUT OUT Food in good condition, safe and unadulterated destruction OUT N/O III OUT				
Preventing Contamination by Hands  OUT N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed  OUT Adequate handwashing facilities supplied & accessible  OUT Food obtained from approved source  OUT Food in good condition, safe and unadulterated  NOUT N/O  Required records)  Consumer advisory  Consumer advisory provided for raw or undercooked food  Highly Susceptible Populations  OUT N/O N/A  Pasteurized foods used, prohibited foods no offered  Chemical  OUT N/A Food additives: approved and properly used used  OUT Toxic substances properly identified, stored used  Conformance with Approved Procedure.  Required records available: shellstock tags, parasite destruction				
OUT N/O Hands clean and properly washed  OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed  OUT Adequate handwashing facilities supplied & accessible  Approved Source  OUT Food obtained from approved source  IN OUT N/A Food additives: approved and properly used offered  OUT Food in good condition, safe and unadulterated  IN OUT N/O N/A Food in good condition, safe and unadulterated  IN OUT N/O N/A Food in good condition, safe and unadulterated  IN OUT N/O N/O N/O Food in good condition, safe and unadulterated  IN OUT N/O N/O N/O Food in good condition, safe and unadulterated  IN OUT N/O N/O N/O Compliance with Approved Specialized Procedures and HACCP plan				
OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed  OUT Adequate handwashing facilities supplied & accessible  Approved Source  OUT Food obtained from approved source  IN OUT N/A Food additives: approved and properly used offered  OUT Food in good condition, safe and unadulterated  IN OUT N/O N/A Food in good condition, safe and unadulterated  IN OUT N/O N/O N/A Food additives: approved and properly used used  Conformance with Approved Procedure:  Compliance with Approved Specialized Procedure destruction  IN OUT N/O	031			
OUT N/O approved alternate method properly followed  Adequate handwashing facilities supplied & accessible  Approved Source  OUT Food obtained from approved source  IN OUT N/O N/A  OUT Food in good condition, safe and unadulterated  NOUT N/O				
OUT Adequate handwashing facilities supplied & accessible  Approved Source  OUT Food obtained from approved source  IN OUT Food in good condition, safe and unadulterated  OUT Food in good condition, safe and unadulterated  IN OUT N/O N/O N/A Food additives: approved and properly used Toxic substances properly identified, stored used  Conformance with Approved Procedures  IN OUT N/O				
Approved Source  OUT Food obtained from approved source  IN OUT N/A Food additives: approved and properly used out of the conformance of the conformance with Approved Procedure.  OUT Food in good condition, safe and unadulterated  N/O N/O Required records available: shellstock tags, parasite destruction  OUT N/O NO	ot			
IN OUT N/A Food received at proper temperature  OUT Food in good condition, safe and unadulterated  OUT N/O Required records available: shellstock tags, parasite destruction  OUT N/O				
OUT Food in good condition, safe and unadulterated  OUT N/O Required records available: shellstock tags, parasite destruction  Used  Conformance with Approved Procedure.  IN OUT N/O In OUT N/O In OUT IN OU				
IN OUT N/O Required records available: shellstock tags, parasite destruction  Required records available: shellstock tags, parasite destruction  IN OUT N/O Im Compliance with approved Specialized Procure and HACCP plan	ne e			
Protection from Contamination				
	time of the			
OUI N/A Substitute wife and substituted inspection.	inspection.			
OUT N/A Food-contact surfaces cleaned & sanitized IN = in compliance N/A = not applicable N/O = not observed  OUT = not in compliance N/O = not observed				
IN OUT 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 F			
X Pasteurized eggs used where required X In-use utensils: properly stored				
X handled				
Food Temperature Control X Single-use/single-service articles: properly stored, use  Adequate equipment for temperature control X Gloves used properly				
X Approved thawing methods used Utensils, Equipment and Vending				
X Thermometers provided and accurate X Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used	dy			
Food Identification Y Warewashing facilities: installed, maintained, used; te	est			
X Food properly labeled; original container X Nonfood-contact surfaces clean				
Prevention of Food Contamination Physical Facilities	Physical Facilities			
X Insects, rodents, and animals not present X Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices				
and display				
X fingernails and jewelry				
	Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained			
X Physical facilities installed, maintained, and clean	be			
Person in Charge /Title: Samantha Richardson  Date: 07/24/2024	ed			
Inspector: Telephone No.   EPHS No.   Follow-up:   Yes	ed			
573-888-9008 1647 Follow-up Date: 8/9/24  DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY	ed □ No			



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

TIME IN 1100	TIME OUT 1200		
DAGE 2	2		

ESTABLISHMENT NAME SUBWAY OF KENNETT		1207 FIRST STREET		CITY/ZIP KENNETT, MO 63857		
FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/ LOCATION		LOCATION	TEMP. in ° F	
	Walk in Cooler		Tomato/F	Prep		
	Walk in Freezer		Meat Balls/V	/armer		
	Right Prep Table		Tukey/Cold			
	Left Prep Table		Ham/Cold			
	Lettuce/Prep		Duke Co	oler	Correct by	Initial
Code Reference	Priority items contribute directly to the or injury. These items MUST RECE	PRIORITY I' e elimination, prevention or reduction IVE IMMEDIATE ACTION within 72	to an acceptable level, hazards	associated with foodborne illness	(date)	iriidai
6-501.111	Multiple roaches still obse	rved throughout facility, (s	storage room, next to be	ack door, under prep		
	coolers, next to walk in co	oler and on top of ice mal	(er) Pest control record	s are on file and I will	8/9/24	
	re-evaluate in two weeks					
Orde		CORE ITE	MS.		Correct by	Initial
Code Reference	Core items relate to general sanitation standard operating procedures (SSC	on operational controls, facilities or s	tructures, equipment design, gen	eral maintenance or sanitation ion or as stated.	(date)	
cos	Corrected onsite					
CIP;	Correction in progress					
		EDUCATION PROVI	DED OR COMMENTS			
				Data		
Person in Ch	Samantha Ric		. EPHS No.	Date: 07/24/202		□ No
Inspector	st41/21/11/11	Telephone No 573-888-90		Follow-up Date: 8/9		E6.37A