



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

DATE 03/20/2017	Page 1 of 3
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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		OWNER Matt & Sue Banholzer		PERSON IN CHARGE Jessica Brown	
ADDRESS 901 Forum Drive			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-3394	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: N/A		Expires: N/A	
License Number: N/A					

ESTABLISHMENT TYPE							PURPOSE Routine
<input 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	
<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"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Sliced Tomatoes	39	Drive Thru Prep Unit	Ambient Air	38	Walk In Cooler
Ambient Air	37	Duke Two Door	Ambient Air	37	Two Door Refrigerator
Meatballs	136	Hot Hold	Meatballs	158	Hot Hold
Ambient Air	39	True Single Door R/I	Tuna Salad	39	Sandwich Prep Front Line

**RISK FACTORS AND INTERVENTIONS**

**Management and Personnel**

In Compliance	<b>2-1 Supervision</b>
In Compliance	<b>2-2 Employee Health</b>
In Compliance	<b>2-3 Personal Cleanliness</b>
In Compliance	<b>2-4 Hygienic Practices</b>

**Food**

In Compliance	<b>3-1 Characteristics</b>
In Compliance	<b>3-2 Sources, Specifications, and Original Containers and Records</b>
Not In Compliance	<b>3-3 Protection From Contamination After Receiving</b> <b>Priority</b> <i>Food uncovered in the walk in freezer. Observed rolls of bread dough uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination. <b>Correct By:</b> Corrected On-site
In Compliance	<b>3-4 Destruction Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-5 Limitation Of Growth Of Organisms Of Public Health Concern</b>
In Compliance	<b>3-6 Food Identity, Presentation, and On-Premises Labeling</b>
In Compliance	<b>3-7 Contaminated Food</b>
Not Applicable	<b>3-8 Special Requirements for Highly Susceptible Populations</b>

**Equipment, Utensils, and Linens**

In Compliance	<b>4-1 Materials For Construction and Repair</b>
In Compliance	<b>4-2 Design and Construction</b>
In Compliance	<b>4-3 Numbers and Practices</b>
In Compliance	<b>4-4 Location and Installation</b>
In Compliance	<b>4-5 Maintenance and Operation</b>
Not In Compliance	<b>4-6 Cleaning Of Equipment and Utensils</b> <b>Core</b> <i>Excessive mold and mildew; residual product buildup on the grate covering the condenser unit in the walk in cooler.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of



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**RISK FACTORS AND INTERVENTIONS**

**Equipment, Utensils, and Linens**

encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.  
**Correct By:** Corrected On-site

**Core**  
*Excessive residual product; dust buildup on the back splash of front soda dispensing machine.*  
 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.  
**Correct By:** Corrected On-site

In Compliance	<b>4-7 Sanitization Of Equipment and Utensils</b>
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Not Applicable	<b>4-8 Laundering</b>
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Not In Compliance	<b>4-9 Protection Of Clean Items</b>  <b>Core</b> <i>Single-service items stored on the floor. Observed box of salad bowls and lids to be stored on floor.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used. <b>Correct By:</b> Corrected On-site
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**Water, Plumbing, and Waste**

In Compliance	<b>5-1 Water</b>
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Not In Compliance	<b>5-2 Plumbing System</b>  <b>Core</b> <i>The employee handsink is used for purposes other than hand washing .</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions. <b>Correct By:</b> Corrected On-site
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Not Applicable	<b>5-3 Mobile Water Tank and Mobile Food Establishment Water Tank</b>
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In Compliance	<b>5-4 Sewage, Other Liquid Waste, and Rainwater</b>
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In Compliance	<b>5-5 Refuse, Recyclables, and Returnables</b>
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**Physical Facilities**

In Compliance	<b>6-1 Materials For Construction and Repair</b>
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In Compliance	<b>6-2 Design, Construction, and Installation</b>
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Not In Compliance	<b>6-3 Numbers and Capacities</b>  <b>Core</b> <i>Paper towels not in a sanitary dispenser at employee handsink in drive thru area.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device. <b>Correct By:</b> Corrected On-site
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In Compliance	<b>6-4 Location and Placement</b>
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In Compliance	<b>6-5 Maintenance and Operation</b>
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**Poisonous or Toxic Materials**



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**RISK FACTORS AND INTERVENTIONS**

**Poisonous or Toxic Materials**

In Compliance	<b>7-1 Labeling and Identification</b>
In Compliance	<b>7-2 Operational Supplies and Applications</b>
Not Applicable	<b>7-3 Stock and Retail Sale</b>

**Compliance and Enforcement**

Not Applicable	<b>8-1 Modifications</b>
Not Applicable	<b>8-2 HACCP Plan</b>
Not Applicable	<b>8-3 Qualifications and Responsibilities</b>
Not Applicable	<b>8-4 Ceasing Operations and Reporting</b>

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**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 1 priority violations and 5 core violations of the food code. JB  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

*(This section is currently blank)*

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Jessica Brown / Manager	<i>Jessica Brown</i>	DATE 03/20/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	<i>John Campbell</i>	EPHS NO. 1572
FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		DATE OF FOLLOW-UP N/A