



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

DATE 06/06/2018	Page 1 of 2
TIME IN 09:19 AM	TIME OUT 10:08 AM

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 1045 Kingshighway			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 426-3400	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: N/A		Expires: N/A	
License Number: N/A					

ESTABLISHMENT TYPE						PURPOSE Pre-Opening
<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 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
Turkey Breast	40	Main Prep Line	Ambient Air	38	Vegetable Display Case
Sliced Cucumber	41	Main Prep Line	Roast Beef	39	Drive Thru Prep Line
Water	169	Hot Hold Main Line	Water	138	Duke Hot Hold
Ambient Air	40	Duke Prep Unit	Ambient Air	40	Walk In Cooler

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
In Compliance	3-3 Protection From Contamination After Receiving
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
In Compliance	4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance	5-1 Water
In Compliance	5-2 Plumbing System



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RISK FACTORS AND INTERVENTIONS

Water, Plumbing, and Waste

Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
In Compliance	5-5 Refuse, Recyclables, and Returnables

Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
Not In Compliance	6-2 Design, Construction, and Installation Core <i>Observed the back door to the facility to be propped open.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents. Correct By: Corrected On-site
In Compliance	6-3 Numbers and Capacities
In Compliance	6-4 Location and Placement
In Compliance	6-5 Maintenance and Operation

Poisonous or Toxic Materials

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

Compliance and Enforcement

Not Applicable	8-1 Modifications
Not Applicable	8-2 HACCP Plan
In Compliance	8-3 Qualifications and Responsibilities
Not Applicable	8-4 Ceasing Operations and Reporting

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 0 priority violations and 1 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

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jessica Brown / Manager	<i>Jess. Brown</i>	DATE 06/06/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO DATE OF FOLLOW-UP N/A