



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

DATE 02/09/2018	Page 1 of 2
TIME IN 11:56 AM	TIME OUT 01:18 PM

ESTABLISHMENT NAME Subway		OWNER Roger Killeen		PERSON IN CHARGE Crystal Brown	
ADDRESS 409 South Hwy 28		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Belle 65013		TELEPHONE NUMBER (573) 859-3139	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Private		FROZEN DESSERT N/A		License Number: N/A	

ESTABLISHMENT TYPE						PURPOSE
<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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Sliced Tomatoes	34	Prep Line	Ambient Air	38	True Display Case
Meatballs	169	Prep Line	Chicken Breast	39	Prep Line
Cheddar/Broccoli Soup	192	Prep Line			
Ambient Air	39	Walk In Cooler			

PRIORITY ITEMS		
CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	Observed mold on the interior of the soda/ice dispensing machine. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate

CORE ITEMS		
CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-305.11	Food not protected from contamination. Observed a bag of onions on the floor adjacent to the walk in cooler. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	02/16/2018
3-305.11	Food not protected from contamination. Observed food stored on the floor in the walk in freezer. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	02/16/2018
4-903.11	Wares not allowed to completely air dry before being stored or coming in contact with food. 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.	02/16/2018
4-903.11	Single-service items stored improperly. 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	02/16/2018



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
6-501.11	<p>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.</p> <p>Observed stained ceiling tiles above the rack housing chips, above the walk in cooler, and in the office area.</p> <p>The physical facilities shall be maintained in good repair.</p>	02/16/2018
4-903.12	<p>Single-use articles improperly stored under miscellaneous source of contamination .</p> <p>Cleaned and sanitized equipment, utensils, laundered linens, and single-service items may not be stored: in locker rooms, toilet rooms, garbage rooms, or mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; under open stairwells; or under other sources of contamination.</p>	02/16/2018

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 6 core violations of the food code.
 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.

CB

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Crystal Brown / Manager	<i>Crystal Brown</i>	DATE 02/09/2018
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 02/16/2018