



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *SUBWAY* Number: *F125-10024*
Address: *409 S. HIGHWAY 28, BELLE, MO 65013* County Code: *161 PHELPS*
Type: *Restaurant* Sewage Disposal: *Public* Region: *1* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *ROGER KILLEEN* Phone: *(573) 859-3139* Fax:
Email: *belle25434@Gmail.com*

Inspection

Date: *06/09/2020* Time In: *11:30 AM* Time Out: *12:30 PM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *06/12/2020*
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Cucumbers</i>	<i>44.5</i>	<i>Cold Holding</i>
<i>Slice Cheese</i>	<i>55</i>	<i>Cold Holding</i>
<i>Sliced Lunchmeat</i>	<i>51</i>	<i>Cold Holding</i>
<i>Sliced Tomatoes</i>	<i>51</i>	<i>Cold Holding</i>
<i>OJ</i>	<i>34</i>	<i>Cold Holding</i>
<i>Milk</i>	<i>36</i>	<i>Cold Holding</i>
<i>Sliced Bell Peppers</i>	<i>37</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	In Compliance
3-2 Sources, Specifications, and Original Containers and Records	In Compliance
3-3 Protection From Contamination After Receiving	Not In Compliance
3.307.11. Food shall be protected from contamination.	
Core/Corrected Onsite	
<i>Food stored under dripping freezer mechanism. CORRECTED ON-SITE</i>	
3-4 Destruction Of Organisms Of Public Health Concern	In Compliance
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	Not In Compliance
3.501.16. Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	
Priority	Re-inspection Date: 06/12/2020
<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Prep Line Cooling mechanism not holding anything on the serving line at proper temperatures.</i>	
3-6 Food Identity, Presentation, and On-Premises Labeling	In Compliance
3-7 Contaminated Food	In Compliance
3-8 Special Requirements for Highly Susceptible Populations	Not Applicable

Equipment, Utensils and Linens

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	Not In Compliance
4.501.11. Equipment shall be maintained in a state of repair and condition that meets the requirements.	
Core	
Re-inspection Date: 06/12/2020	
<i>Equipment not maintained in a state of repair or proper adjustment as evidenced by front-line sandwich serving station not keeping food items withing proper holding temperatures.</i>	
4-6 Cleaning Of Equipment and Utensils	In Compliance
4-7 Sanitization Of Equipment and Utensils	In Compliance
4-8 Laundering	Not Applicable
4-9 Protection of Clean Items	In Compliance

Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

Poisonous or Toxic Materials

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

Compliance and Enforcement

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

Received By (Person in Charge) Signature

Person In Charge: *Marissa Forrester*

Inspector's Signature

A handwritten signature in black ink, appearing to be 'Anna Sellegren', written over a horizontal line.

Name: *Anna Sellegren*