



Public Health  
Present. Promote. Protect

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *SUBWAY (FORUM)* Number: *F134-10013*  
Address: *901 FORUM, ROLLA, MO 65401* County Code: *161 PHELPS*  
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *MATT & SUE BANHOLZER* Phone: *(573) 368-7828* Fax:  
Email: *Subway\_mb@yahoo.com*

Inspection

Date: *03/17/2020* Time In: *2:19 PM* Time Out: *2:45 PM* Purpose: *Routine*  
Follow-up: *Yes* Follow-up Date: *04/03/2020*

Education Provided or Additional Comments: *Ensure proper order of wash, rinse and sanitize is followed.*  
*The trim is starting to peel under the 3 bay sink.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Meatballs</i>	<i>141</i>	<i>Hot Holding</i>
<i>Cheese</i>	<i>42.5</i>	<i>Cold Holding</i>

Management and Personnel

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

Food

<i>3-1 Characteristics</i>	<i>In Compliance</i>
<i>3-2 Sources, Specifications, and Original Containers and Records</i>	<i>In Compliance</i>
<i>3-3 Protection From Contamination After Receiving</i>	<i>In Compliance</i>
<i>3-4 Destruction Of Organisms Of Public Health Concern</i>	<i>In Compliance</i>

**Food (continued)**

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	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	In Compliance
4-6 Cleaning Of Equipment and Utensils	<b>Not In Compliance</b>
4.602.13. Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	

Core

Re-inspection Date: 04/16/2020

*Vent in the left walk-in has accumulated a slimy residue.*

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	In Compliance
5-2 Plumbing System	<b>Not In Compliance</b>
5.205.15. A plumbing system shall be repaired according to law and maintained in good repair.	
Priority	Re-inspection Date: 04/03/2020
<i>Establishment's plumbing in disrepair. Leaking at the 3 bay sink.</i>	

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

**Physical Facilities**

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
6-2 Design, Construction, and Installation	In Compliance

**Physical Facilities (continued)**

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: *Stacey Watkins*

**Inspector's Signature**

Name: *Anna Sellegren*