



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *SUBWAY* Number: *F161-10031*
Address: *205 HIGHWAY B, ST JAMES, MO 65559* 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: *ROGER KILLEN* Phone: *(573) 265-5900* Fax:
Email: *midmissouri@centurytel.net*

Inspection

Date: *03/02/2020* Time In: *10:30 AM* Time Out: *11:30 AM* Purpose: *Routine*
Follow-up: *No* Follow-up Date:
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>shredded cheese</i>	<i>38.5</i>	<i>Cold Holding</i>
<i>sliced tomatoes</i>	<i>38.0</i>	<i>Cold Holding</i>
<i>meat balls</i>	<i>138.0</i>	<i>Hot Holding</i>
<i>diced chicken breast</i>	<i>39.0</i>	<i>Cold Holding</i>
<i>milk</i>	<i>41.0</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	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>

Food (continued)

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	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	Not In Compliance
4.302.13. In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.	

Core/Corrected Onsite

Absence of thermometer for measuring washing and sanitizing temperatures in manual warewashing sink.

4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	Not In Compliance
4.501.19. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110° or the temperature specified on the cleaning agent manufacturer's	

Core/Corrected Onsite

Incorrect temperature of wash solution in three compartment sink.

4.501.114. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:

Core/Corrected Onsite

Quaternary Ammonium sanitizing solution was of insufficient concentration and insufficient temperature.

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	In Compliance
5-2 Plumbing System	In Compliance

Water, Plumbing and Waste (continued)

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>Not In Compliance</i>
6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.	

Core/Corrected Onsite

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement	<i>In Compliance</i>
6-5 Maintenance and Operation	<i>In Compliance</i>

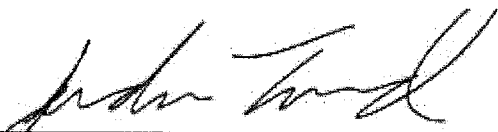
Poisonous or Toxic Materials

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>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature

Person In Charge: *Jordan Townsend*

Inspector's Signature

A handwritten signature in black ink, appearing to read "Patrick Stites". The signature is written in a cursive style with a large initial "P".

Name: *Patrick Stites*