



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *LOVE'S SUBWAY* Number: *F134-10071*
Address: *3500 HYPOINT IND. DR., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* P.H. Priority: *M* Region: *I*

Owner

Name: *Love's Travel Stops & Country Stores, INC* Phone: *(573) 426-5683*
Email: *rest341@loves.com*

Water/Sewage

Water Supply: *Community* Water Sample Taken: *No* Date Water Sampled:
Water Sample Results: Sewage Disposal: *Public*

Frozen Dessert

Approval: *N/A* Expires: Number:

Inspection

Date: *04/08/2021* Time In: *10:15 AM* Time Out: *10:45 AM* Purpose: *Routine*
Education Provided or Additional Comments:
Inspector: *Patrick Stites 573-458-6040* Follow-up: *Yes* Follow-up Date: *04/22/2021*

Temperature Log

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>salami</i>	<i>38</i>	<i>Cold Holding</i>
<i>meatballs</i>	<i>150</i>	<i>Hot Holding</i>
<i>shredded lettuce</i>	<i>40</i>	<i>Cold Holding</i>
<i>personal pizza</i>	<i>36</i>	<i>Cold Holding</i>
<i>bacon</i>	<i>37</i>	<i>Walk-In Cooler</i>

Management and Personnel

- 2-1 Supervision *In Compliance*
- 2-2 Employee Health *In Compliance*
- 2-3 Personal Cleanliness. Hands and Arms *In Compliance*
- 2-4 Hygienic Practices *In Compliance*

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
3.305.11. 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.	
Core	Re-inspection Date: 04/22/2021
<i>Food not protected from contamination. Containers of food are stored within 6 inches of the floor.</i>	
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
4.302.14. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	
Core	Re-inspection Date: 04/22/2021
<i>Absence of proper test kit or other device to measure the concentration of sodium hypochlorite sanitizing solutions.</i>	
4-4 Location and Installation	In Compliance
4-5 Maintenance and Operation	Not In Compliance
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	Re-inspection Date: 04/22/2021
<i>Chemical sanitizing mechanical warewashing equipment does not meet sanitizing water chemical concentration specifications. The facility will use sanitize wares in the 3 bay sink until the dishwasher is serviced.</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>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

Absence of handwashing signage at all sinks used by employees.

Correction

Corrected on site.

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

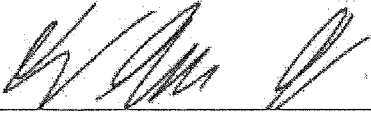
Poisonous or Toxic Materials

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

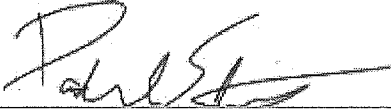
8-1 Modifications	<i>Not Applicable</i>
8-2 HACCP Plan	<i>Not Applicable</i>
8-3 Qualifications and Responsibilities	<i>In Compliance</i>
8-4 Ceasing Operations and Reporting	<i>In Compliance</i>

Received By (Person in Charge) Signature



William Valles, Fresh Food Coordinator

Inspector Signature



Patrick Stites

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Phone: 573-458-6040

Email: *Patrick.stites@phelpscounty.org*

Agency: *Phelps County Health Department*