



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *SUBWAY (KINGSHIGHWAY)* Number: *F134-10012*  
Address: *1045 KINGSHIGHWAY, ROLLA, MO 65401* County Code: *161 PHELPS*  
Type: *Restaurant* P.H. Priority: *M* Region: *I*

**Owner**

Name: *Matt Banholzer* Phone: *(573) 456-3400*  
Email: *aralls39@gmail.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: *04/21/2021* Time In: *9:15 AM* Time Out: *9:45 AM* Purpose: *Routine*  
Education Provided or Additional Comments:  
Inspector: *Patrick Stites 573-458-6040* Follow-up: *No* Follow-up Date:

**Temperature Log**

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>meatballs</i>	<i>150</i>	<i>Hot Holding</i>
<i>meatballs</i>	<i>137</i>	<i>Hot Holding</i>
<i>tuna salad</i>	<i>39</i>	<i>Walk-In Cooler</i>
<i>Orange Juice</i>	<i>39</i>	<i>Reach-In Cooler</i>
<i>sliced cucumbers</i>	<i>40</i>	<i>Prep Table (Top)</i>
<i>turkey slices</i>	<i>40</i>	<i>Prep Table (Top)</i>
<i>spinach</i>	<i>36</i>	<i>Prep Table (Bottom)</i>
<i>ham slices</i>	<i>41</i>	<i>Prep Table (Bottom)</i>
<i>milk</i>	<i>38</i>	<i>Reach-In Cooler</i>

**Management and Personnel**

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

Management and Personnel *(continued)*

2-4 Hygienic Practices	<i>In Compliance</i>
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## Food

3-1 Characteristics	<i>In Compliance</i>
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3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
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3-3 Protection From Contamination After Receiving	<b>Not In Compliance</b>
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3.302.11. Food shall be protected from cross contamination.

3.304.12. During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.

## Priority

*Food uncovered in walk-in freezer. All Food containers in the establishment were covered except 5 trays of dough in the freezer.*

## Correction

*Staff corrected by covering the trays with baking paper and will continue to do so in the future.*

## Core

*Improper storage of dispensing utensil. The handles of utensils may not come in contact with ready to eat food items.*

## Correction

*Corrected on site.*

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
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3-7 Contaminated Food	<i>In Compliance</i>
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3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>
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## Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
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4-2 Design and Construction	<i>In Compliance</i>
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4-3 Numbers and Practices	<i>In Compliance</i>
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4-4 Location and Installation	<i>In Compliance</i>
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4-5 Maintenance and Operation	<i>In Compliance</i>
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4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
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4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
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Equipment, Utensils and Linens *(continued)*

4-8 Laundering	Not Applicable
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4-9 Protection of Clean Items	In Compliance
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## Water, Plumbing and Waste

5-1 Water	In Compliance
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5-2 Plumbing System	In Compliance
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5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	Not Applicable
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5-4 Sewage, Other Liquid Waste and Rainwater	In Compliance
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5-5 Refuse, Recyclables, and Returnables	In Compliance
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## Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	In Compliance
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6-2 Design, Construction, and Installation	In Compliance
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6-3 Numbers and Capacities	<b>Not In Compliance</b>
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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	In Compliance
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6-5 Maintenance and Operation	In Compliance
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## Poisonous or Toxic Materials

7-1 Labeling and Identification	In Compliance
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7-2 Operational Supplies and Applications	In Compliance
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7-3 Stock and Retail Sale	Not Applicable
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## Compliance and Enforcement

8-1 Modifications	Not Applicable
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8-2 HACCP Plan	Not Applicable
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8-3 Qualifications and Responsibilities	In Compliance
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Compliance and Enforcement *(continued)*

8-4 Ceasing Operations and Reporting

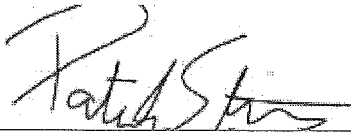
*In Compliance*

Received By (Person in Charge) Signature



Amy Smith, Manager

Inspector Signature



Patrick Stites

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Agency: Phelps County Health Department