



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN: 9:45 TIME OUT: 11:45
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Subway OWNER: Jay Patel PERSON IN CHARGE: _____
ADDRESS: 7 Charleston Plaza COUNTY: Missouri
CITY/ZIP: Charleston 64834 PHONE: 603-0425 FAX: _____ P.H. PRIORITY: H M L

ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS

PURPOSE
 Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT
 Approved Disapproved Not Applicable License No. _____

SEWAGE DISPOSAL
 PUBLIC PRIVATE

WATER SUPPLY
 COMMUNITY NON-COMMUNITY PRIVATE
Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge	COS	R	Compliance		Potentially Hazardous Foods:	COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	Proper cooking, time and temperature		
		Employee Health			IN OUT N/O N/A		Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper hot holding temperatures		
		Good Hygienic Practices			IN OUT N/A		Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands			IN OUT N/A		Consumer Advisory		
IN	OUT	Hands clean and properly washed			IN	OUT	Consumer advisory provided for raw or undercooked food		
		Approved Source			IN OUT N/O N/A		Highly Susceptible Populations		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A		Chemical		
IN	OUT	Food obtained from approved source			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated			IN OUT N/A		Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection.				
IN	OUT	Food separated and protected			IN = in compliance		OUT = not in compliance		
IN	OUT	Food-contact surfaces cleaned & sanitized			N/A = not applicable		N/O = not observed		
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			COS = Corrected On Site		R = Repeat Item		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
IN	OUT			IN	OUT		
✓	✓			✓	✓		
Pasteurized eggs used where required				In-use utensils: properly stored			
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
				Single-use/single-service articles: properly stored, used			
				Gloves used properly			
				Utensils, Equipment and Vending			
				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				Warewashing facilities: installed, maintained, used; test strips used			
				Nonfood-contact surfaces clean			
				Physical Facilities			
				Hot and cold water available; adequate pressure			
				Plumbing installed; proper backflow devices			
				Sewage and wastewater properly disposed			
				Toilet facilities: properly constructed, supplied, cleaned			
				Garbage/refuse properly disposed; facilities maintained			
				Physical facilities installed, maintained, and clean			

Person in Charge / Title: Patel Jay Date: 9-4-19
Inspector: Jodie Moran Telephone No. 513-683-2191 EPHS No. 1176
Follow-up: Yes No Follow-up Date: 9-18-19



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ESTABLISHMENT NAME Subway	ADDRESS 1 Charleston Plaza	CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
Ambient Air (AA) Walkin cooler	42°F	Tomatos / Prep line cooler	43°F
AA cooler under bread toaster	43°F	Green Bell Peppers / prep line cooler	41°F
Turkey / Prep line cooler	40°F	Banana Peppers / Prep line cooler	40°F
Sweet Onion Chicken / Prep cooler	40°F	Meatballs / Steam well	51°F
Cucumbers / Prep line cooler	40°F		

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
5-205.12A	Hose attached to mop sink faucet hangs below flood rim of sink.	9-6	
7-201.11B	Cleaning chemicals being stored above soda syrup and clean utensils	9-6	
4-501.114C2	Sanitizer dispenser not working	9-6	
4-601.11A	Food debris in tubs storing clean dishes and utensils and on vegetable slicer	9-6	
4-601.11A	Soda nozzles and ice chute moldy	9-6	
5-402.11	3 bay sink is directly plumbed to sewer system	9-6	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-901.11A	Clean dishes not air dried before stacking	9-18	
4-601.11C	Food debris on floors in walk-in freezer	9-18	
6-501.11	Ceiling tiles missing over walk-in freezer and water damaged ceiling tiles over prep line.	9-18	
2-401.11B3	Employee drank in a cup without lid. *Corrected	9-18	

EDUCATION PROVIDED OR COMMENTS
 Discussed proper date marking, discussed ice and main handle of cutting boards.

Person in Charge / Title: [Signature] Date: 9-4-19
 Inspector: [Signature] Telephone No. 573-683-2191 EPHS No. 1126
 Follow-up: Yes No
 Follow-up Date: 9-18-19