



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

TIME IN: 2:35p. TIME OUT: 2:45p.  
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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: Roger Killeen PERSON IN CHARGE: Tarah LaPointe  
 ADDRESS: 1134 S. Main St. COUNTY: Dent  
 CITY/ZIP: Salem 65560 PHONE: 729-7827 FAX: 729-7827 P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE:  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  MOBILE VENDORS  
 RESTAURANT  SCHOOL  SENIOR CENTER  SUMMER F.P.  TAVERN  TEMP. FOOD  
 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	N/O	N/A			
		Employee Health				IN	OUT	N/O	N/A			
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A			
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A			
		Good Hygienic Practices				IN	OUT	N/A				
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth				IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/A				
IN	OUT	N/O	Hands clean and properly washed				Consumer Advisory					
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Consumer advisory provided for raw or undercooked food					
IN	OUT		Adequate handwashing facilities supplied & accessible				Highly Susceptible Populations					
		Approved Source				IN	OUT	N/O	N/A			
IN	OUT		Food obtained from approved source				Chemical					
IN	OUT	N/O	N/A	Food received at proper temperature		IN	OUT	N/A	Food additives: approved and properly used			
IN	OUT		Food in good condition, safe and unadulterated				IN	OUT	Toxic substances properly identified, stored and used			
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction		IN	OUT	N/A	Conformance with Approved Procedures			
		Protection from Contamination				Compliance with approved Specialized Process and HACCP plan						
IN	OUT	N/A	Food separated and protected				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS = Corrected On Site      R = Repeat Item					
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized									
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food									

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water		COS	R	IN	OUT	Proper Use of Utensils		COS	R
		Pasteurized eggs used where required						In-use utensils: properly stored			
		Water and ice from approved source						Utensils, equipment and linens: properly stored, dried, handled			
		Food Temperature Control						Single-use/single-service articles: properly stored, used			
		Adequate equipment for temperature control						Gloves used properly			
		Approved thawing methods used						Utensils, Equipment and Vending			
		Thermometers provided and accurate						Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification						Warewashing facilities: installed, maintained, used; test strips used			
		Food properly labeled; original container						Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
		Insects, rodents, and animals not present						Hot and cold water available; adequate pressure			
		Contamination prevented during food preparation, storage and display						Plumbing installed; proper backflow devices			
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry						Sewage and wastewater properly disposed			
		Wiping cloths: properly used and stored						Toilet facilities: properly constructed, supplied, cleaned			
		Fruits and vegetables washed before use						Garbage/refuse properly disposed; facilities maintained			
								Physical facilities installed, maintained, and clean			

Person in Charge / Title: \_\_\_\_\_ Date: 3-31-2023  
 Inspector: Emma Jones EPHS II Telephone No: 729-3106x106 EPHS No: 1168  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_