



Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401
(573) 486-3129 FAX (573) 486-3745 County # 073

Food Inspection Report

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
77	1		09/29/2025	1:45 PM - 3:00 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SUBWAY	100 Restaurant	Regular Inspection
305 MARKET ST	Owner:	Medium Priority
HERMANN MO 65041	SUBWAY	
573-486-8821	573-486-8821	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 123F, 130F Steak 35F, Chicken 35F, Ham 34F, Eggs 41F, Ham 38F, Turkey 38F, Pepperoni 43F, Salami 45F Flatbread -1F, Cookie -5F Meatballs 146F
999	Education Provided OR Comments GCHD will return in two weeks for follow up.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
48	Sewage and wastewater properly disposed	_____
50	Garbage/refuse properly disposed, facilities maintained	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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20	Risk Factors and Interventions
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Observed cold bar prep station to not be holding at correct temperature.

3-501.16 ...potentially hazardous food, shall be maintained: (2) At forty-one degrees Fahrenheit or less.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed sink in bathroom with no handwash signage.

6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

48	Good Retail Practices
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Observed mop drying in bottom of mop bucket.

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

50	Good Retail Practices
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Observed excessive amount of trash and rodent/animal harborage areas outside of building.

5-501.115 A storage area and enclosure for refuse, recyclables, and returnables shall be maintained free of unnecessary items, as specified under 6-501.114, and clean.

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Inspection Report.

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE