



Public Health
Prevent. Promote. Protect.

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
78	1		10/28/2025	10:00 AM - 10:50 AM	Struttmann, Drew

SITE INFORMATION

SUBWAY
415 E LINCOLN
OWENSVILLE MO 65066
573-437-7627

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
SUBWAY
573-437-7627

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

CODE DESCRIPTION

998 Temperatures

Hot Water 126F, 123F
Tomatoes 33F, Green Peppers 34F, Onions 33F, Chicken -5F, Freezer ambient -7F
Hot Hold: Meatballs 137F

999 Education Provided OR Comments

Facility has already requested maintenance to address prep cooler issue. GCHD will return week of 11/3 for follow up inspection.

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>
40	Utensils, equipment & linens:properly stored, dried, handled	_____
45	Nonfood-contact surfaces clean	10/28/2025
50	Garbage/refuse properly disposed, facilities maintained	10/28/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	<p>Risk Factors and Interventions</p> <p>One side of prep cold bar failing to hold temperatures.</p> <p>3-501.16 (A)(2) ...potentially hazardous food, shall be maintained: (2) At forty-one degrees Fahrenheit or less.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
40	<p>Good Retail Practices</p> <p>Observed mops with heads down directly in basin/bucket.</p> <p>6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.</p>
45	<p>Good Retail Practices</p> <p>Observed microwave with food residue debris buildup. (Corrected 10/28/25)</p> <p>4-601.11(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p>
50	<p>Good Retail Practices</p> <p>Observed dumpster with lids left open. (Corrected 10/28/25)</p> <p>5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the food establishment.</p>

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE