



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

CODE

DESCRIPTION

CORRECTED

20

Proper cold holding temperatures

CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

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	Risk Factors and Interventions
----	--------------------------------

One side of prep cold bar failing to hold temperatures.

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

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
--------------------	---------------------------

40	Good Retail Practices
----	-----------------------

Observed mops with heads down directly in basin/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.

45	Good Retail Practices
----	-----------------------

Observed microwave with food residue debris buildup. (Corrected 10/28/25)

4-601.11(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

50	Good Retail Practices
----	-----------------------

Observed dumpster with lids left open. (Corrected 10/28/25)

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.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE