

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 11/19/2014      **Business ID:** 112661FE  
**Business:** SUBWAY

406 N LOGAN  
 BELLE PLAINE, KS 67013

**Inspection:** 79000379  
**Store ID:**  
**Phone:** 6204885266  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/19/14	01:00 PM	02:30 PM	1:30	0:15	1:45	0	
<b>Total:</b>			1:30	0:15	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1248  
 Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	p	..
<i>Fail Notes</i>   6-301.14   <i>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 to FOOD EMPLOYEES. [There is no hand washing sign at the hand sink in the sandwich prep area. Corrected on Site (COS) - provided with sign to be posted.]</i>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p	..	..	..	..	..
10. Food received at proper temperature.	..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   4-601.11(A)   <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In the ware washing area there was a shelf of dishes that was identified by staff as stored, clean dishes. There was a stainless steel pan with dried food residue on the edge and inside stacked against two other pans. COS - all items were moved to ware washing to be cleaned.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	p	..	..
17. Proper reheating procedures for hot holding.	..	..	..	p	..	..
18. Proper cooling time and temperatures.	..	..	..	p	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

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<b>Chemical</b>	<b>Y N O A C R</b>
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| 25. Food additives: approved and properly used.            | .. . . p . . . . |
| 26. Toxic substances properly identified, stored and used. | p . . . . .      |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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| 27. Compliance with variance, specialized process and HACCP plan. | .. . . . p . . . |
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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| 28. Pasteurized eggs used where required.                 | .. . . . p . . . |
| 29. Water and ice from approved source.                   | p . . . . .      |
| 30. Variance obtained for specialized processing methods. | .. . . . p . . . |

<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p . . . . .      |
| 32. Plant food properly cooked for hot holding.                              | .. . . . p . . . |
| 33. Approved thawing methods used.   | .. . . . p . . . |
| 34. Thermometers provided and accurate.                                      | p . . . . .      |

<b>Food Identification</b>	<b>Y N O A C R</b>
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| 35. Food properly labeled; original container. | .. p . . . . . |
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<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [There are unlabeled shakers at the make table that staff identified as containing salt, pepper, a salt/pepper mixture, and oregano.]</i>
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<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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| 36. Insects, rodents and animals not present.                             | p . . . . .        |
| 37. Contamination prevented during food preparation, storage and display. | p . . . . .        |
| 38. Personal cleanliness.   | p . . . . .        |
| 39. Wiping cloths: properly used and stored.                              | .. p . . . . p . . |

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [The wiping cloth up front is being stored in a bucket of sanitizer measuring 100ppm Quaternary Ammonia. The label on the sanitizer container states 150-400ppm is an appropriate concentration. COS - the bucket was dumped and refilled.]</i>
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| 40. Washing fruits and vegetables. | .. . . . p . . . |
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<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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| 41. In-use utensils: properly stored. | .. p . . . . . |
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.                  [In the sandwich make table there was crumbled roast beef with two scoops being stored in the container. The handles of the scoops were in direct contact with the food.]</i>						
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42. Utensils, equipment and linens: properly stored, dried and handled. p . . . . .

<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.                  [There are stainless steel bowls and plastic food bowls being stored on a top shelf of clean dishes in the ware washing area. These bowls are neither covered nor inverted.]</i>						
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43. Single-use and single-service articles: properly used. p . . . . .

44. Gloves used properly. p . . . . .

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items p . . . . .

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items p . . . . .

46. Warewashing facilities: installed, maintained, and used; test strips. p . . . . .

***This item has Notes. See Footnote 3 at end of questionnaire.***

47. Non-food contact surfaces clean. p . . . . .

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p . . . . .

49. Plumbing installed; proper backflow devices. p . . . . .

50. Sewage and waste water properly disposed. p . . . . .

51. Toilet facilities: properly constructed, supplied and cleaned. p . . . . .

52. Garbage and refuse properly disposed; facilities maintained. p . . . . .

53. Physical facilities installed, maintained and clean. p . . . . .

54. Adequate ventilation and lighting; designated areas used. p . . . . .

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p . . . . .

EDUCATIONAL MATERIALS
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The following educational materials were provided p

*Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Steam Table:  
Meatballs - 148.2 F

## **Footnote 2**

### **Notes:**

Make Table:  
Shredded Lettuce - 42.9 F

Make Table 2:  
Chicken Patty - 38.8 F

Walk-in-Cooler:  
Ham - 35.8 F

Front Reach-in-Cooler:  
Milk - 36.7 F

## **Footnote 3**

### **Notes:**

3 vat sanitizer dispenser - 300ppm Quaternary Ammonia.

Chlorine and Quaternary Ammonia test strips provided.