FOOD ESTABLISHMENT INSPECTION REPORT

Environmental Section
Cape Girardeau County Public Health Center

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/Proudly Serve
Owner: SEMO University
Person in Charge: Shane Wolfenkoehler
Address: 1 University Plaza
City/Zip: Cape Girardeau/63701
Phone: 573-651-2135
Fax: none

Establishment #: 5391
County: Cape Girardeau

License No.: ______________

Compliance

Demonstration of Knowledge

Person in charge present, demonstrates knowledge, and performs duties: OUT

Employee Health

Management awareness; policy present: OUT

Proper use of reporting, restriction and exclusion: OUT

Good Hygiene Practices

Proper eating, lasting, drinking or tobacco use: N/O

No discharge from eyes, nose and mouth: N/O

Preventing Contamination by Hands

Hands clean and properly washed: OUT

No bare hand contact with ready-to-eat foods or approved alternate method properly followed: N/O

Adequate handwashing facilities supplied & accessible: OUT

Compliance with approved Specialized Process and HACCP plan: N/O

Protection from Contamination

Food separated and protected: N/O

Food-contact surfaces cleaned & sanitized: OUT

Proper disposition of returned, previously served, reconditioned, and unsafe food: OUT

Good Retail Practices

Safe Food and Water

Pasteurized eggs used where required: OUT

Water and ice from approved source: OUT

Food Temperature Control

Adequate equipment for temperature control: OUT

Approved thawing methods used: OUT

Thermometers provided and accurate: OUT

Food Identification

Food properly labeled; original container: OUT

Prevention of Food Contamination

Physical Facilities

Prevention of Food Contamination

Physical Facilities

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.

Inspector: Shane Wolfenkoehler
Telephone No.: 573-335-7846
EPhS No.: 1126
Follow-up: Yes

Follow-up Date: XXXXXXXX

Date: 10-2-2014
<table>
<thead>
<tr>
<th>Code Reference</th>
<th>PRIORITY ITEMS</th>
<th>Core Items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-305.12(F)</td>
<td>Subway single service items stored under drain lines for counter sink <em>corrected</em></td>
<td>10-2-2014</td>
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