

RETAIL INSPECTION REPORT

Firm #: 52756	Insp#: 8	Date: 11/1/2024
Joint Inspection ? No	William Kerns, REHS	IN: 0915
Inspector 2:	PFC: 01A	OUT: 1025
Establishment Name: Subway South	SFC:	
Address 1: 523 S Burlington	Purpose: Regular	<input type="checkbox"/> Complaint
Address 2:	Follow-up: No	
City: Hastings State: NE Zip: 68901	Hours of Operation:	
Owner Name: Attn: Accountant	Latitude: 0 . Longitude: -0 .	
Corporation Name: Carp Bode Subs Inc	Inspection Interval: 180 Risk: H	
Phone: (402) 461-4782	Email: 7207@gidevelopment.com	
Notification:		

TEMPERATURE OBSERVATIONS

ProductName	ProductTemp	Location
shredded cheese	40°F	prep station
ham	39°F	prep station
tuna	39°F	prep station
lettuce	40°F	prep station
sliced tomatoes	43°F	prep station
ambient	39°F	prep cooler
salami	41°F	prep station
ambient	40°F	walk in cooler

VIOLATIONS

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.

Unless otherwise stated, violations cited in this report shall be corrected within a period not to exceed 10 calendar days for critical items (§8-405.11) or 90 days for noncritical items (§8-406.11).

COMPLIANCE KEY: Y=in compliance; N=not in compliance; N/O=not observed; N/A=not applicable; (COS)=corrected on-site during inspection; (R)=repeat violation; (P) = Priority Violation; (Pf) = Priority Foundation Violation; (Core) = Core Violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	N/O	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Employee Health

2. Management awareness; policy present.

Y	N	N/O	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

3. Proper use of reporting, restriction and exclusion.

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Good Hygienic Practices

Y	N	N/O	N/A
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4. Proper eating, tasting, drinking, or tobacco use.

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5. No discharge from eyes, nose and mouth.

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Preventing Contamination by Hands

Y	N	N/O	N/A
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6. Hands clean and properly washed.

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2-301.12 Hands were improperly washed as soap was applied to hands before rinsing them under water. Hands must be washed by first rinsing hands, applying soap, vigorously rub hands together for at least 10 to 15 seconds, rinse hands again, and dry with a paper towel. - (P)

7. No bare hand contact with RTE foods or approved alternative method properly followed.

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8. Adequate handwashing facilities supplied and accessible.

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5-205.11 Filling the knife cleaning devices at the hand washing sink is not allowed. The hand washing sink can be used for no other purpose than washing hands. The knife cleaning device can only be filled at the 3 compartment sink. - (PF)

6-301.12 Paper towels are needed in the restroom closest to the prep area. - (PF)

Approved Source

Y	N	N/O	N/A
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9. Food obtained from approved sources.

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10. Food received at proper temperature

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11. Food in good condition, safe and unadulterated.

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12. Required records available: shellstock tags, parasite destruction.

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Protection from Contamination

Y	N	N/O	N/A
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13. Food separated and protected.

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14. Food-contact surfaces: cleaned and sanitized.

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4-601.11 Utensils and equipment with sticker residue still on the container must be recleaned. No sticker residue can be left on containers. - (PF)

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

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Potentially Hazardous Food Time/Temperature

Y	N	N/O	N/A
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16. Proper cooking time and temperatures.

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17. Proper reheating procedures for hot holding.

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18. Proper cooling time and temperatures.

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19. Proper hot holding temperatures.

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20. Proper cold holding temperatures.

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81-2,272.01 The sliced tomatoes were above 41 degrees. Food items held for cold holding must maintain a core temperature of 41 degrees or less at all times. - (P)

21. Proper date marking and disposition.

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22. Time as a public health control: Procedures and record.

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Consumer Advisory

Y	N	N/O	N/A
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23. Consumer advisory provided for raw or undercooked foods.

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Highly Susceptible Populations

Y	N	N/O	N/A
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24. Pasteurized foods used; prohibited foods not offered.

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Chemical	Y	N	N/O	N/A
25. Food additives: approved and properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
26. Toxic substances properly identified, stored and used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Conformance with Approved Procedures	Y	N	N/O	N/A
27. Compliance with variance, specialized process and HACCP plan.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
GOOD RETAIL PRACTICES				
Safe Food and Water	Y	N	N/O	N/A
28. Pasteurized eggs used where required.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
29. Water and ice from approved source.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
30. Variance obtained for specialized processing methods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>
Food Temperature Control	Y	N	N/O	N/A
31. Proper cooling methods used; adequate equipment for temperature control.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
32. Plant food properly cooked for hot holding.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
33. Approved thawing methods used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
34. Thermometers provided and accurate.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Identification	Y	N	N/O	N/A
35. Food Properly labeled; original container.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Prevention of Food Contamination	Y	N	N/O	N/A
36. Insects, rodents and animals not present.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
37. Contamination prevented during food preparation, storage and display.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
38. Personal cleanliness; hair restraints.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-402.11 Visors alone are not effective hair restraints. An effective hair restraint that covers the top of the head must be worn when doing any food prep, cooking, or cleaning of dishes. If visors are to be worn, a hair net must be worn underneath. - (Core)				
39. Wiping cloths: properly used and stored.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
40. Washing fruits and vegetables.	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Proper Use of Utensils	Y	N	N/O	N/A
41. In-Use utensils: properly stored.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
42. Utensils, equipment and linens: properly stored, dried and handled.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
43. Single-use and single-service articles: properly used.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
44. Gloves used properly.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Utensils, Equipment and Vending	Y	N	N/O	N/A
45. Food and non-food contact surfaces cleanable, properly designed, constructed, and used.	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-502.11 Melted containers must be discarded as they are no longer easily cleanable. - (Core)				
46. Warewashing facilities: installed, maintained, and used; test strips.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
47. Non-food contact surfaces clean.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Physical Facilities	Y	N	N/O	N/A
48. Hot and cold water available; adequate pressure.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
49. Plumbing installed; proper backflow devices.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
50. Sewage and waste water properly disposed.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
51. Toilet facilities: properly constructed, supplied and cleaned.	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

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6-501.11 Floor repair is needed behind the counter and back prep area. Floors must be in good repair and easily cleanable.

Tape is not an approved method of repair. The tape on the floor between the front prep area and back area must be removed and the floor must be properly repaired. - (Core)

54. Adequate ventilation and lighting; designated areas used.

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Other

Y	N	N/O	N/A
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55. Other violations.

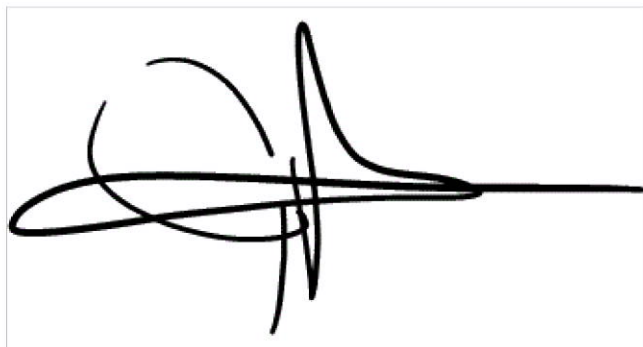
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☐ Off Sale?

ADDITIONAL COMMENTS

Person in Charge Signature

Printed Name: Jeanette Barraza



Inspector Info

William Kerns, REHS

(402) 366-1401

william.kerns@nebraska.gov

Corrected On Site Repeat Violations

Priority Item	2	0	0
Priority Foundation Item	3	0	0
Core Item	3	0	0
Total Violations	8	0	0