### Food Inspection Report

**State of Ohio**  
**Food Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

**Name of facility**  
SUBWAY SANDWICHES

**Address**  
112 E. AUGLAIZE ST.

**License holder**  
SHREE MUL MILAVA CORPORATION

<table>
<thead>
<tr>
<th>Type of inspection (check all that apply)</th>
<th>FSO</th>
<th>RFE</th>
<th>Process Review (RFE)</th>
<th>Variance Review</th>
<th>Follow Up</th>
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<tr>
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<tr>
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<tr>
<td>Critical Control Point (FSO)</td>
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<td>Consultation</td>
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</table>

**License Number**  
490

**Date**  
01/29/2020

**Category/Descriptive**  
COMMERCIAL CLASS 3 <25,000 SQ. FT.

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### Foodborne Illness Risk Factors and Public Health Interventions

#### Compliance Status

**Supervision**

1. **IN**, **OUT**, **N/A**  
   Person in charge present, demonstrates knowledge, and performs duties

2. **IN**, **OUT**, **N/A**  
   Certified Food Protection Manager

**Employee Health**

3. **IN**, **OUT**, **N/A**  
   Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. **IN**, **OUT**, **N/A**  
   Proper use of restriction and exclusion

5. **IN**, **OUT**, **N/A**  
   Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. **IN**, **OUT**, **N/O**  
   Proper eating, tasting, drinking, or tobacco use

7. **IN**, **OUT**, **N/O**  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. **IN**, **OUT**, **N/O**  
   Hands clean and properly washed

9. **N/A**, **OUT**, **N/O**  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN**, **OUT**, **N/A**  
    Adequate handwashing facilities supplied & accessible

**Approved Source**

11. **IN**, **OUT**  
    Food obtained from approved source

12. **IN**, **OUT**, **N/A**, **N/O**  
    Food received at proper temperature

13. **IN**, **OUT**  
    Food in good condition, safe, and unadulterated

14. **IN**, **OUT**, **N/A**, **N/O**  
    Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. **IN**, **OUT**, **N/A**, **N/O**  
    Food separated and protected

16. **IN**, **OUT**, **N/A**, **N/O**  
    Food-contact surfaces: cleaned and sanitized

17. **IN**, **OUT**  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/temperature Controlled for Safety Food (TCS food)**

18. **IN**, **OUT**, **N/A**, **N/O**  
    Proper cooking time and temperatures

19. **IN**, **OUT**, **N/A**, **N/O**  
    Proper reheating procedures for hot holding

20. **IN**, **OUT**, **N/A**, **N/O**  
    Proper cooling time and temperatures

21. **IN**, **OUT**, **N/A**, **N/O**  
    Proper hot holding temperatures

22. **IN**, **OUT**, **N/A**  
    Proper cold holding temperatures

**Time/temperature Controlled for Safety Food (TCS food)**

23. **IN**, **OUT**, **N/A**, **N/O**  
    Proper date marking and disposition

24. **IN**, **OUT**, **N/A**, **N/O**  
    Time as a public health control: procedures & records

**Consumer Advisory**

25. **IN**, **OUT**, **N/A**  
    Consumer advisory provided for raw or undercooked foods

28. **IN**, **OUT**, **N/A**  
    Toxic substances properly identified, stored, used

**Highly Susceptible Populations**

26. **IN**, **OUT**, **N/A**  
    Pasteurized foods used; prohibited foods not offered

**Conformance with Approved Procedures**

29. **IN**, **OUT**, **N/A**, **N/O**  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**, **OUT**, **N/A**, **N/O**  
    Special Requirements: Fresh Juice Production

31. **IN**, **OUT**, **N/A**, **N/O**  
    Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**, **OUT**, **N/A**, **N/O**  
    Special Requirements: Custom Processing

33. **IN**, **OUT**, **N/A**, **N/O**  
    Special Requirements: Bulk Water Machine Criteria

34. **IN**, **OUT**, **N/A**, **N/O**  
    Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**, **OUT**, **N/A**, **N/O**  
    Critical Control Point Inspection

36. **IN**, **OUT**, **N/A**, **N/O**  
    Process Review

37. **IN**, **OUT**, **N/A**, **N/O**  
    Variance

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public Health Interventions** are control measures to prevent foodborne illness or injury.
## State of Ohio
### Food Inspection Report
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility:**
SUBWAY SANDWICHES  
**Type of Inspection:**
st  
**Date:**
01/29/2020

### GOOD RETAIL PRACTICES

Mark designated compliance status (IN, OUT, NO) for each numbered item:  
IN = in compliance  
OUT = not in compliance  
NO = not observed  
N/A = not applicable

#### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-06.4(L)</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td></td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>3717-1-04.5(D)</td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td></td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td></td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td></td>
<td>OUT</td>
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</table>

#### Utensils, Equipment and Vending

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td>IN</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td>OUT</td>
<td></td>
</tr>
<tr>
<td>56</td>
<td></td>
<td>IN</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>57</td>
<td></td>
<td>IN</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td>OUT</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td>IN</td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td>OUT</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td>IN</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td>OUT</td>
<td>Physical facilities installed, maintained, and clean; dogs in outdoor dining areas</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td>IN</td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td>OUT</td>
<td>Existing ventilation and lighting; designated areas used</td>
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</tbody>
</table>

#### Physical Facilities

<table>
<thead>
<tr>
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<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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<tbody>
<tr>
<td>65</td>
<td></td>
<td>IN</td>
<td>9013-4 OAC</td>
</tr>
<tr>
<td>66</td>
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<td>OUT</td>
<td>3701-21 OAC</td>
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</tbody>
</table>

### Observations and Corrective Actions

**Mark “X” in appropriate box for COS and R:**  
COS = corrected on-site during inspection  
R = repeat violation

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<tr>
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</tr>
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</table>
| 22       | 3717-1-03.4(F)(3)(j) | C | Time/temperature controlled for safety food - cold holding.  
Turkey, roast beef and teriyaki chicken all tamped above 45 degrees. EMPLOYEE STATED THAT TURKEY AND ROAST BEEF WERE ONLY OUT FOR TWO HOURS AND THESE PRODUCTS WERE PLACED IN THE WALK-IN COOLER AND REPLACED. THE TERIYAKI CHICKEN HAD BEEN IN THE UNIT FOR MORE THAN FOUR HOURS AND WAS DISCARDED. The chicken patties in the left side of the prep table were at 46 degrees. Employee stated they had just been bought out approximately an hour ago. THESE WERE PLACED IN THE WALK-IN COOLER AND REPLACED. Maximum cold hold temperature to minimize the growth of harmful pathogens is 41 degrees. |

| 45       | 3717-1-05.4(L) | NC | Removing dead or trapped birds, insects, rodents, and other pests.  
Observed dead insects in the light covers of the lights by the back door and above the walk-in cooler door. |

| 46       | 3717-1-03.2(Q) | NC | Food storage - preventing contamination from the premises.  
Two boxes of drink mixes on the floor in the walk-in freezer. |

| 54       | 3717-1-04(I)  | NC | Nonfood-contact surfaces - materials.  
The racks by the walk-in freezer and above the three compartment sink are rusty and no longer easily cleanable. The coating on the rack above the three compartment sink is also coming off. |

| 56       | 3717-1-04.5(D) | NC | Nonfood-contact surfaces - cleaning frequency.  
Build-up inside the Lockwood proofer, on the black floor fan, on the rack above the three compartment sink and on the rails of the bread cooling rack. |

| 61       | 3717-1-05.4(B) | NC | Outdoor storage surface.  
Dumpsters must be placed on a solid, non-impervious surface. |

## Person in Charge

<table>
<thead>
<tr>
<th>Sanitarian</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>KENT MARTZ</td>
<td>01/29/2020</td>
</tr>
</tbody>
</table>

**Licensor:** Auglaize County Health Department
### Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection  **R** = repeat violation

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<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids are open.</td>
<td></td>
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</tr>
</tbody>
</table>

**Name of Facility**: SUBWAY SANDWICHES  
**Type of Inspection**: sta  
**Date**: 01/29/2020

**Authority**: Chapters 3717 and 3715 Ohio Revised Code  
**Licensee**: Auglaize County Health Department  
**Sanitarian**: KENT MARTZ  
**Licensor**: Auglaize County Health Department  
**Date**: 01/29/2020

**As per HEA 5351 The Baldwin Group, Inc. (10/19)**  
**As per AGR 1268 The Baldwin Group, Inc. (10/19)**

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