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

Name of facility
SUBWAY SANDWICHES

Address: 112 E. AUGLAIZE ST.
WAPAKONETA, OH 45895

License holder
SHREE MUL MILAVA CORPORATION

Type of visit (check)
X Standard
Follow Up
Foodborne
30 Day
Prelicensing
Consultation
Other specify

Travel Time (min)
15

Follow-up date (if required)
11/1

Sample date/result(if required)
11/1

3717-1 OAC Violation Checked

Maintenance and operation
4.4
Cleaning of equipment and utensils
4.5
Sanitizing of equipment and utensils
4.6
Laundering
4.7
Protection of clean items
4.8

Water, Plumbing, and Waste

Water
5.0
Plumbing system
5.1
Mobile water tanks
5.2
Sewage, other liquid waste and rainwater
5.3
Refuse, recyclables, and returnables
5.4

Physical Facilities

Materials for construction and repair
6.0
Design, construction and installation
6.1
Numbers and capacities
6.2
Location and placement
6.3
Maintenance and operation
6.4

Poisonous or Toxic Materials

Labeling or identification
7.0
Operational supplies and applications
7.1
Storage and display separation
7.2

Special Requirements

Fresh juice production
8.0
Heat treatment dispensing freezers
8.1
Custom processing
8.2
Bulk water machine criteria
8.3
Acidified white rice preparation criteria
8.4
Facility layout and equipment specifications
8.5
Existing facilities and equipment
8.6

Administration

901:3-4 OAC
3701-21 OAC

3717-1-03.2 Food: protection from contamination after receiving.
(K) In-use utensils - between-use storage.
During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:
(1) Except as specified under paragraph (K) (2) of this rule, in the food with their handles above the top of the food and the container;
(2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;
(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph (B) of rule 3717-1-04.6 of the Administrative Code;
(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;
(5) In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or
(6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code.

3 scoops were observed in meat products in the front display cooler with handles down on the meat products. In use utensils shall be kept on a clean, hard surface or with their handle up out of the product to prevent potential contamination.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]
(A) Equipment - good repair and proper adjustment.
(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

The walk in freezer had condensation leaking from it onto the floor of the dry goods storage area. Please repair the freezer to prevent the condensation. The microwave oven is not functioning properly at the time of inspection. The foods were being heated in the steam table or oven temporarily. Although products can be heated properly in these units, there is concerns that products will not be heated properly during busy ordering times when a rapid heating mechanism is not available.

3717-1-06.2 Physical facilities: numbers and capacities.
(C) Handwashing sinks - hand drying provision.
Each handwashing sink or group of adjacent handwashing sinks shall be provided with:
   (1) Individual, disposable towels;
   (2) A continuous towel system that supplies the user with a clean towel;
   (3) A heated-air hand drying device; or
   (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

The handsink in the men's bathroom had a roll of paper towels sitting on the handsink, but not towels in the towel dispenser. The towels shall be individually dispensed to prevent potential contamination of the entire roll when pulling off a towel.

3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.

The wall above the three compartment sink has a piece peeling off of it. The wall under the thermostat is rough with sections of drywall missing. Please repair these surfaces to make them smooth and easily cleanable.

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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.