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

Name of facility: SHREE SHYAMASHYAM CORP. DBA SUBWAY
License number: 461
Date: 10/17/2018

Address: 1401 BELLEFONTAINE AVE.
WAPAKONETA, OH 45895

Type of visit (check): 30
Travel Time (min): 30

Foodborne Complaint: No

3717-1 OAC Violation Checked

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Violations/Comment(s)

3717-1-02.4 Management and personnel: supervision.

(A) Person in charge - assignment of responsibility.

(1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

(2) One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

(3) Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

The facility currently does not have at least one employee with level II training in food protection. This training has been required since March 1, 2017. The facility has an employee scheduled to take the training next month.

*CRITICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

(1) Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:

(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and

(b) Cooked ready-to-eat food.

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(c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   (a) Using separate equipment for each type; or
   (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   (c) Preparing each type of food at different times or in separate areas.

(3) Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;

(4) Cleaning hermetically sealed containers of food of visible soil before opening;

(5) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

(6) Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;

(7) Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and

(8) Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;
   (b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
   (c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
   (d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
   (e) Shellstock.

Bread was observed on the portable cooling rack without any cover on them. Foods shall be kept covered to prevent potential contamination from blowing or splashing debris. A COVER WAS PLACED ON THE RACK TO CORRECT.

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 paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code.

A scoop was observed with the handle down on the grilled chicken in the prep cooler. Please keep in-use utensils in the products with the handle up or on a clean hard surface to prevent potential contamination. THE SCOOP WAS MOVED IN THE PRODUCT WITH THE HANDLE UP TO CORRECT.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
(a) In a clean, dry location;
(b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages
on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1
of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be
stored:
(a) In a self-draining position that allows air drying; and
(b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and
shall be kept in the original protective package or stored by using other means that afford protection from
contamination until used.

Plastic clam shells were observed uncovered and upright on the dry goods storage racks. Please keep items upside
down or covered to protect food contact surfaces from contamination. THE ITEMS WERE TURNED UPSIDE DOWN TO
CORRECT.

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 automatic towel dispenser was not working at the time of inspection for the prep line handsink. Please ensure that
hand drying provisions are made that individually dispense to prevent contamination of the roll when pulling a section of
towel off.

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Inspected by

CHRIS MILLER

R.S./SIT #
3139

Licensor
Auglaize County Health Department

Received by

Title

Phone
1-419-738-1336

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