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

Name of facility
SUBWAY

License number
554

Date
07/03/2018

Authority: Chapters 3717 and 3715 Ohio Revised Code
State of Ohio
Name of facility
SUBWAY
Address: 486 FORTMAN DR.
ST. MARYS, OH 45885
License holder
JEREMY WENNING
Type of visit (check)
X Standard
Follow Up
Foodborne
X 30 Day
Complaint
Prelicensing
Consultation
Other

3717-1 OAC Violation Checked
Management and Personnel

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

Food
3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
3.2 Protection from contamination after receiving
3.3 Destruction of organisms
3.4 Limitation of growth of organisms
3.5 Identity, presentation, on premises labeling
3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens
4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
X 4.3 Location and installation

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

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

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

Administration
901:3-4 OAC
3701-21 OAC

No Ohio Department of Health certificate for at least one employee with level 2 training in food protection could be located at the time of inspection. The facility must have at least one employee with level 2 training in food protection with a certificate from the Ohio Department of Health.

*CRITICAL VIOLATION*
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.

No Ohio Department of Health certificate for at least one employee with level 2 training in food protection could be located at the time of inspection. The facility must have at least one employee with level 2 training in food protection with a certificate from the Ohio Department of Health.

*CRITICAL VIOLATION*
3717-1-02.4 Management and personnel: supervision.
(C) Person in charge - duties.
The person in charge shall ensure that:
(1) Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
(2) Persons unnecessary to the food service operation or retail food establishment are not allowed in the food
preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

(3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;

(4) Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;

(5) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;

(6) Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,

(7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;

(8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility could not locate a written procedure to clean up a vomitus/fecal release event or an employee health notification form that ensures employees are advised that they cannot come to work when ill. These forms must be available to prevent the spread of foodborne illness. EXAMPLES OF THE FORMS HAVE BEEN INCLUDED WITH THE INSPECTION REPORT.

3717-1-04.3 Equipment, utensils, and linens: location and installation

(B) Fixed equipment installation - spacing or sealing.

(1) Equipment that is fixed because it is not easily movable shall be installed so that it is:
   (a) Spaced to allow access for cleaning along the sides, behind, and above the equipment;
   (b) Spaced from adjoining equipment, walls, and ceilings a distance of not more than one thirty-second inch or one millimeter; or
   (c) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.

(2) Counter-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment
and areas underneath and around the equipment by being:
   (a) Sealed; or
   (b) Elevated on legs as specified under paragraph (C)(2) of this rule.

Gaps between the walk in cooler and the wall, the walk in cooler and walk in freezer, and the bread display case and the hot sandwich prep table were too large to allow food debris in while too small to allow effective cleaning of the areas. Please seal these gaps.

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.

A box of napkins and specialty food cartons were observed on the floor of the prep area. Please keep single use items at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

3717-1-06.4 Physical facilities: maintenance and operation.
   (F) Drying mops.
   After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

The mop was observed stored damp between the mop bucket and the side of the mop sink. Mops shall be allowed to air dry between use to prevent bacterial growth in the mop head. THE MOP WAS REPOSITIONED TO CORRECT.

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-394-7982</td>
</tr>
</tbody>
</table>

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