

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Subway	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 184	Date 1-5-18
Address 325 Martin St. Greenville		Category/Descriptive 3CS	
License holder Subway of Miami Valley	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

** Critical violations*

Violation(s)/Comment(s)

4.5 A3) observed accumulation of dirt/debris/food particles on floors of walk in cooler/freezer, inside microwave, & countertop by meatballs.

3.4 F) observed meatballs not holding at 115° and chicken breasts not holding at 125°. All TCS foods must be held at 135° or higher. corrected.

4.1 Y) observed no thermometer in fridge by front prep area. All cold holding units must have temperature measuring device

3.1 D/E) observed a hose in mop sink lying in mop sink not allowing an air gap, & no backflow device installed → cont'd

Inspected by Daphne Nuley	R.S./SIT # 3/165	Licenser Darla Canty
Received by Will [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Subway - Martin St	Type of inspection Standard
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Violation(s)/Comment(s)

CONFID

6.1 D) an air gap between the water supply & the flood level rim of the plumbing fixture shall be at least 2X the diameter & not less than one inch.

* 6.4 D) Observed employee's daughter in restaurant with a pet "sugar glider". Live animals may not be allowed on the premises of a food service operation.

Inspected by Stephen Huley	R.S./SIT # 39/08	Licensors Darke County
Received by Will [Signature]	Title	Phone