

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Subway</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>115</b>	Date <b>10/30/17</b>
Address <b>1315 Wagner Ave Greenville, OH 45331</b>		Category/Descriptive <b>C-3S</b>	
License holder <b>Subway of Miami Valley Inc.</b>	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) <b>Within 1 week</b>	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

#### Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

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

#### Water, Plumbing, and Waste

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

#### Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

#### Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

2.4 (C) Observed no health policy at time of inspection. Discussed with manager, that food employees shall be informed in a verifiable manner of their responsibility to report to the person in charge, information about their health as it relates to food-borne illnesses. (REPEAT) Example will be mailed.

2.4 (C) Observed no written procedures at time of inspection for employees to follow when responding to bodily fluids. Discussed with manager, that these procedures are required and shall address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (REPEAT) Example will be mailed.

3.4 (H) Observed tomatoes (sliced) with the prep date of the 19th. Discussed all RTE, TCS

Inspected by <b>Brittany Weitzel</b>	R.S./SIT # <b>16-4147</b>	Licensor <b>DCHD</b>	
Received by <b>Kate</b>	Title	Phone	

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

10/30/17

Facility name Subway	Type of inspection Standard
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## Violation(s)/Comment(s)

3.4 (H) continued.... foods shall be discarded after the 7<sup>th</sup> day, to protect from the growth of bacteria. Discussed with the employee and employee discarded (sliced) tomatoes at the time of inspection. (CRITICAL)(CORRECTED)

4.5(A) Observed the build-up of food debris on the following items: both microwaves, spices shaker lids, containers holding the dressings on the sandwich assembly lines, and the cookie display case. Discussed with employee that non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean at a more frequent interval to prevent build-up. (CRITICAL)(REPEAT)

4.5 (B) Observed a build-up of residue on the dining room pop nozzles. Discussed with the employee that the nozzles shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. Employee cleaned all nozzles at time of inspection. Please clean at a more frequent interval to prevent growth. (CRITICAL)(CORRECTED)

5.1 (B) Observed brown film inside handwashing sink in the back kitchen. Discussed with employee that a handwashing sink may not be used for purposes other than handwashing, to prevent contamination. Please wash, rinse, and sanitize the handwashing sink before the next use. (CRITICAL)

4.8 (E) Observed a sub-wrap box and multiple food containers being stored on the floor. Discussed with employee that all equipment and utensils at least 6 inches above the floor to protect from contamination. Recommend having an extra storage rack for food containers.

5.4 (N) Observed the outside dumpster lid ajar. Discussed with employee that the

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Received by Kaitlyn	Title	Phone



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Facility name <i>Subway</i>	Type of inspection <i>Standard</i>
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**Violation(s)/Comment(s)**

5.4 (N) continued... dumpster lids shall remain closed to prevent a pest hazard. Please keep all dumpster lids closed.
6.4 (B) Observed a build up of debris on the following items; walk-in cooler floor, back kitchen walls and floors. Discussed with employee that all physical facilities shall be cleaned as often as necessary to keep them clean. Please increase cleaning frequency to prevent build up.
Signs given.
Weekly log book not available at time of inspection. Please call at (937) 548-4196 Ext: 273 to set up a time to view log book.
** Air Gap under prep sink has a net connected. Employee unaware of the purpose. Requested information of use and discussed that plumbing systems shall be maintained in good repair.

Inspected by <i>Brittany Weitzel</i>	R.S./SIT # <i>116-4147</i>	Licensor <i>DCHD</i>
Received by <i>William King</i>	Title	Phone