## **State of Ohio Standard Inspection Report**

Name of facility	thority: Chapters 3717 a	Check one	License number	Date
Jupaner		VØ FSO □ RFE	110-	ماءاء
Address (		TO LINE	Category/Descriptive	
MATE Wagnes No.				28'
1315 Wagner Ave		Inspection time (min)	Travel time (min)	Other
Subway of Migni Valley Inc.			, and the time	
Type of Visit (check)		70	Follow-up date (if req	uired) Sample date/result (if required
☐ Standard <b>②</b> Follow up ☐ Fo	oodborne 🗌 30 day		Tollow-up date (il Teq	uned) Sample date/result (ii required
Complaint Prelicensing Co	onsultation	ify		
717-1 OAC Violation Checked				
lanagement and Personnel			Poisonous or To	xic Materials
2.1 Employee health	4.4   Maintenance and ope		7.0 Labelin	g and identification
2.2 Personal cleanliness	4.5 Cleaning of equipmer			onal supplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipme	nt and utensils	7.2 Storage	and display separation
2.4 Supervision	4.7 Laundering		Special Require	ements
ood	4.8 Protection of clean ite			uice production
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	)	<del></del>	eatment dispensing freezers
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water		8.2 Custom	processing
Protection from contamination after receiving     Obstruction of organisms	5.1 Plumbing system		8.3 Bulk wa	ater machine criteria
3.4 Limitation of growth of organisms	5.2 Mobile water tanks		8.4 Acidifie	d white rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid			layout and equipment specifications
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, a	nd returnables	20 Existing	facilities and equipment
3.7 Special requirements for highly susceptible population	Physical Facilities		Administrative	
	6.0 Materials for construc	tion and repair	901:3-4 OAC	3
uipment, Utensils, and Linens	6.1 Design, construction,	and installation	3701-21 OAG	C
4.0 Materials for construction and repair	6.2 Numbers and capaciti		<u> 1:</u>	
4.1 Design and construction 4.2 Numbers and capacities		6.3 Location and placement		
4.3 Location and installation	6.4 Maintenance and ope	ration		
4.0 Location and installation				
iolation(s)/Comment(s)				
iolation(s)/comment(s)				
1.5(A) Observed a build-up of food	deris on the hollam	of the contributes	i holding the or	ub diessings in the front
he sprise to non 50 apple da	the promit had historius	. by the in shoot.	Discussed that	non-lood compact survey
A equipment shall be kept free at	On accumulation of dus	at that food residue.	and allow dobrie	* KREPERT
of the second	and Appropriated the first of the	al anti-lan transfer	I Onal cont	
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edd) Observed a billd-up at debe	is in the mon sink in	iith it aka loothin	a water liseus	entry alumhina five tree
thall he deamed as often as i	Annan I V. Hus		0	Visitor 9 ration 3
shall be deared as often as r	hearing to kord tuill	Giath and Maryo	inoa.	
spected by	R.S./SIT #	Licensor		
Litationy Water	16-4147		WID	
eceived by	Title		Arn	Phone
Leva I he this				
A 5302 2/12 Objo Department of Health	Distribution Towns C			

HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture

## State of Ohio

## Standard Inspection Report

lame of facility					
•		Check one	License number	Date	
Johnson-		VØ FSO □ RFE	115	<u> </u>	
dress		•	Category/Descriptive		
1315 Wagner Ade. Greenville, OH 45331				38	
ense noider	•	Inspection time (min)	Travel time (min)	Other	
Subject of Miami Valley Inc.					
Type of Visit (theck) ☐ Standard			Follow-up date (if req	uired) Sample date/result (if required	
	sultation	У			
7-1 OAC Violation Checked			2 Weeks		
agement and Personnel			Poisonous or To	xic Materials	
2.1 Employee health		*		7.0 Labeling and identification	
2.2 Personal cleanliness	3.1			7.1 Operational supplies and applications	
2.3 Hygienic practices		4.6 Sanitizing of equipment and utensils		7.2 Storage and display separation	
2.4 Supervision	4.7 Laundering		Special Require	ments	
	4.8 Protection of clean iter	4.8 Protection of clean items		8.0 Fresh juice production	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			eatment dispensing freezers	
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom	processing	
3.2 Protection from contamination after receiving 3.3 Destruction of organisms		5.1 Plumbing system		8.3 Bulk water machine criteria	
3.4 Limitation of growth of organisms	5.2 Mobile water tanks	<del></del>		d white rice preparation criteria	
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid w	· · · · · · · · · · · · · · · · · · ·		layout and equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, an	a returnables	20   Existing	facilities and equipment	
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative		
oment, Utensils, and Linens	6.0 Materials for construct	· · · · · · · · · · · · · · · · · · ·	901:3-4 OA		
4.0 Materials for construction and repair	1	6.1 Design, construction, and installation		3701-21 OAC	
4.1 Design and construction	6.2 Numbers and capacitie				
4.2 Numbers and capacities	1 h <del></del>	6.3 Location and placement			
4.3 Location and installation	6.4   Maintenance and opera	ntion		à.	
4.3 Location and installation  olation(s)/Comment(s)  .5(4) (beganed a build up of loc  the high prep table as well as  cantact surfaces of equipment shall	d debris on the both	on of the contain on machine by the occupanistion of d	ine Shoot. Dis	cussed that non-load	
4.3   Location and installation     5(A) (Ibstruct a build up of location from properties of aquippoint shall be contact surfaces of aquippoint shall be contact and these area's at a libraried no build-up on graves of these area in build-up on graves of the area district and the contact and the contact are build-up on graves of the area district and the contact and the contact are the contact and the contact	hippen pangna bénjaga ang pach bab nasajes ad zpakag an anjaga pri moks padinang jagenta psi pelaj pela ap gu tpo jacigo ap ppo pap g Geliniz au ppo pap	con of the contain of decementation of decementations.	-ice Shoot. Dis	cussed that non-load  Sidue, and other debris.  L. XFRONT CONTRINCES COR	
Description and installation    1.3   Location and installation     1.3   Charles   Comment(s)     1.5 (A) (Descripte a build up of lease from preprint shall as build up of lease from preprint shall as build up of lease dean those was a a build-up on both from beared no build-up on cross of black clean the map shall and	the incide of the both the help there indicates the more than the solution of the both the horizont interview that the help thank or when horizonts pop anothing or when horizonts periods.	con of the contain of the spectage of the contain of the contain of the contain of the contain of the spectage of the contain of the contain of the contains o	- ice Shoot. Dis wa, digt, food co MARKER & CRITICES WK. VIOLHTHOM ECTED. CORRECTED.	COPPECTED	
Description and installation    1.3   Location and installation     1.3   Comment(s)     1.5 (A) (Description of bould up of location from the front preprint shall be from the front preprint shall be from the front between the house on both from the front because dean the front because dean the house on parks of the front because dean the map shall and debies;	hippen pangna bénjaga ang pach bab nasajes ad zpakag an anjaga pri moks padinang jagenta psi pelaj pela ap gu tpo jacigo ap ppo pap g Geliniz au ppo pap	con of the contain of the spectage of the contain of the contain of the contain of the contain of the spectage of the contain of the contain of the contains o	-ice Shoot. Dis his * Critica hk. Violethon Ected.	COPPECTED	
A.3 Location and installation  Diation(s)/Comment(s)  S(A) Observed a build up of two  In the property toble as well as  Interes surfaces of equippoent shall  because dean these area's at a  District an hund-up on parks of  District and build-up on parks of  Const diat, and debies.  Decited by  Anathrony districts	How inside of the both the front paper through the process interved the process interved the both paper norches when having periods the first paper through periods.	con of the contain of the spectage of the contain of the contain of the contain of the contain of the spectage of the contain of the contain of the contains o	- ice Shoot. Dis wa, digt, food co MARKER & CRITICES WK. VIOLHTHOM ECTED. CORRECTED.	cussed that non-local  Sidue; and other abovis.  LAFRONT CONTRINSES COR  COPRECTED  The food to protect	