

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Subway</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>115</i>	Date <i>2/8/18</i>
Address <i>1315 Wagner Ave.</i>		Category/Descriptive <i>C3S</i>		
License holder <i>Subway of Miami Valley, Inc.</i>		Inspection time (min) <i>20</i>	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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 <i>specify</i>		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	Laundrying
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
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
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

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Violation(s)/Comment(s)

4.5(A) Observed a build-up of food debris on the bottom of the containers holding the sub dressings in the front prep table as well as the inside of the front prep machine by the ice sheet. Discussed that non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. *REPEAT

6.4(A) Observed a build-up of debris in the mop sink with it also holding water. Discussed plumbing fixtures shall be cleaned as often as necessary to keep them clean and maintained.

Inspected by <i>Anthony Hitzel</i>	R.S./SIT # <i>116-4147</i>	Licensors <i>DCHD</i>
Received by <i>Laura Carter</i>	Title	Phone

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Subway</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>115</i>	Date <i>1/24/18</i>
Address <i>1315 Wagner Ave. Greenville, OH 45331</i>	Category/Descriptive <i>C3S</i>		
License holder <i>Subway of Miami Valley Inc.</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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 <i>specify</i>	Follow-up date (if required) 1/24/18	Sample date/result (if required)	

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3.6	Discarding or reconditioning unsafe, adulterated
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Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.5(A) Observed a build up of food debris on the bottom of the containers holding the salad dressings in the front prep table as well as the inside of the ^{front} pop machine by the ice sheet. Discussed that non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean these areas at a more frequent interval. *REPEAT ~~VIOLATION~~ *CRITICAL *FRONT CONTAINERS CORRECTED

* Observed all dirty food dishes being stored on counter by the three-bay sink. VIOLATION CORRECTED

* Observed no build-up on both front and back pop nozzles. VIOLATION CORRECTED.

* Observed no build-up on grates of front pop machine or filter. VIOLATION CORRECTED.

* Please clean the mop sink and when having periods of down time place covers over the food to protect for dust, dirt, and debris.

Inspected by <i>Anthony Winters</i>	R.S./SIT # <i>16-4157</i>	Licensors <i>DCHD</i>
Received by <i>Genesi Kiser</i>	Title	Phone