

# 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>184</b>	Date <b>8-15-17</b>
Address <b>325 Martin St. Greenville</b>		Category/Descriptive <b>C35</b>	
License holder <b>Subway of Miami Valley</b>	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)	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
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

#### 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

#### 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
6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701-21 OAC

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

**\* Previous violations corrected. cooler holding at 37°F.**

**megan keller**  
**937-548-4196x206**  
**megan.keller@darkecountyhealth.org**

Inspected by <b>Megan Keller</b>	R.S./SIT # <b>143136</b>	Licensor <b>Darke Co HD</b>
Received by <b>[Signature]</b>	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>184</i>	Date <i>8-11-17</i>
Address <i>325 Martin St. Greenville</i>		Category/Descriptive <i>C35</i>		
License holder <i>Subway of Miami Valley</i>		Inspection time (min)	Travel time (min)	Other
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### 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 type="checkbox"/>	2.4 Supervision

#### Food

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

#### Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input 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
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#### Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
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<input type="checkbox"/>	3701-21 OAC

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

*(3.2) No health policy available. Example given. Please use our example or create your own by August 15. Repeat*

*(5.4F) Observed debris around outside waste receptacle. PIC stated it is scheduled to be cleaned this weekend. Please clean & maintain free of debris to prevent pest. Repeat*

*(4.4D) Observed an abundant accumulation of dishes in sinks & on floor. Please wash, rinse, & sanitize SINKS prior to using. Repeat.*

*(Note) Keuning Machine is NSF listed.*

*(Note) Cooler is scheduled to be repaired on Monday. No product is stored in unit.*

Inspected by <i>Megan Beuer</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke Co HD</i>
Received by <i>[Signature]</i>	Title	Phone

# 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>184</b>	Date <b>8/8/17</b>
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License holder <b>Subway of Miami Valley</b>	Inspection time (min)	Travel time (min)	Other
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#### Administrative

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### \* Critical Violations

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

- \*  3.2A1c - Observed no Employee Health Policy, Disinfecting bodily fluid procedure not easily accessible. Will email examples
- 4.1 F - Thermometer in front cooler broken. Each cold holding device shall have a temperature measuring device to measure air temp. for safe holding
- \*  3.4 F - Front cooler air temp @ 54°, must be <11° or less. PIC moved food to walk in cooler
- \*  5.4 F - outdoor receptacles shall be kept in a clean manor to prevent rodent attraction. Observed a lot of

Inspected by <b>[Signature]</b>	R.S./SIT # <b>3465</b>	Licensor <b>Duane County</b>
Received by <b>[Signature]</b>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Subway	Type of visit Standard	Date 8/8/17
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Violation(s)/Comment(s)

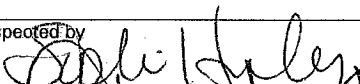

5.4F (continued) trash around outdoor trash bin.

✓ 6.2 B + C - All handwashing sinks must be equipped with hand soap and paper towels. Observed no soap or paper towels in back handwashing station

\* 4.4 N3 - Sanitizing solution shall maintain at a concentration based on the manufacturer's recommendations. Observed sanitize solution @ 0ppm. Should be tested when made then throughout day

\* 4.4 D - Warewashing sink shall be cleaned at a frequency to prevent contamination of food equipment. Observed rinse tub full of food debris. It is important to scrape/rinse food debris before cleaning.

\* To get me NSF standards on Kuerig machine

Inspected by 	R.S./SIT # 34605	Licenser Darke County
Received by 	Title	Phone