

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>4-24-18</i>
Address <i>325 Martin St. Greenville, OH</i>		Category/Descriptive <i>C3S</i>	
License holder <i>Subway of Miami Valley</i>	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 <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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	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
	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)

3.4(G) Observed Italian dressing dated 4/16/18, French dressing dated 4/16/18 + 5/27/17, and Baby Spinach dated 4/19/18. Discussed that a food service operation may not exceed a manufacturer's use by date if the manufacturer determines the use by date based on food safety. PIC discarded items. *CRITICAL *CORRECTED

4.4(N) Observed the quaternary ammonia sanitizer solution to be 0 ppm. Discussed that a quaternary ammonia solution shall have a concentration as indicated by the manufacturer's use directions included in the labeling which stated it was to be between 150-400 ppm. PIC discovered air bubble in sanitizer line and corrected the solution. *CRITICAL *CORRECTED

***Reminder that the day of preparation shall be counted as day 1.

Inspected by <i>Battany Weibel</i>	R.S./SIT # <i>16-4147</i>	Licensor <i>DCHD</i>
Received by <i>Angel B...</i>	Title	Phone