

# Ohio Department of Agriculture/Ohio Department of Health 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 201	Date 07/07/2009
Address: 271 SANDUSKY STREET MONROEVILLE, OH 44847		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder RESLEY AND RESLEY INC.	Inspection Time (min) 60	Travel Time (min) 0	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) / /

**Chapter 3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification 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 premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

**Equipment, Utensils, Linens and between Utensils, Linens**

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

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

**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

**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

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**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

**901:3-4 OAC RFE Only**

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

**3701-21 OAC FSO Only**

27	Embargo of food, reference back to 901:3-4-15
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**Violations/Comments**

All hot and cold temperatures are within safe ranges at this time

Hot temps - 135° F or above  
Cold temps - 41° F or below

Meatballs - 172° F  
Sauce - 168° F  
Soup - 156° F  
Tomato - 37° F  
Cheese - 38° F

- Sanitizer level (Quat) in three compartment sink 300 ppm at inspection
- Items date marked well in cooler
- CCP inspection conducted at this time

No violations noted at this inspection

Inspected by ERIC CHERRY RS	R.S./SIT # 2835	Licensor Huron County General Health District
Received by 	Title	Phone 1-419-465-2500