

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEW HAVEN SUBWAY SANDWICHES/FRUIZLE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 377	Date 11/30/2009
Address: 2700 US224 WEST NEW HAVEN, OH 44850		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder WILLIAM V. MCKELVEY	Inspection Time (min) 60	Travel Time (min) 15	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 specify		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	Laundering
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, constructon 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
----	---

Violations/Comments

ALL FOOD COMES FROM APPROVED SOURCES
 FOOD TEMPERATURES ARE WITHIN LIMITS - REACH-JN - 39°F; MEATBALLS - 138°F; SOUP - 163°F; LUNCHMEAT - 35°F; TUNA - 34°F; SANDWICH PREP COOLER - 35°F
 FOOD EMPLOYEE WEARING HAT AND USING GLOVES AND UTENSILS
 ALL STORED FOODS ARE COVERED, DATE LABELED AND PROPERLY SEGREGATED
 THREE COMPARTMENT SINK PROCEDURE IS O.K. WITH SANITIZER TEST KIT AVAILABLE
 WIPING CLOTH SANITIZED BUCKET AVAILABLE
 HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER HAND WASHING SIGNAGE

NO VIOLATIONS NOTED AT THE TIME OF INSPECTION

Inspected by TERRY J. WARCHOL RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensor Huron County General Health District
Received by <i>May</i>	Title	Phone 1-419-933-7827

As per HEA 5302/12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.