

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SUBWAY SANDWICHES & SALADS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 322	Date 07/10/2009
Address: 240A WEST WALTON WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder BILL MCKELVEY	Inspection Time (min) 65	Travel Time (min) 30	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
<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

Water, Plumbing, and Waste

	5.0	Water
<input checked="" type="checkbox"/>	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	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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Inspected by TERRY J. WARCHOL /RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensor Huron County General Health District
Received by <i>Christa Stover</i>	Title	Phone 1-419-935-3700

Ohio Department of Agriculture/Ohio Department of Health
Continuation Report

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Violation(s) / Comment(s)

CLEAN THE SPILLED BREAD TOPPING IN THE DRY STORAGE AREA
CLEAN THE FOOD ON THE FLOOR OF THE WALK-IN COOLER
CLEAN THE INSIDE OF THE MICROWAVE OVEN OF FOOD

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

THE TWO SINKS IN THE FRONT SERVICE AREA BOTH HAD FOOD IN THEM FROM JARS BEING DRAINED IN THEM. DO NOT USE THE HAND SINKS FOR ANY THING EXCEPT THE PROPER WASHING OF HANDS

3717-1-05.1 Water, Plumbing, and Waste: Plumbing System

(O) Using a handwashing sink - operation and maintenance.

(1) A handwashing sink shall be maintained so that it is accessible at all times for employee use.

(2) A handwashing sink may not be used for purposes other than handwashing.

(3) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

DISHWASHING AREA - MAKE SURE TO COVER THE TRASH CONTAINER WITH LID LID WHEN NOT USING IT TO PREVENT INSECTS FROM GETTING INTO THE WASTE FOOD AND THEN CONTAMINATING THE FOOD SERVED TO THE CUSTOMERS.

3717-1-05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables

(N) Covering receptacles.

Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:

(1) Inside the food service operation or retail food establishment if the receptacles and units:

(a) Contain food residue and are not in continuous use; or

(b) After they are filled; and

(2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

NOTE - MAKE SURE YOU KEEP THE SUBWAY DELI LIDS CLOSED ON THE FOOD FOR TWO REASONS - TO

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Violation(s) / Comment(s)

KEEP THE COLD IN THE COOLERS FOR PROPER COLD HOLDING OF THE LUNCHMEAT AND ALSO AS A BARRIER PREVENTIING INSECTS FROM GETTING TO THE FOOD BEING SERVED TO THE CUSTOMERS

FOOD TEMPERATURES ARE WITHIN LIMITS - MEATBALLS - 154°F; TUNA - 37°F; WALK-IN COOLER - 36°F
FOOD EMPLOYEES WEARING HATS, GLOVES AND USING UTENSILS WHEN TOUCHING READY-TO-EAT FOODS.
HAND SINKS ARE ACCESSIBLE, HAVE HTO WATER AND ARE SUPPLIED WITH SOAP, PAPER TOWELS AND
PROPER HAND WASHING SIGNAGE (DO NOT USE THE HAND SINKS TO DRAIN THE FOOD JARS (IE. BANANA
PEPPERS).