## State of Ohio

## Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility  Check one License Number Date												
				Check one			License Number		Date			
Subway					FSO RFE 278				6-10-24			
1 2 11					ity/State/Zip Code							
$\coprod$	315 Was	war Ave	oreenv.16 OH 45331									
Lie	cense holder		Inspe	ction C	1 Time	Tra	vel Time	Cat	egory/Descriptive			
Subway of ABM LLC					0		10		$C \mathfrak{Z}$			
	pe, of Inspection (chec		D-				Follow up date (if required)	7	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation ☐ (If required)												
FOODBORNE ILLUESS RISK FACTORS AND RUBLIC HEADTHS INTERVENTIONS  Mark designated compliance status (IN OUT N/O N/A) for each numbered item: IN in compliance OUT and in compliance MOTIVE phase of N/O and phase o												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
		Compliance Status Supervision	000E	Compliance Status  Time/Temperature Controlled for Safety, Food (T.C.S. rood)								
4		Percen la charge precent demonstrates knowledge of	nd	200	⊡1N □ OU			_				
Ľ	DIN DOUT DN/A	performs duties		23			Proper date marking and d	lisp	osition			
2	□IÑ □OUT □N/A	Certified Food Protection Manager		24			Time as a public health conf	trol;	procedures & records			
2		Management, food employees and conditional employee	8;				Consumer Adviso	N.				
	,DIN DOUT DN/A	knowledge, responsibilities and reporting		25	DIN DOU .DN/A	JT	Consumer advisory provided for raw or undercooked food					
5	N/A DOUT DIN/A		ıts		,LINA		: Highly Susceptible Rop	UN TOTAL				
		of close navigation posts at a logic service of the service service service service services and the service s			DIN DOU	JT	Pasteurized foods used; pr					
6		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		26	D•N/A			W. 1	oxed locas not offered			
	CONTRACTOR OF THE PROPERTY OF	revening contamination by Hands			DIN DOU	CO-MINE EN	Chemical :					
8	DN □OUT□N/O		_1,,,,,,,,	27	□N/A	,,	Food additives: approved a	and	properly used			
	□IN □ QUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	DIN DOU	JΤ	Toxic substances properly id	den	tifled, stored, used			
9	IDN/A IDN/O						enterinanas vilar spiproved	ř				
10	ÇIN ☐ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOU		Compliance with Reduced (	Oxv	gen Packaging, other			
41	☑N □OUT	Food obtained from approved source			ØN/A		specialized processes, and	1 HA	ACCP plan			
11	DIN DOUT			30	UO □ Ni□ O\N □ A\N·⊡·		Special Requirements: Fres	ih J	uice Production			
12	□N/A □N/O	Food received at proper temperature		31	□IN □OU		Special Requirements: Heat	t Tr	eatment Dispensing Freezers			
13	□N, □OUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite	$\dashv$	<del> </del>			<u> </u>					
14 	DN/A DN/O	destruction	- Name	32			Special Requirements: Cust	tom	Processing			
	.⊡N □OUT	Protections from Collumning (ign g		33 ू	□IN □IOU □N/A □ N/C		Special Requirements: Bulk	(Wa	ater Machine Criteria			
15	□N/A □N/O	Food separated and protected					Special Deguirements, Acid		A SAME TO SECURE			
16	□IN ØOUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU	<u></u>	Special Requirements: Acid Criteria	III <del>III</del>	D VVIIILE RICE Preparation			
17	ДИ □ООТ	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □JN/A	)T	Critical Control Point Inspec	tion	1			
		/au//e/Cont/ollectrions alery, Econt.is (est (con));		36	iin iiou i⊒•N/A	Ť	Process Review		""			
18	□IN □ OUT □N/A □~N/O	Proper cooking time and temperatures				ייי						
19	DIN DOUT	Proper reheating procedures for hot holding		37	DWA DOO		Variance					
20	□IN □ OUT □N/A □~N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT □N/A ☑*Ñ/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	DIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of Facility	riddionly. Onaptors of 11 die	101 10 0110 1101		T Data								
S	ub wak	•		Type of inspection	6/10/2-4								
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable													
f. Get		Safe Food and Water		Utensils, Equipment and Ver	たず スティングス かいかん マダンス フィー・								
38	·	Pasteurized eggs used where required	54 -BIN DOUT	designed, constructed, and	t surfaces cleanable, properly i used								
39	☑∕N □OUT □N/A  Fo	Water and ice from approved source od.Temperature Control	55 , <b>⊡1</b> Ñ □ OUT	talled, maintained, used; test									
40	☐ IN ☐ OUT ☐N/A ☑ N/O	Proper cooling methods used; adequate equipment	strips  56 I IN OUT Nonfood-contact surfaces clean										
<u> </u>	□ IN □ OUT □N/A ☑ <sup>f</sup> N/O	for temperature control		Physical Facilities									
41		Plant food properly cooked for hot holding	57 11 IN 11 OUT										
42   N   OUT   N/A   N/O		Approved thawing methods used	58 J.⊒·IN □OUT	Plumbing installed; prope.	f backflow devices								
43	DIN □ OUT □N/A	Thermometers provided and accurate	59 - 1 IN D OUT	CDN/A Course and weeks with a									
155/2	ENNE OUT	Food Identification	60 .□ IN □ OUT		ropeny disposed istructed, supplied, cleaned								
44 5045	⊠NIN □ OUT	Food properly labeled; original container	61 21N 00T		posed; facilities maintained								
45	□√N □ OUT	fon of Ecod Contamination Insects, rodents, and animals not present/outer	62 DIN DOUT		maintained, and clean; dogs in								
-		openings protected  Contamination prevented during food preparation,		outdoor dining areas	паккапеч, апи стеап, додз и								
46	Ø∐N□OUT□N/A	storage & display	63 .	Adequate ventilation and lic	phting; designated areas used								
47 48		Personal cleanliness Wiping cloths: properly used and stored	64 Æ IN □ OUT										
49	DIN DOUT DN/A T N/O	Washing fruits and vegetables		Administrative	1103								
		roper Use of Utensilis		The state of the s									
50	IN OUT ON/A.Z N/O	In-use utensils: properly stored	65 IN I OUT	,@N/A 901:3-4 OAC									
51	☑ÎN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗖 N 🗆 OUT	□N/A 3701-21 OAC									
$\vdash$	52												
77.0		Observations and C	orrective Acti	ans									
(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	Na Calabara	Mark X' in appropriate box for COS and R: COS≘com	icted on site during in	spection: R≐repeat violation									
(a)		ty Level Comment	///	D. St. L	COS R								
wo	6.413	26 Observed disty	1100/ 10	Kost (40h									
<u>r/</u>	Her A \ A		7-										
S (p	45A2 N	C Observed of Ty sea	15 on pres	ounil in Sand									
		Line needing down	24										
16	4.5 ( W	( Observed broad you	Ks spedin	a land									
110	10 3 1. //	CONTRACTOR TO ELECTION	(C) SOFTERIO	s cleaned	<del></del>								
	<del></del>												
					, <u> </u>								
· · · · · · · · · · · · · · · · · · ·													
_			` <u>.</u>	1									
Person in Charge  Date:  Person in Charge  Person in Charge  Policy   Property   Propert													
Environmental Health Specialist Licensor:													
Marke Eggs DCHD													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of )													

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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