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

Name of facility			Check one □ FSO □ RFE			License Number		Date				
Address				City/State/Zip Code								
				-1								
Lic	License holder				Inspection Time		Travel Time		tegory/Descriptive			
									·			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variat ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-Ilcensing ☐ Consultation				ance Review Follow up			Follow up date (if required)		Water sample date/result (if required)			
		, , , , , , , , , , , , , , , , , , ,				J.						
EOODBORNE (LLNESS RISKRACTORS AND PUBLICALITATION FOR THE INTERVENTIONS												
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					Compliance Status							
7		6. Supervision			Time	Tam	perature Controlled for Sa					
		Deceas in shares areaset demonstrates knowledge as	nd nd	DIN DOUT								
1	IN DOUT NA	performs duties				>	Proper date marking and disposition					
2		Certified Pood Protection Manager		24	ON ON		Time as a public health control: procedures & records					
		Management, food employees and conditional employee					A THE CANADIST AND IS	isumer Advisor				
3	OUT ON/A	knowledge, responsibilities and reporting	· [4	□IN □ OU	ESTATES IT						
4	DIN DOUT DIN/A	Proper use of restriction and exclusion		25	DIN/A □ ○U	' '	Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations					
5	DIN DOUT NA	<u> </u>	its s			143						
		GÖÖd: Hygjenle Practices			טם אום	T						
6	□IN □OUT □N/C			26	□ N/A		Pasteurized foods used; prohibited foods not offered					
7	□IN □ OUT □ N/C		2000 200 200 200 200 200 200 200 200 20				Chemical Company Compa					
		revenung Contamination by Handa		27	DO D NID	IŢ	East additions somewhat					
8.	□IN □ OUT □ N/C	Hands clean and properly washed	2'	21	□N/A		Food additives: approved and properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method property followed	ved	28	□IN □ OU □N/A	(CERTAIN)	Toxic substances properly	oran a repor	AND STANDARD CONTRACTOR OF CHIEF OR THE PRODUCT OF CHIEF OR			
						200	informatice with Approve	dsF	rocedures ::			
10	N □ OUT □ NA	AND ADDRESS OF THE PROPERTY OF		29	DOD DOO	T	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan		ygen Packaging, other			
		Approved Sourde			□ N/A		specialized processes, ar	na H	ACCP plan			
11	DIN DOUT	Food obtained from approved source		30	DIN DOU	T)	Special Requirements: Fre	esh ,	Juice Production			
12		Food received at proper temperature										
13	DIN DOUT	Food in good condition, safe, and unadulterated	— [*]	31		5	Special Requirements; He	at T	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	DIN DOU		Special Requirements: Cu	eton	n Processing			
		Protection from Comamination 15522 2005										
est selection	DIN DOUT		T. S. X. S.	33			Special Requirements: Bu	ık W	/ater Machine Criteria			
15		Food separated and protected										
16	□IN □OUT □N/A □N/O	Food-contact surfaces; cleaned and sanitized		34	IN IN OU		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □:OU □N/A	Т	Critical Control Point Inspe	ectio	n			
	me/lem	greture (controlled for safety freed (g.e.s.) oog)			DIN DOU	T	·					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review					
19	DIN D OUT	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	T	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 □ N/O	Proper hot holding temperatures	1 }	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne								
22	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code Type of Inspection Date // // // //

Subway	Standard 10/15	<u> </u>	4							
COON RETAIL	PRACTICES	ै स्टेडिस अस्ति								
Good Retail Practices are preventative measures to control the intro	ations (k. 17). The contract of the contract o	<u>Light</u> on of the	<u>, - **;</u>							
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I		applicable	е							
Şafe Food and Water	Utenalls, Equipment and Vending	A NOTES								
38 III N III OUT IN III N/O Pasteurized eggs used where required	54, ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanab designed, constructed, and used	ile, proper	rly							
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source	55 DIN DOUT DN/A Warewashing facilities: installed, maintained,	used; tes	st							
Food Temperature Control	strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 1 IN OUT Nonfood-contact surfaces clean Physical Facilities	and the second s								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 TIN OUT ONA Hot and cold water available; adequate pre-	Hot and cold water available; adequate pressure								
42 IN OUT IN/A- N/O Approved thawing methods used	58 DIN DOUT Plumbing installed; proper backflow devices	5								
43 IN OUT IN/A Thermometers provided and accurate										
Food Identification	59 PIN DOUT DN/A Sewage and waste water properly disposed									
44 ☐ ÎN ☐ OUT Food properly labeled; original container	60 PIN OUT N/A Tollet facilities: properly constructed, supplied,	cleaned								
Prevention of Food Contamination	61 □NN □ OUT □N/A Garbage/refuse properly disposed; facilities ma	IIntained								
45 DIN DOUT Insects, rodents, and animals not present/outer openings protected	62 IN IOUT Physical facilities installed, maintained, and de outdoor dining areas	ean; dogs l	ln							
46 ☐ N ☐ OUT Contamination prevented during food preparation, storage & display										
47 ☐ ÎN ☐ OUT ☐N/A Personal cleanliness	63 □ IN □ OUT Adequate ventilation and lighting; designated a	areas used	<u>t</u>							
48 ☑ N ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ N ☐ OUT ☐ N/A ☑ N/O Washing fruits and vegetables	64 🗵 ÍN 🗆 OUT 🗆 N/A Existing Equipment and Facilities									
Proper Use of Utensile	Administrative	E Property of the Control of the Con	2 20							
50 LÎ IN DOUT DN/A DN/O In-use utensils: property stored	65 1 IN 1 OUT ANA 901:3-4 OAC									
51 □ IN □ OUT □N/A Utensits, equipment and linens: property stored, dried, handled	66 ZIN DOUT DN/A 3701-21 OAC									
52 /☐ IŊ ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used			_							
53 📈 N 🗆 OUT 🗆 N/A 🗆 N/O Slash-resistant, cloth, and latex glove use										
Observations and Q Mark 'X" in appropriate box for COS and R; QOS≞con										
tem No. Code Section Priority Level Comment (A) 0.9 B NC Observed Floor no	ecding cleaned ground	cos	<u>R</u> _							
brand vail arm	COATUS CIPAUPA GIOVEA		<u>''</u>							
THE PAGE TOUCH	440 (00417)		_							
28 7.0A NO Observed untable	of bottle in Killy									
			_							
			 D							
										
·										
Person in Charge Town And The Annual Language	Date: 1() · 15 · 2	4								
Environmental Health Specialist	Licensor: D(H)	-/	_							
PRIORITY I EVEL OF CRITICAL NC-NON-CRITICAL PROPERTY OF THE PR										

Page ___ of ___

Name of Facility