

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

Name of facility DBA Subway #38523	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number JMMS-9UAMWX	Date 8-May-2024
Address 111 N Market ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Capital City Sandwiches, LLC	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Follow-up	Follow up date (if required) 10-Jun-2024		Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		Consumer Advisory	
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	23	Proper date marking and disposition
4	Proper use of restriction and exclusion	24	Time as a public health control: procedures & records
5	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations	
Good Hygienic Practices		Chemical	
6	Proper eating, tasting, drinking, or tobacco use	25	Consumer advisory provided for raw or undercooked foods
7	No discharge from eyes, nose, and mouth	Conformance with Approved Procedures	
Preventing Contamination by Hands		26	Pasteurized foods used; prohibited foods not offered
8	Hands clean and properly washed	27	Food additives: approved and properly used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	Toxic substances properly identified, stored, used
10	Adequate handwashing facilities supplied & accessible	Special Requirements	
Approved Source		29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11	Food obtained from approved source	30	Special Requirements: Fresh Juice Production
12	Food received at proper temperature	31	Special Requirements: Heat Treatment Dispensing Freezers
13	Food in good condition, safe, and unadulterated	32	Special Requirements: Custom Processing
14	Required records available: shellstock tags, parasite destruction	33	Special Requirements: Bulk Water Machine Criteria
Protection From Contamination		34	Special Requirements: Acidified White Rice Preparation Criteria
15	Food separated and protected	35	Critical Control Point Inspection
16	Food-contact surfaces: cleaned and sanitized	36	Process Review
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	37	Variance
Time/Temperature Controlled for Safety Food (TCS food)		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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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 =Out of Compliance N/O =Not Observed N/A =Not Applicable		
Safe Food and Water		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44		Food properly labeled; original container
Prevention of Food Contamination		
45		Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56		Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed fridge door in kitchen to not be sealed properly. PIC explained that a new seal has been ordered.		X
62	3717-1-06.1(A)	NC	Observations: Floors, walls, and/or ceilings not smooth and easily cleanable. Observed floor tiles to be cracked throughout the facility, mainly in the back storage area and back kitchen. PIC says floors should be fixed around spring/summer. Floor in kitchen area has been repaired and no longer poses a safety hazard to employees.		X

Person in Charge GReg Miller	Date 8-May-2024
Sanitarian Brittany Riley	Licensors Vinton County Health Department

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