

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

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.

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

Name of facility DBA Subway #38523	Type of Inspection Follow-up	Date 27-Mar-2024
---------------------------------------	---------------------------------	---------------------

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

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.		X

Per manager, the floor repair will take place the week of April 15th. The floor in the kitchen area is in poor condition and seems to be caving in. The facility will need to close while these repairs are being made. The owner and manager are aware that if the floor is not repaired during that week they will need to close until the repairs are completed. The current situation is a food safety and employee safety risk.

Person in Charge Dom Doherty	Date 27-Mar-2024
Sanitarian Brittany Riley	Licensors Vinton County Health Department