

**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 11-Jan-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)	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	
2		Certified Food Protection Manager	22	
		Employee Health	23	
3		Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	
4		Proper use of restriction and exclusion	<b>Consumer Advisory</b>	
5		Procedures for responding to vomiting and diarrheal events	25	
		Good Hygienic Practices	<b>Highly Susceptible Populations</b>	
6		Proper eating, tasting, drinking, or tobacco use	26	
7		No discharge from eyes, nose, and mouth	<b>Chemical</b>	
		Preventing Contamination by Hands	27	
8		Hands clean and properly washed	28	
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<b>Conformance with Approved Procedures</b>	
10		Adequate handwashing facilities supplied & accessible	29	
		Approved Source	30	
11		Food obtained from approved source	31	
12		Food received at proper temperature	32	
13		Food in good condition, safe, and unadulterated	33	
14		Required records available: shellstock tags, parasite destruction	34	
		Protection From Contamination	35	
15		Food separated and protected	36	
16		Food-contact surfaces: cleaned and sanitized	37	
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.

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		
<b>Safe Food and Water</b>		
38	Pasteurized eggs used where required	
39	Water and ice from approved source	
<b>Food Temperature Control</b>		
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	
<b>Food Identification</b>		
44	Food properly labeled; original container	
<b>Prevention of Food Contamination</b>		
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	
<b>Proper Use of Utensils</b>		
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	
<b>Utensils, Equipment and Vending</b>		
54	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	
<b>Physical Facilities</b>		
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	
<b>Administrative</b>		
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
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

Corrected Violations					
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Item No.	Code Section	Priority Level	Comment	COS	R
46	3717-1-03.2(R)	NC	Observations: Food stored in prohibited area. Observed sauce/dressing stored in a box on the floor in the back kitchen area.		
47	3717-1-02.3(C)	NC	Observations: Food employee(s) not wearing a hair restraint. Observed PIC to not be wearing a hair restraint.		
51	3717-1-04.8(E)(1)	NC	Observations: Observed cooking bowls to be laying on the floor of the back kitchen, not inverted.		
52	3717-1-04.8(E)(3)	NC	Observations: Single-service and single-use articles not protected from contamination. Observed some sandwich wrapping paper to be on the ground behind the counter.		

Person in Charge Dom Doherty	Date 11-Jan-2024
Sanitarian Justin Sargent	Licensors Vinton County Health Department

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