

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 29-Apr-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 / Complaint	Follow up date (if required) 6-May-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	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.	
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

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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.		X
<p>A complaint was received 4/29/2024 from a customer regarding safety concerns due to issues with the floor at subway in McArthur and leaning equipment. The floor in the back kitchen area is a safety hazard. It is cracked and caving in. The cooler against the north wall is leaning against the prep table and the bread storage unit was leaning in the kitchen area. Originally the owner gave the date of 4/15/2024 for repairs and then pushed it out to 4/29/2024. Per the owner the contractor can't begin work until 5/6/2024. Due to the serious safety concern for employees and customers the owner has agreed to close the facility until repairs can be made to ensure the floor is safe to bear weight. A follow up will be conducted 5/6/2024 to see if work has begun so that the facility may reopen.</p>					
Person in Charge Greg Miller				Date 29-Apr-2024	
Sanitarian Brittany Riley				Licensor Vinton County Health Department	