

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 7-Mar-2024
Address 111 N Market ST		City/State/Zip Code Mc Arthur OH 45651	
License holder Capital City Sandwiches, LLC	Inspection Time 60	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard/Complaint	Follow up date (if required) 11-Mar-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	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe 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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	IN	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		Utensils, Equipment and Vending				
38	N/A	Pasteurized eggs used where required	54 OUT Food and non-food contact surfaces cleanable, proper designed, constructed, and used			
39	IN	Water and ice from approved source	55 IN Warewashing facilities: installed, maintained, used; test strips			
Food Temperature Control		Physical Facilities				
40	IN	Proper cooling methods used; adequate equipment for temp control	57 IN Hot and cold water available; adequate pressure			
41	N/O	Plant food properly cooked for hot holding	58 OUT Plumbing installed; proper backflow devices			
42	N/O	Approved thawing methods used	59 OUT Sewage and waste water properly disposed			
43	IN	Thermometers provided and accurate	60 IN Toilet facilities: properly constructed, supplied, cleaned			
Food Identification		61 IN Garbage/refuse properly disposed; facilities maintained	62 OUT Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas			
44	IN	Food properly labeled; original container	63 IN Adequate ventilation and lighting; designated areas used			
Prevention of Food Contamination		64 IN Existing Equipment and Facilities	Administrative			
45	OUT	Insects, rodents, and animals not present/outer openings protected	65	N/A	901:3-4 OAC	
46	IN	Contamination prevented during food preparation, storage & display	66	IN	3701-21 OAC	
47	IN	Personal cleanliness				
48	IN	Wiping cloths: properly used and stored				
49	N/O	Washing fruits and vegetables				
Proper Use of Utensils						
50	IN	In-use utensils: properly stored				
51	IN	Utensils, equipment and linens: properly stored, dried, handled				
52	IN	Single-use/single-service articles: properly stored, used				
53	N/O	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
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed flying insects to be present in the basement.No corrective action was taken during the inspection.		
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.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed orange dressing to be spilled in the bottom of the fridge in the kitchen.		
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed water being discharged from a pipe in the side of the Subway building, as well as water collecting in the basement.		
59	3717-1-05.3(E)	C	Observations: Wastewater and sewage is conveyed through an unapproved system. Observed a pipe connected to the Subway building to be discharging water into the alley beside the building. Observed the entire floor in the basement to be wet. There was an odor present and the water appeared grey/black. Dye testing at the facility was inconclusive as to the source. No corrective action was taken during the inspection.		
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

Received complaint about a pipe coming out of the side of the Subway building and discharging water into the alley beside it. During the inspection it was observed that water was being discharged into the alley beside the building, and that water was collecting in the basement.The water appeared grey/black and had an odor. The entire basement floor was wet, there was an odor present, as well as flying insects.Dye testing was performed in the facility and inconclusive.The basement contains duct work and plumbing. No items used in food preparation are housed there. The PIC, store manager, and general manager were informed that due to the seriousness of the violation if corrections are not made by 3/11/2024 the facility will need to close.An attempt was made to contact the franchise owner and building owner.

Person in Charge Dom Doherty	Date 7-Mar-2024
Sanitarian Justin Sargent	Licenser Vinton County Health Department

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