

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|---|---|----------------------------------|
| Name of facility Subway # 56 555 | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 502 | Date 1-4-18 |
| Address 1453 Millville Ave | | Category/Descriptive C3 Small | |
| License holder RF Pizza LLC | Inspection time (min) 40 | Travel time (min) 20 | Other |
| Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | | Follow-up date (if required) | Sample date/result (if required) |

3717-1 OAC Violation Checked

Management and Personnel

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|-----|----------------------|
| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

| | |
|-----|--------------------------------------|
| 4.4 | Maintenance and operation |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundrying |
| 4.8 | Protection of clean items |

Poisonous or Toxic Materials

| | |
|-----|---------------------------------------|
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

Food

| | |
|---|---|
| 3.0 | Safe, unadulterated and honestly presented |
| <input checked="" type="checkbox"/> 3.1 | Sources, specifications and original containers |
| <input checked="" type="checkbox"/> 3.2 | Protection from contamination after receiving |
| 3.3 | Destruction of organisms |
| 3.4 | Limitation of growth of organisms |
| 3.5 | Identity, presentation, on premises labeling |
| 3.6 | Discarding or reconditioning unsafe, adulterated |
| 3.7 | Special requirements for highly susceptible populations |

Water, Plumbing, and Waste

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|-----|--|
| 5.0 | Water |
| 5.1 | Plumbing system |
| 5.2 | Mobile water tanks |
| 5.3 | Sewage, other liquid waste and rainwater |
| 5.4 | Refuse, recyclables, and returnables |

Special Requirements

| | |
|-----|--|
| 8.0 | Fresh juice production |
| 8.1 | Heat treatment dispensing freezers |
| 8.2 | Custom processing |
| 8.3 | Bulk water machine criteria |
| 8.4 | Acidified white rice preparation criteria |
| 9.0 | Facility layout and equipment specifications |
| 20 | Existing facilities and equipment |

Physical Facilities

| | |
|---|--|
| 6.0 | Materials for construction and repair |
| 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| <input checked="" type="checkbox"/> 6.3 | Location and placement |
| 6.4 | Maintenance and operation |

Administrative

| |
|-------------|
| 901-3-4 OAC |
| 3701-21 OAC |

Equipment, Utensils, and Linens

| | |
|-----|---------------------------------------|
| 4.0 | Materials for construction and repair |
| 4.1 | Design and construction |
| 4.2 | Numbers and capacities |
| 4.3 | Location and installation |

Violation(s)/Comment(s)

(R) Repeat

3.2 Observed box of chips stored on the floor in back room must be 6" off the floor. Corrected by PIC.

(R) 6.3 Found damaged floor tiles in women's restroom. Physical facilities must be maintained.

Note: Recommend splash guard between hand sink and prep sink drain board and moving lower *disinfectant bowl from drain board.*

| | | |
|------------------------------------|---------------------------|-----------------------------------|
| Inspected by [Signature] | R.S./SIT # 2902 | Licensor CH110 785-7088 |
| Received by [Signature] | Title Inspector | Phone 1/4/18 |