

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |  |   |  |                                  |
|---|--|---|--|----------------------------------|
| Name of facility<br><b>Subway</b>   |  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>411</b>                       | Date<br><b>8/10/18</b>           |
| Address<br><b>1021 High St. Hamilton OH 45011</b>   |  |   | Category/Descriptive<br><b>Class 4 - 25,000 sf</b> |                                  |
| License holder<br><b>Bhagya Laxmi Subway Inc.</b>   |  | Inspection time (min)<br><b>25 min</b>  | Travel time (min)<br><b>10 min</b>                 | Other                            |
| Type of visit (check)<br><input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |  |   | Follow-up date (if required)<br><b>9/10/18</b>     | Sample date/result (if required) |

### 3717-1 OAC Violation Checked

#### Management and Personnel

|                                     |                          |
|-------------------------------------|--------------------------|
| <input type="checkbox"/>            | 2.1 Employee health      |
| <input type="checkbox"/>            | 2.2 Personal cleanliness |
| <input type="checkbox"/>            | 2.3 Hygienic practices   |
| <input checked="" type="checkbox"/> | 2.4 Supervision          |

|                          |  |
|--------------------------|--|
| <input type="checkbox"/> | 4.4 Maintenance and operation            |
| <input type="checkbox"/> | 4.5 Cleaning of equipment and utensils   |
| <input type="checkbox"/> | 4.6 Sanitizing of equipment and utensils |
| <input type="checkbox"/> | 4.7 Laundering                           |
| <input type="checkbox"/> | 4.8 Protection of clean items            |

#### Poisonous or Toxic Materials

|                          |   |
|--------------------------|---|
| <input type="checkbox"/> | 7.0 Labeling and identification           |
| <input type="checkbox"/> | 7.1 Operational supplies and applications |
| <input type="checkbox"/> | 7.2 Storage and display separation        |

#### Food

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

#### Water, Plumbing, and Waste

|                          |  |
|--------------------------|--|
| <input type="checkbox"/> | 5.0 Water                                    |
| <input type="checkbox"/> | 5.1 Plumbing system                          |
| <input type="checkbox"/> | 5.2 Mobile water tanks                       |
| <input type="checkbox"/> | 5.3 Sewage, other liquid waste and rainwater |
| <input type="checkbox"/> | 5.4 Refuse, recyclables, and returnables     |

#### Special Requirements

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

#### Equipment, Utensils, and Linens

|                          |   |
|--------------------------|---|
| <input type="checkbox"/> | 4.0 Materials for construction and repair |
| <input type="checkbox"/> | 4.1 Design and construction               |
| <input type="checkbox"/> | 4.2 Numbers and capacities                |
| <input type="checkbox"/> | 4.3 Location and installation             |

#### Physical Facilities

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

#### Administrative

|                          |             |
|--------------------------|-------------|
| <input type="checkbox"/> | 901:3-4 OAC |
| <input type="checkbox"/> | 3701-21 OAC |

Ⓢ = repeat violation

#### Violation(s)/Comment(s)

non-critical

2.4 level II certification not available for one person with supervisory duties Ⓢ; obtain - was required by 3/1/17. Note: as per an administrative hearing was held regarding level II certification; an individual was required to be registered by today - 8/10/18. The ~~owner~~ owner has taken the class but failed the test. Will follow up on 9/10/18 to see if owner has passed the class and then can obtain level II certification.

|  |                           |  |
|--|---------------------------|--|
| Inspected by<br><b>Jonessa A. Creech</b> | R.S./SIT #<br><b>2750</b> | Licensor<br><b>Hamilton City 1785-7081</b> |
| Received by<br><b>Harry Stacy</b>        | Title<br><b>Manager</b>   | Phone<br><b>513-896-5323</b>               |