State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me of facility		Check	on	e	License Number	Date			
ے	5. h . 5.	and miles A. Solands/Contach	JETS.	SO	☐ RFE	435	2/15/19			
Ac	Idress 20	YIEIWICHE) + ZUIGASI (CHICKOLA	Eity/Zi	Zip Code						
	73 F M2	in St.	0	enterhura 43011						
Lie	ense holder	THE OTHER	Inspec	ection Time Travel Time Category/Descriptive						
-"	< 1 . · · · ·	s North Inc.	•	L	1	20	120			
	Juhmaker	s North Inc.		_	13	<u> </u>	(3)			
	pe of inspection (chec					Follow up date (if required)	Water sample date/result (if required)			
//		Control Point (FSO)	uce Ker	/lev	v 🗀 Follow up		(ii required)			
-	Todabolila D oo bay	E company E constitution								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	compliance OUT=	not in compliance N/O=not	observed N/A=not applicable					
		Compliance Status		Compliance Status						
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	MIN COUT C N/A	Person in charge present, demonstrates knowledge, a	nd	23	DAN DOUT	Proper date marking and disposition				
2	DÍN DOUT D N/A	Certified Food Protection Manager		-						
ì	Ç.11 2001 2 14/1	Employee Health		24	DIN DON	Time as a public health contr	ol: procedures & records			
	ZÍN □OUT □ N/A	Management, food employees and conditional employee			Consumer Advisory					
3		knowledge, responsibilities and reporting	[25	□ IN □ OUT □ N/A	Consumer advisory provided	d for raw or undercooked foods			
5	DUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ıts		January .	Highly Susceptible Papu	lations			
	DAIL GOOT GIVEN	Good Hygienic Practices			□ IN □ OUT					
6	DIN DOUT DATO	Proper eating, tasting, drinking, or tobacco use		26		Pasteurized foods used, pro	hibited toods not offered			
7	DAN DOUT DN/O	No discharge from eyes, nose, and mouth				Chemical				
	P	eventing Contamination by Hands			☐ IN ☐ OUT	E a . daw	-ddid			
8	DIN OUT ON/O	Hands clean and properly washed		27	DNIA	Food additives: approved a	na propeny usea			
9	TUO D OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	red red	28	DAN OUT	Toxic substances properly identified, stored, used				
				Conformance with Approved Procedures			Procedures			
10	MIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OUT □N/A	xygen Packaging, other HACCP plap				
11	DAK DOUT	Approved Source Food obtained from approved source		\dashv	☐ IN ☐ OUT					
	DIN DOUT			30	N/A N/O	Special Requirements: Fresh Juice Production				
12	DN/A DN/O	Food received at proper temperature	[31		Special Requirements: Heat	Treatment Dispensing Freezers			
13	□⁄Ñ □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O					
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction	_ [.]	32	□ IN □ OUT □N/A □ N/O	Special Requirements: Custom Processing				
6		Protection from Contamination	12	22	□ IN □ OUT	Special Requirements: Bulky	Mater Marine Criteria			
15	DVIN (i) OUT	Food separated and protected		33	□N/A □ N/O	Special Requirements, pulk	vater Matrix e Citteria			
16	DAN DOUT DN/A DN/O	Food-contact surfaces: cleaned and sanitized		34		Special Requirements: Acignt Criteria	ied Wifite Rice Preparation			
17	DAN DOUT	Proper disposition of returned, previously served,		35	□ IN □ OUT	Critical Control Point Inspect	on			
		reconditioned, and unsafe food reture Controlled for Safety Food (TCS food)		-	□N/A OUT					
-	DIN DOUT	Tatala Controlled for Calaby 1,000 (100 1000)		36	DMA	Process Review				
18	DN/A DAN/O	Proper cooking time and temperatures			DIN DOUT	Madana				
19	DIN DOUT	Proper reheating procedures for hot holding		37	□N/A	Variance				
20	ONA DANO	Proper cooling time and temperatures	_]	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
21	D-M D OUT DN/A D N/O	Proper hot holding temperatures Charles needle 1457 Meatheuls 1	50 1 -	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	DAN OUT ON/A	Proper cold holding temperatures Topicolars 310 Text Vaki (h. K. a. 3)	7							

Crab Salad 377 Sarulwick prep HEA 5302A Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Food Inspection Report

					Authority: Chapters 3717 an	d 3	371	5 Ohio Revis	sed (Code				
Subway Sandwiches & Salads (Centerburg											Date	,		
5,	$\iota h \iota$	Jan Sam	WIL	hes &	abods (enterburg				<u> </u>	fandard	2/15/	19		
_	-	0				_				7 MARTIN P.	/ /			
200	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=not in compliance N/O=not observed N/A=not applicable														
M	ark o	esignated comp			and Water	IN-	in c	omphance OUI=			1100	аррис	able	
-				Ť				Test cour	U	tensils, Equipment and Vend		ble, pro	perly	
38	1	N 🗆 OUT 🗷 N/A	□ N/O	Pasteurized eggs used where required			54	DAN COUT		designed, constructed, and used				
39 ZIN COUT					Water and ice from approved source			N/A DOT DN/A		Warewashing facilities: installed, maintained, used; test strips				
_	For			Proper cooling methods used; adequate equipment for temperature control			- EG	IN DOUT		Nonfood-contact surfaces clean				
40	DE IN DOUT DNA DNO		30				10 114 2001	Physical Facilities			wills			
41	IN II OUT IIN/A II'N/O			Plant fo	Plant food properly cooked for hot holding			EN DOUT C]N/A					
42	42 21N 0 OUT 0N/A 0 N/O			Approve	proved thawing methods used Reviewed			DIN DOUT]N/A	Plumbing installed; proper backflow devices				
\vdash	43 PIN OUT ON/A				Thermometers provided and accurate			EIN DOUT D]N/A	Sewage and waste water pro	perly disposed	•		
000				Food Id	Food Identification			DIN OUT E]N/A	Tollet facilities: properly constructed, supplied, cleaned			ed	
44	44 DIN 🗆 OUT			Food pr	operly labeled; original container		61	EN OUT C]N/A	Garbage/refuse property dispo	sed; facilities m	aintaine	ed	
			Preven	tion of F	of Food Contamination 62 IN OUT Physical facilities installed, maint					aintained, and cl	ean			
45	70 11	N JA OUT			rodents, and animals not present/outer	1`	63	DIN OUT		Adequate ventilation and light	ing; designated	areas u	sed	
				Contam	amination prevented during food preparation,				N □ OUT □N/A Existing Equipment and Facilities					
. 47	Ø	N D OUT		_	d cleanliness	1	"	,	314/7	CARONING EQUIPMENT BIOLITE BONG	33			
48	1	LAINE TUO 🗀 N	N/0	Wiping	cloths: properly used and stored					Administrative				
49	<u> </u>	(A/N TUO CI V	arN/o	Washing	fruits and vegetables		65	OIN OUT E	τΚι/Δ	901 3-4 OAC				
			F	Proper 'Us	e of Utensiis					3013-40/0				
50	PI	In-use utensils: properly stored			tensils: properly stored		66	ZIN DOUTE]N/A	3701-21 OAC			. 7	
51 .	1 ZIN OUT ON/A			Utensils, equipment and linens: properly stored, dried, handled			Prep 5 ink has been repaired to funct							
52		☑N ☐ OUT ☐N/A Single-use/single-service articles: properly stored, use				propert	u.							
53	□ N □ OUT ☑N/A □ N/O Slash-resistant and cloth glove use													
FIF					Observations and O									
Iten	n No.	Code Section	Priori	Mark ">	C in appropriate box for COS and R: COS=cor Comment	Tec	ted	on-site during inso	ection	Rerepeat violation		cos	R	
	5	6.1	N		Observed missing wea	-, F	he	rstring?	+ 1	ack door say	tralla			
					broke eff. Repair				71	ent Seal to Co	evints			
					vector entrix.	-	1			<i>J</i>				
54 44		N	11/2	Observed bladgeon V	10	30° 1	ie Slicer.	AT P	damaged Re	pair		×		
					and mountain		0			2				
56 4.		45	N	11.	Observed black buil	4	12	c-on-501	da	to intain no	72 ks		A	
,		,,,,,			Property Clean Isak	117	777	e and n	1100	intain	,			
51	p	4:5	1	16	preserved helildi	1.4		on ruc	VS	in walk-in	coler.			
					Clean and main	1/2	711	1						
6	7	4.4	N	1	Abserved buildin	<u>/</u> 21	<u>1</u>	Floor the	211	chart Kitche	n		V	
4		·			Place tiles are craci	16	11	daning	0/1	Unicsine and	# Jim		Ò	
					appears to have 1057	F.	Fi	nish &	al	Provide	, , , , , , ,			
					plan for floor re	00	2//	<u> </u>						
	Correct violation				5	71	10r to 1	PX	+ Standard in	spectre	P			
			E	กรน	e tood contact surtin	5	5	are wash	ed-	rinsed-senitiz	dat.	<u>'</u> _		
Person in Charge Date: least every 4 hours.										VJ.				
San	taria	n //,						Licensor:						
(4/14 Amor) 1Chox (41-10)														
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of										77			