

# Ross County Health District Food Service Inspection Summary



**Name of Establishment:** Subway  
**Address:** 1080 North Bridge Street, Chillicothe  
**Date of Inspection:** July 12, 2010  
**Reason for Inspection:** Standard Inspection.  
**Sanitarian Performing Inspection:** Kelly Dennis, R.S.

**Violation(s) / Comment(s)** (Chapter 3717-1 OAC violations checked)

Cold food in proper temperature of 41°F or below. Hot food appeared in proper temperature of 135°F or above. Sanitizer in proper concentration of 200ppm quaternary ammonia. Hot water adequate. Food thermometer available. Food prep areas kept clean at time of inspection.

**06.4 Physical Facilities: Maintenance and Operation**

**(B) Cleaning - frequency and restrictions.**

Hard to reach areas of kitchen floor, floor in coolers, and shelves below prep tables dirty with debris. Clean routinely to prevent such accumulation.

-----

**04.1 Equipment, Utensils, and Linens: Design and Construction**

**(A) Equipment and utensils - durability and strength.**

Observed a few food containers and lids cracked, chipped, or damaged. Discard any damaged food container to prevent physical contamination of food.

-----

**\*\*DISCLAIMER:** This summary reflects only the conditions found on the date of the inspection and does not necessarily reflect conditions at all times. Inspection reports can be viewed in their entirety at the Ross County Health District's Environmental Health Office, 475 Western Ave., Suite 3A, Chillicothe, Ohio.