

# Ross County Health District Food Service Inspection Summary



**Name of Establishment:** Subway  
**Address:** 85 River Trace Lane, 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 sampled in proper temperature of 41°F or below. Hot food sampled held above 135°F. Sanitizer at 200ppm quaternary ammonia -good. Food thermometer available. Single use gloves in-use. Food contact surfaces kept clean.

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

(A) Equipment and utensils - durability and strength.

Observed several food containers chipped or damaged. Discard and replace damaged containers. Observed light bulb shield in cooling unit with chipped coating. Discard any cracked or chipped container or light shield to prevent possible physical contamination of food.

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**06.4 Physical Facilities: Maintenance and Operation**

(B) Cleaning - frequency and restrictions.

Observed hard to reach areas of cooler floor, make table, floors in kitchen, and dry storage floor dirty with debris. Clean hard to reach areas routinely to prevent such accumulation.

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**(Critical)07.1 Poisonous or Toxic Materials: Operational Supplies and Applications**

(C) Conditions of use.

Observed a can of pesticide stored on shelf in dry storage. Pesticides should not be administered by employees. Only allow licensed pest control applicator to apply pest control chemicals to prevent mis-use of product or possible contamination of food or food contact surfaces.

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**\*\*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.