Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name: Subway	Telephone Number: 812-945-9874	Date of Inspection (mm/dd/yr): 12-17-19	PERMIT #: 19-297
Establishment Address (number and street, city, state, zip code): 3014 Charlestown Crossing Way NA IN 47150	502-296-5390		
Owner: Edward Domek	Purpose: 1. Routine	Follow-up: NO	Release Date: 10 days
Owner's Address:	2. Follow-up	Summary of Violations:	
Person in Charge: Cathy Hopper	3. Complaint 4. Pre-Operational	C Ø NC 5 R Ø	
Responsible Person's E-mail:	5. Temporary 6. HACCP	Menu Type *(See back of page)*	
Certified Food Manager: Edward Domek 11-15-22	7. Other (list)	1 2 ✓ 3 4 5	

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
245	NC		Observed cloth left out and not placed back in sani-bucket	corrected
324	NC		Observed hand sink in BOH spraying floor when used.	Corrected
343	NC		Observed handtowel dispenser in BOH not working.	2 days
418	NC		Observed coat stored on dry storage racks. - Install hooks or Keep in office.	10 days
452	NC		Observed mop not hung to dry.	Corrected.
			- Locate CFM certificate.	

Received by (name and title printed): Cathy Hopper Cashier	Inspected by (name and title printed): Thomas Snider, EHS
Received by (signature): Cathy Hopper	Inspected by (signature): [signature]
cc:	cc:
cc:	

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Cathy Hopper
			CFH: ?
			Health Policy Y - N Food Code: Y - N
			Email:
✓	324	NC	Hand sink spraying floor
✓	245	NC	front hand sink has clothes in it
✓	343	NC	Handtowels at back sink not working
			~~Stage in prep sink ?~~
	433	NC	Hang mop
✓	418	NC	Jackets on dry racks
			~~walk in cooler thermometer~~
			Cigarettes outside
			pull hair back
			Unused bread case in office - OK