

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SUBWAY OF NEW BREMEN	Check one ☒ FSO ☐ RFE	License Number 373	Date 08/26/2025
Address 494 S. WASHINGTON ST.	City/State/Zip Code NEW BREMEN OH 45869		
License holder JOE FLECK	Inspection Time 60	Travel Time 20	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation			Follow-up date (if required) / / Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status	Compliance Status
Supervision	Time/Temperature Controlled for Safety Food (TCS food)
1 ☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2 ☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24 ☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health	Consumer Advisory
3 ☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25 ☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4 ☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	
5 ☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations
Good Hygienic Practices	26 ☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
6 ☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	Chemical
7 ☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	27 ☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
Preventing Contamination by Hands	28 ☐ IN ☒ OUT ☐ N/A Toxic substances properly identified, stored, used
8 ☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	Conformance with Approved Procedures
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	29 ☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
10 ☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	30 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
Approved Source	31 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
11 ☒ IN ☐ OUT Food obtained from approved source	32 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
12 ☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	33 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
13 ☒ IN ☐ OUT Food in good condition, safe, and unadulterated	34 ☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
14 ☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	35 ☐ IN ☒ OUT ☐ N/A Critical Control Point Inspection
Protection from Contamination	36 ☐ IN ☐ OUT ☒ N/A Process Review
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	37 ☐ IN ☐ OUT ☒ N/A Variance
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized	
17 ☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food	
Time/Temperature Controlled for Safety Food (TCS food)	
18 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures	
19 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding	
20 ☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures	
21 ☒ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures	
22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures	

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

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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

Safe Food and Water		Utensils, Equipment and Vending	
38	☒ IN ☐ OUT ☐ N/A ☐ N/O	Pasturized eggs used where required	
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	
Food Temperature Control			
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	
Food Identification			
44	☒ IN ☐ OUT	Food properly labeled; original container	
Prevention of Food Contamination			
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
		Physical Facilities	
		54	☒ IN ☐ OUT
			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
		55	☒ IN ☐ OUT ☐ N/A
			Warewashing facilities: installed, maintained, used; test strips
		56	☒ IN ☐ OUT
			Nonfood-contact surfaces clean
		57	☒ IN ☐ OUT ☐ N/A
			Hot and cold water available; adequate pressure
		58	☒ IN ☐ OUT ☐ N/A ☐ N/O
			Plumbing installed; proper backflow devices
		59	☒ IN ☐ OUT ☐ N/A
			Sewage and waste water properly disposed
		60	☒ IN ☐ OUT ☐ N/A
			Toilet facilities: properly constructed, supplied, cleaned
		61	☒ IN ☐ OUT ☐ N/A
			Garbage/refuse properly disposed; facilities maintained
		62	☒ IN ☐ OUT ☐ N/A ☐ N/O
			Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
		63	☒ IN ☐ OUT
			Adequate ventilation and lighting; designated areas used
		64	☒ IN ☐ OUT ☐ N/A
			Existing Equipment and Facilities
		Administrative	
		65	☐ IN ☐ OUT ☒ N/A
			901:3-4 OAC
		66	☒ IN ☐ OUT ☐ N/A
			3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
	Comment/ Obs		CCP: Observed date marking requirements. CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements. CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages. CCP: Reviewed the proper consumer advisory requirements.	☐	☐
	Comment/ Obs		CCP: Reviewed proper chemical labeling and storage requirements. Unlabeled spray bottle of purple cleaning chemical on the storage shelf in the back storage area. When removed from the original container the working container must be labeled with the product name to prevent mixing of chemicals and to ensure harmful chemicals are not used on food contact surfaces. LABELED DURING THE INSPECTION. SEE ITEM 28	☒	☐
28	3717-1-07(B)	C	Poisonous or toxic materials - Working containers - common name. Unlabeled spray bottle of purple cleaning chemical on the storage shelf in the back storage area. LABELED DURING THE INSPECTION.	☒	☐

Person in Charge KENT MARTZ RS/SIT# 2937	Date 08/26/2025
Environmental Health Specialist KENT MARTZ RS/SIT# 2937	Licensors: Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (11/19)
As per AGR 1268 The Baldwin Group, Inc. (11/19)