

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SUBWAY SANDWICHES & SALADS	Check one ☒ FSO ☐ RFE	License Number 204	Date 01/13/2026
Address 1300 INDIANA AVE.	City/State/Zip Code ST. MARYS OH 45885		
License holder TIMMER INC.	Inspection Time 60	Travel Time 25	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	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☒ IN ☐ OUT ☐ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☐ IN ☐ OUT ☒ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☐ IN ☐ OUT ☒ N/A	
Good Hygienic Practices		27	
6	☐ IN ☐ OUT ☒ N/O	☒ IN ☐ OUT ☐ N/A	
Proper eating, tasting, drinking, or tobacco use		Food additives: approved and properly used	
7	☒ IN ☐ OUT ☐ N/O	28	
No discharge from eyes, nose, and mouth		☒ IN ☐ OUT ☐ N/A	
Toxic substances properly identified, stored, used		Conformance with Approved Procedures	
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/O	29	
Hands clean and properly washed		☐ IN ☐ OUT ☒ N/A	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	30	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		☐ IN ☐ OUT ☒ N/A ☐ N/O	
10	☒ IN ☐ OUT ☐ N/A	31	
Adequate handwashing facilities supplied & accessible		☐ IN ☐ OUT ☒ N/A ☐ N/O	
Special Requirements: Heat Treatment Dispensing Freezers		32	
Approved Source		☐ IN ☐ OUT ☒ N/A ☐ N/O	
11	☒ IN ☐ OUT	33	
Food obtained from approved source		☐ IN ☐ OUT ☒ N/A ☐ N/O	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	34	
Food received at proper temperature		☐ IN ☐ OUT ☒ N/A ☐ N/O	
13	☒ IN ☐ OUT	35	
Food in good condition, safe, and unadulterated		☐ IN ☒ OUT ☐ N/A	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	36	
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☒ N/A	
Special Requirements: Custom Processing		37	
Protection from Contamination		☐ IN ☐ OUT ☒ N/A	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.	
Food separated and protected		Public health interventions are control measures to prevent foodborne illness or injury.	
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			

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

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 Discussed with Landon appropriate cooking temperatures CCP Discussed with Landon hot holding temperatures CCP Discussed with Landon employee health parameters.	☐	☐
1	3717-1-02.4(A)(1)	C	Person in charge: assignment of responsibility. There was no one with a PIC or Manager's certification present.	☐	☐
40	3717-1-03.4(E)	C	Cooling methods Was told the cooling procedure was to turn off the hot item an hour before close and then to put it in the cooler after close. This does not address whether it is covered or not, but it also doesn't address the need to have it below 70 degrees within 2 hours and below 41.4 hours after that.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. The rim of the toilet bowl in the men's restroom was dirty. The fan grate on the inside of the walk-in cooler was corroded and no longer cleanable. The inside walls of the microwave had dried food material on them.	☐	☐
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. There was food debris on the floor of the walk-in freezer. Along the back wall of the walk-in cooler, under the wire rack there was some purple-ish substance dried in the baseboard region. The window ledges were dirty in the dining area.	☐	☐

Person in Charge	Date 01/13/2026
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensor: 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)