

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH  
Food Service Establishment Inspection Report

Establishment Name: SUBWAY SANDWICHES

Address: 4022 B VICTORY DR

City: COLUMBUS Time In: 04 : 00 PM Time Out: 04 : 50 PM

Inspection Date: 10/14/2011 CFM#: Shedrika Mansell

Purpose of Inspection: Routine  Followup  Complaint   
Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-348

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score	Grade	Date
100	A	10/19/10
Prior Score	Grade	Date
95	A	12/22/09

CURRENT SCORE	CURRENT GRADE
100	A
SCORING AND GRADING:	A=90-100 B=80-89 C=70-79 U=69

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)  
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation (violation of the same code provision)= 2 points per subcategory

Compliance Status		COS	R	Compliance Status		COS	R
1	IN OUT NA NO			5	IN OUT NA NO		
<b>Supervision - Subcategory 2</b> 4 points				<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties				5-1A. Proper cooking time and temperatures			
<input checked="" type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2	IN OUT NA NO			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points				5-1B. Proper reheating procedures for hot holding			
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion				<b>Consumer Advisory - Subcategory 2</b> 4 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed				5-2. Consumer advisory provided for raw and undercooked foods			
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6	IN OUT NA NO		
<input checked="" type="radio"/>	<input type="radio"/>			<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1</b> 9 points			
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 4 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperature			
2-2A. Management awareness; policy present; reporting				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperature			
2-2B. Proper eating, tasting, drinking, or tobacco use				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature			
2-2C. No discharge from eyes, nose, and mouth				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control; procedures and records			
2-2D. Adequate handwashing facilities supplied & accessible				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3	IN OUT NA NO			<b>Date Marking - Subcategory 2</b> 4 points			
<b>Approved Source - Subcategory 1</b> 9 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition			
3-1A. Food obtained from approval source, parasite destruction				7	IN OUT NA NO		
<input checked="" type="radio"/>	<input type="radio"/>			<b>Highly Susceptible Populations - Subcategory 1</b> 9 points			
3-1B. Food received at proper temperature				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; Prohibited foods not offered			
3-1C. Food in good condition, safe, and unadulterated				8	IN OUT NA NO		
4	IN OUT NA NO			<b>Chemicals - Subcategory 2</b> 4 points			
<b>Protection from Contamination - Subcategory 1</b> 9 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives; approved and properly used			
4-1A. Food separated and protected				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used			
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				9	IN OUT NA NO		
<input checked="" type="radio"/>	<input type="radio"/>			<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points			
<b>Protection from Contamination - Subcategory 2</b> 4 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan			
4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces; cleaned & sanitized					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

**GOOD RETAIL PRACTICES**

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R= repeat (violation of the same code provision) = 1 point per category)

Compliance Status		COS	R	Compliance Status		COS	R
10	OUT			14	OUT		
<b>Safe Food and Water, Food Identification</b> 3 points				<b>Proper Use of Utensils</b> 1 point			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10A. Pasteurized eggs used where required				14A. In-use utensils; properly stored			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10B. Water and ice from approved source				14B. Utensils, equipment and linens; properly stored, dried, handled			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10C. Variance obtained for specialized processing methods				14C. Single-use/single-service articles; properly stored, used			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10D. Food properly labeled; original container; required records available; shellstock tags				14D. Gloves used properly			
11	OUT			15	OUT		
<b>Food Temperature Control</b> 3 points				<b>Utensils, Equipment and Vending</b> 1 point			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11A. Proper cooling methods used; adequate equipment for temperature control				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11B. Plant food properly cooked for hot holding				15B. Warewashing facilities; installed, maintained, used; test strips			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11C. Approved thawing methods used				15C. Nonfood-contact surfaces clean			
<input type="radio"/>	<input type="radio"/>			16	OUT		
11D. Thermometers provided and accurate				<b>Water, Plumbing and Waste</b> 2 points			
12	OUT			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Prevention of Food Contamination</b> 3 points				16A. Hot and cold water available; adequate pressure			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12A. Contamination prevented during food preparation, storage display				16B. Plumbing installed; proper backflow devices			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12B. Personal cleanliness				16C. Sewage and waste water properly disposed			
<input type="radio"/>	<input type="radio"/>			17	OUT		
12C. Wiping cloths; properly used and stored				<b>Physical Facilities</b> 1 point			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12D. Washing fruits and vegetables				17A. Toilet facilities; properly constructed, supplied, cleaned			
13	OUT			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Postings and Compliance with Clean Air Act</b> 1 point				17B. Garbage/refuse properly disposed; facilities maintained			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13A. Posted: Permit/Inspection/Choking Poster/Handwashing				17C. Physical facilities installed, maintained, and clean			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13B. Compliance with Georgia Smoke Free Air Act				17D. Adequate ventilation and lighting; designated areas used			
	<input type="radio"/>			18	OUT		
				<b>Pest and Animal Control</b> 3 points			
	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
				18. Insects, rodents, and animals not present			

Person in Charge (Signature) Shedrika Mansell (Print) Shedrika Mansell Date: 01/01/1900  
Inspector (Signature) Jason Long Follow-up: YES  NO  Follow-up Date:

## Food Establishment Inspection Report Addendum

*Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).*

<b>Establishment</b> SUBWAY SANDWICHES	<b>Permit #</b> 106-348	<b>Date</b> 10/14/2011
<b>Address</b> 4022 B VICTORY DR	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31903

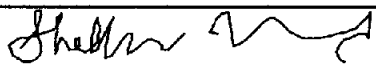
### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
meatballs / Hot-Hold Unit	141.0 ° F	Chicken / Cold-Hold Unit	40.0 ° F	ham / Cold-Hold Unit	40.0 ° F
sliced tomatoes / Cold-Hold Unit	39.0 ° F	sliced tomatoes / Walk-In Cooler	41.0 ° F	ham / Walk-In Cooler	41.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Remarks

<b>Person in Charge (Signature)</b> 	<b>Date:</b>
<b>Inspector (Signature) Jason Long</b>	<b>Date: 10/14/2011</b>