Name of facility	Check one	License Number	Date
SUBWAY	☒ FSO ☐ RFE	2025278	01/13/2026

Address	City/State/Zip Code
1520 W. MICHIGAN STREET	SIDNEY OH 45365

License holder	Inspection Time	Travel Time	Category/Descriptive
ABM VENTURES LLC	120	0	COMMERCIAL CLASS 3 <25,000 SQ. FT.

Type of inspection (check all that apply)	Follow-up date (if required)	Water sample date/result (if required)
☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	/ /	/ /

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

Supervision

#	Status	Item
1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☐ IN ☒ OUT ☐ N/A	Certified Food Protection Manager

Employee Health

#	Status	Item
3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

#	Status	Item
6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

#	Status	Item
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐ IN ☒ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible

Approved Source

#	Status	Item
11	☒ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	Food received at proper temperature
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction

Protection from Contamination

#	Status	Item
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected
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)

#	Status	Item
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

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)

#	Status	Item
23	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records

Consumer Advisory

#	Status	Item
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

#	Status	Item
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered

Chemical

#	Status	Item
27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used

Conformance with Approved Procedures

#	Status	Item
29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☒ N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A	Process Review
37	☐ IN ☐ OUT ☒ N/A	Variance

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.

Name of Facility	Type of Inspection	Date
SUBWAY	sta	01/13/2026

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

38	☐IN ☐OUT ☒N/A ☐N/O	Pasteurized 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

Utensils, Equipment and Vending

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

Physical Facilities

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
2	3717-1-02.4(A)(3)	NC	Certified Manager 3717-1-02.4.A.3: Each risk level III and risk level IV food service operation and retail food establishment is obligated to have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service that has obtained manager certification in food protection according to rule 3701-21-25 of the Administrative Code.	☐	☒
10	3717-1-06.2(C)	NC	Handwashing Sinks - hand drying provision. No disposable towel at handwashing sink near meat slicer, person in charge stated no batteries for hands off paper towel dispenser. provide enough batteries so food employees can properly dry hands.	☐	☐
42	3717-1-03.4(C)	NC	Thawing - temperature and time control. Package of beef observed being thawing in bowl of water. Four proper methods for thawing time/temperture controlled for safety food is as followed: 1) under refrigeration that maintains food at 41 F. 2.) As part of the cooking process. 3.)completely submerged under running water. 4.) Microwave then immediately transferred to cooking process.	☐	☐
56	3717-1-04.5(A)(3)	NC	Food-Contact Surfaces of Cooking Equipment and Pans and Nonfood-Contact Surfaces of Equipment Wire shelf/rack behind 3-comp sink is dirty, dried food residue.	☐	☐
62	3717-1-06.1(A)	NC	Floors, walls, and ceilings. Replace the missing wall covering above the walk-in cooler. Wall coverings are to be designed and constructed	☐	☐

Person in Charge		Date
EMILY		01/13/2026

Environmental Health Specialist		Licensor:
MICHAEL MCCLAIN, REHS RS/SIT# 3051		Sidney-Shelby County Health Department

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL

Name of Facility				Type of Inspection	Date		
SUBWAY				sta	01/13/2026		

Observations and Corrective Actions (continued)							
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
			so they are smooth and easily cleanable surface				
63	3717-1-06.2(I)	NC	Lighting - Intensity			☐	☐
			Light meter measured the light intensity at the meat slicer at 26 - footcandles of light. At least 50 - footcandles of				
			light intensity is required at surfaces where a food employee is working food or working with utensild or				
			equipment such as knives, slicers, grinders, or saws where employee safety is a factor. need to increase light				
			intensity to 50 - footcandles.				

Person in Charge EMILY		Date 01/13/2026
Environmental Health Specialist MICHAEL MCCLAIN, REHS RS/SIT# 3051		Licensor: Sidney-Shelby County Health Department

PRIORITY LEVEL: C=CRITICAL   NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (11/19)

As per AGR 1268 The Baldwin Group, Inc. (11/19)