

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FIREHOUSE SUBS	Check one ☒ FSO ☐ RFE	License Number 2026234	Date 08/18/2026
Address 2032 W. MICHIGAN STREET	City/State/Zip Code SIDNEY OH 45365		
License holder TOM MARTIN	Inspection Time 90	Travel Time 10	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		
Supervision		
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		
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		
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		
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		
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		
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)		
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)		
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		
25	☐ IN ☐ OUT ☒ N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
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		
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.		

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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	54	☒ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	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	Physical Facilities	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	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	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☒ IN ☐ OUT ☐ N/A Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	64	☐ IN ☐ OUT ☒ N/A Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Administrative	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
51	☐ IN ☒ OUT ☐ N/A		
52	☒ IN ☐ OUT ☐ N/A		
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		

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		All coolers (except as noted below) <= 41 F (food) Hot food (holding = 135 F+ Good!	☐	☐
	Comment/ Obs		Note: Please continue to discard cracked plastic lids and containers as found.	☐	☐
6	3717-1-02.3(A)	NC	Food contamination prevention - eating, drinking, or using tobacco. Found open employee beverage cans on shelving above food in the food prep area. In food prep areas, employees may only drink from lidded containers with straws to help prevent spills and bare hand contact with saliva on the can.	☐	☐
10	3717-1-06.2(E)	NC	Handwashing Signage. No handwash signage in men's restroom. Please provide.	☐	☐
22	3717-1-03.4(F)(1)(b)	C	Time/temperature controlled for safety food - cold holding. Food in small prep cooler was 42-44 F (42 F air temp) and there was water standing on bottom of unit. This unit has been out of temperature 7 out of the last 8 standard inspections and numerous repairs/adjustments have been made. Please replace unit within 60 days.	☐	☒
35	CCP-I.0007		Employee Health: The operation had an employee health policy on file. *Good!	☐	☐
35	CCP-III.0011		Preventing Contamination by Hands: Hand washing facilities are properly supplied. *Good!	☐	☐
35	CCP-III.0012		Preventing Contamination by Hands: Food employees were not contacting exposed ready-to-eat foods with bare hands. *Good!	☐	☐
35	CCP-VI.0015		TCS Food: TCS foods in small prep cooler were not being held at the proper temperature.	☐	☐
35	CCP-VI.0016		TCS Food: Food employee was observed reheating foods for hot holding to 165 F within two hours. *Good!	☐	☐
35	CCP-VI.0017		TCS Food: Observed ready to eat TCS foods being properly date marked, and discarded when required. * Good!	☐	☐

Person In Charge	Date 08/18/2026
Environmental Health Specialist RUSTY SCHWEPE RS/SIT# 2993	Licensors: Sidney-Shelby 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)

State of Ohio
Continuation Report
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Name of Facility FIREHOUSE SUBS				Type of Inspection sta ccp		Date 08/18/2026	
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		
35	CCP-VI.0018		TCS Food: Observed hot foods being held at 135 F or above. *Good!	☐	☐		
35	CCP-X.5		Chemical: Toxic materials are properly identified and stored. *Good!	☐	☐		
51	3717-1-04.8(E)(1)	NC	Equipment, Utensils, Linens - Storage - Location Clean utensil container near the prep sink had old food debris in it. Please clean storage container and re-clean any soiled utensils.	☐	☐		
60	3717-1-05.4(H)	NC	Toilet room receptacle - covered. No lidded waste can in women's restroom. Please provide for the disposal of sanitary napkins.	☐	☐		

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 As per HEA 5351 The Baldwin Group, Inc. (11/19)
 As per AGR 1268 The Baldwin Group, Inc. (11/19)