

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

Name of facility ALLEGIANCE ENTERPRISES LLC DBA SUBWAY	Check one ☒ FSO ☐ RFE	License Number 2026196	Date 09/25/2026
Address 101 E. PIKE STREET, BOX 743	City/State/Zip Code JACKSON CENTER OH 45334		
License holder NICHOLE HINA	Inspection Time 30	Travel Time 0	Category/Descriptive COMMERCIAL CLASS 3 <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																																																																																																									
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Name of Facility ALLEGIANCE ENTERPRISES LLC DBA SUBWAY	Type of Inspection sta	Date 09/25/2026
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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 Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A		☐ N/A ☐ N/O
Food Identification		59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
44	☒ IN ☐ OUT	60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination		61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
45	☒ IN ☐ OUT	62	☒ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
46	☒ IN ☐ OUT	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
47	☒ IN ☐ OUT ☐ N/A	64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
48	☐ IN ☐ OUT ☐ N/A ☒ N/O	Administrative	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
Proper Use of Utensils		66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC
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
				☐	☐

Person in Charge	Date 09/25/2026
Environmental Health Specialist MICHAEL MCCLAIN RS/SIT# 3051	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)