RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Clinton County Health Dept.
1234 Rossville Ave.
Frankfort, IN 46041

Release Date: *10 days*

Date: 10/14/2025
Time In: 2:35 pm
Time Out: 3:35 pm

No. of Risk Factor/Intervention Violations	Ø
No. of Repeat Risk Factor/Intervention Violations	Ø

Field	Value
Establishment	SUBWAY GOOD-TO-GO #11
License/Permit #	
Address	7701 W SR 28
Permit Holder	DON Good
City/State	FRANKFORT, IN
Zip Code	46041
Telephone	765 659-3279
Purpose of Inspection	ROUTINE
Est. Type	RFE
Risk Category	2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle 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

Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection   R=repeat violation

Compliance Status

Supervision

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

Employee Health

3	IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT N/A N/O	Proper use of restriction and exclusion		
5	IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices

| 6 | IN OUT N/A N/O | Proper eating, tasting, drinking, or tobacco products use | | |
| 7 | IN OUT N/A N/O | No discharge from eyes, nose, and mouth | | |

Preventing Contamination by Hands

8	IN OUT N/A N/O	Hands clean & properly washed		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		

Approved Source

11	IN OUT N/A N/O	Food obtained from approved source		
12	IN OUT N/A N/O	Food received at proper temperature		
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated		
14	IN OUT N/A N/O	Required records available: molluscan shellfish identification, 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 & sanitized | | |

#	Status	Item	COS	R
17	IN OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety

18	IN OUT N/A N/O	Proper cooking time & 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 temperature		
21	IN OUT N/A N/O	Proper hot holding temperatures		
22	IN OUT N/A N/O	Proper cold holding temperatures		
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 N/O | Consumer advisory provided for raw/undercooked food | | |

Highly Susceptible Populations

| 26 | IN OUT N/A N/O | Pasteurized foods used; prohibited foods not offered | | |

Food/Color Additives and Toxic Substances

| 27 | IN OUT N/A N/O | Food additives: approved & properly used | | |
| 28 | IN OUT N/A N/O | Toxic substances properly identified, stored, & used | | |

Conformance with Approved Procedures

| 29 | IN OUT N/A N/O | Compliance with variance/specialized process/HACCP | | |

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance   Mark "X" in appropriate box for COS and/or R   COS=corrected on-site during inspection   R=repeat violation

Compliance Status

Safe Food and Water

#		Item	COS	R
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		

Food Temperature Control

33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		

Food Identification

| 37 | | Food properly labeled; original container | | |

Prevention of Food Contamination

38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Proper Use of Utensils

#		Item	COS	R
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		

Utensils, Equipment and Vending

47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		

Physical Facilities

50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & wastewater properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature): *[signature]*   Date: 10-14-25

Inspector (Signature): *[signature]* Rodney L. Warin, EH68

Follow-up: YES   NO (Circle one)   Follow-up Date:

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Clinton County Health Dept.
1234 Rossville Ave.
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License/Permit #	Date 10/14/2025

Establishment Subway Good-to-go II	Address 7701 W SR 28	City/State	Zip Code	Telephone

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN=in compliance   OUT=not in compliance   N/A=not applicable

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Compliance Status	COS	R	Compliance Status	COS	R
57	IN OUT N/A N/O	Outdoor Food Operation			58	IN OUT N/A N/O	Mobile Retail Food Establishment		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
PREP TABLES Sandwich cold Hold — TUNA SALAD	38°	UNDER COUNTER COOL		WALK-IN COOLER TOMATOES SLICED	34°
CHICKEN diced	40°	CUCUMBERS	41°	ROT. CHICKEN	40°
SLICED TOMATOES	38°	STEAK (cooked)	41°		
LETTUCE	38°			WALK-IN FREEZER	-3°
HOT HOLD — MEATBALLS	142°				
SOUP	135°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	Complete by Date:

Person In Charge (Signature)   Date: 10-14-25

Inspector (Signature) Rodney L. Wann, EHS   Date: 10/14/2025

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Published Comment: *Provided IDOH handouts outlining Regulatory changes (eff April 2025) Including Employee Health and Hygiene & Clean up procedures for diarrhea and vomit requirements*

Person In Charge Name: April Hunter	Person In Charge (Signature): Ail Hunter	Date: 10-14-05
Inspector Name: RODNEY WANN	Inspector (Signature): Rodney F. Wann, EHS	Date: 10/14/2025

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