Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
SUBWAY #22660 (SERVELL 2 INC)	Est 626-991-1766	05/16/2023	
Address 3008 CHARLESTOWN CROSSING, NEW ALBANY IN 4	Own		

Owner	Purpose	Follow Up	Released
MONISH KAPUR	X Routine		05/16/2023
Owner's Address 2993 SEASONS DR GREENWOOD, IN 46143	___Follow-up		
Person in Charge CRYSTAL DEWITT	___Complaint		
Responsible Person's Email	___Pre-Operational		
	___Temporary	**Menu Type**	
	___HACCP	1 __ 2 X 3 __ 4 __ 5 __	
Certified Food Handler MOHNISH KAPUR	___Other (list)		

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
187	X			Observed buffalo chicken at 44F, pepperoni at 42F, salami at 47F, Bacon at 53F. CORRECTION: Out of temp meats were moved to walk-in cooler to be brought back into temperature. All meats were moved to a working cooler.	CORRECTED
322	X			Observed prep sink with a direct waste connection. CORRECTION: Sinks used for food prep must have an indirect connection for waste water.	3 WEEKS
218		X		Observed meat prep table at 44F. CORRECTION: Have equipment repaired or adjusted so that it maintains a temperature of 41F or below.	1 WEEK
392		X		Observed an open dumpster. CORRECTION: Dumpsters must be kept closed.	TODAY
430		X		Observed a hole in the wall under the sink in the men's room. CORRECTION: The premises must be kept in good repair.	3 WEEKS
433		X		Observed wet mops on the bottom of mop sink. CORRECTION: Mops must be hung up to dry.	TODAY

Summary of Violations C 2 NC 4 R 0 6

Received by (name and title printed):	Inspected by (name and title printed): John Klem EHS
Received by (signature):	Inspected by (signature): John Klem

cc:	cc:	cc: