



Retail Food Establishment
Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date: 11/09/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 10/30/2025

Time In 12:18 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 1:05 pm

Establishment
Subway #29403

Address
8 E Main St

City/State
Pittsboro/IN

Zip Code
46167

Telephone
317-892-8000

License/Permit #
1742

Permit Holder
Pittsboro SBY 29403 LLC

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
2

Certified Food Manager
Exempt

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN-in compliance OUT-not in compliance N/O-not observed N/A-not applicable COS-corrected on-site during inspection R-repeat violation

| Compliance Status | | | | | COS | R | Compliance Status | | | | | COS | R |
|-----------------------------------|-----|---|--|--|--|-----|--|--|--|--|--|-----|---|
| Supervision | | | | | 17 | IN | Proper disposition of returned, previously served, reconditioned & unsafe food | | | | | | |
| 1 | IN | Person-in-charge present, demonstrates knowledge, and performs duties | | | Time/Temperature Control for Safety | | | | | | | | |
| 2 | IN | Certified Food Protection Manager | | | 18 | N/O | Proper cooking time & temperatures | | | | | | |
| Employee Health | | | | | 19 | IN | Proper reheating procedures for hot holding | | | | | | |
| 3 | IN | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | 20 | N/A | Proper cooling time and temperature | | | | | | |
| 4 | IN | Proper use of restriction and exclusion | | | 21 | IN | Proper hot holding temperatures | | | | | | |
| 5 | IN | Procedures for responding to vomiting and diarrheal events | | | 22 | IN | Proper cold holding temperatures | | | | | | |
| Good Hygienic Practices | | | | | 23 | IN | Proper date marking and disposition | | | | | | |
| 6 | IN | Proper eating, tasting, drinking, or tobacco products use | | | 24 | N/A | Time as a Public Health Control; procedures & records | | | | | | |
| 7 | IN | No discharge from eyes, nose, and mouth | | | Consumer Advisory | | | | | | | | |
| Preventing Contamination by Hands | | | | | 25 | N/A | Consumer advisory provided for raw/undercooked food | | | | | | |
| 8 | IN | Hands clean & properly washed | | | Highly Susceptible Populations | | | | | | | | |
| 9 | IN | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 26 | N/A | Pasteurized foods used; prohibited foods not offered | | | | | | |
| 10 | IN | Adequate handwashing sinks properly supplied and accessible | | | Food/Color Additives and Toxic Substances | | | | | | | | |
| Approved Source | | | | | 27 | N/A | Food additives: approved & properly used | | | | | | |
| 11 | IN | Food obtained from approved source | | | 28 | IN | Toxic substances properly identified, stored, & used | | | | | | |
| 12 | N/O | Food received at proper temperature | | | Conformance with Approved Procedures | | | | | | | | |
| 13 | IN | Food in good condition, safe, & unadulterated | | | 29 | N/A | Compliance with variance/specialized process/HACCP | | | | | | |
| 14 | N/A | Required records available: molluscan shellfish identification, parasite destruction | | | 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. | | | | | | | | |
| Protection from Contamination | | | | | | | | | | | | | |
| 15 | IN | Food separated and protected | | | | | | | | | | | |
| 16 | IN | Food-contact surfaces; cleaned & sanitized | | | | | | | | | | | |



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46167

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GOOD RETAIL PRACTICES

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

Mark "X" in appropriate box for COS and/or R

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

Safe Food and Water

| | | | | |
|----|-----|--|--|--|
| 30 | N/A | Pasteurized eggs used where required | | |
| 31 | IN | Water & ice from approved source | | |
| 32 | N/A | Variance obtained for specialized processing methods | | |

Food Temperature Control

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

Food Identification

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

Prevention of Food Contamination

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

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

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

Outdoor Food Operation & Mobile Retail Food Establishment

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN-in compliance

OUT-not in compliance

N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

| | | | | | | | | | |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|
| 57 | N/A | Outdoor Food Operation | | | 58 | N/A | Mobile Retail Food Establishment | | |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|

TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------|------|---------------------------|------|-----------------------------------|------|
| Tuna salad - prep coolers | 37.2 | Cold cuts - prep coolers | 39.9 | Rotisserie chicken - prep coolers | 38.1 |
| Spinach - prep coolers | 40.4 | Cut tomato - prep coolers | 39.7 | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item | | Complete by Date: |
|--------------------------|---|-------------------|
| | 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. | |
| Risk: COS: Repeat: | | |

Summary of Violations:

P: _____

Pf: _____

Core: _____

Person in Charge Keith Tincer

Date: 10/30/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)