



Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date: 03/08/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

1

Date: 02/25/2026

Time In 11:34 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 11:40 am

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 Followup	Est Type Retail Food Establishment	Risk Category 2
Certified Food Manager Exempt		Exp.		

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

Person in Charge	Eileen Garcia	Date:	02/25/2026
Inspector:	BRIAN PORTWOOD	Follow-up Required:	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)



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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	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		

Proper Use of Utensils

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		

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		

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		

Food Identification

37	Food properly labeled; original container		
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Physical Facilities

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

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		

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	Outdoor Food Operation			58	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	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:
55-407-(a) Risk: Core COS: No Repeat:	Damaged drywall ceiling over 3-bay sink and service counter is no longer smooth, durable, and easily cleanable. Damage appears to be water damage. (a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be: (1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; (2) closely woven and easily cleanable carpet for carpeted areas; and (3) nonabsorbent for areas subject to moisture, such as: (A) food preparation areas; (B) walk-in refrigerators; (C) warewashing areas; (D) toilet rooms; (E) mobile retail food establishment servicing areas; and (F) areas subject to flushing or spray cleaning methods.	04/04/2026

Summary of Violations: P: 0 Pf: 0 Core: 1

Person in Charge Eileen Garcia

Date: 02/25/2026

Inspector: BRIAN PORTWOOD

Follow-up Required: YES NO (Circle one)



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Published Comment

Complaint #12239 follow-up: Visited the establishment to check progress on repairs to the leaking roof/ceiling. The leak has been stopped as the operator said over the phone. The water damaged sections of ceiling over the service counter area as well as over the 3-bay sink still need to be repaired or replaced. Operator says this is being done once the weather warms up and they can make sure the roof is fully repaired prior to doing interior repairs.

Person in Charge Eileen Garcia

Date: 02/25/2026

Inspector: BRIAN PORTWOOD

Follow-up Required: YES NO (Circle one)