### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Estal	blisł	imen	nt Nar		Firehouse Subs-Spring Hill					Tue	w of i	Eetabli	iehmu	Farmer's Market Food Unit     @ Permanent O Mobile	$\succ$	K	
Address 1000 Crossings Blvd					Type of Establishment O Temporary O Seasonal												
City Spring Hill Time in 11:04 AM AM / PM Time out 11:14:AM							ut 11:14:AM AM/PM										
,	Inspection Date 03/07/2023 Establishment # 605259445 Embargoed 0																
Purpose of Inspection O Routine Hollow-up O Complaint								- O Pr			-		0 00	nsuitation/Other			_
Risk Category O1 22 O3							04							Seats	50		
1005	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																
				as c	contributing factors in foodborne illness outbreat	_		_									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered Nem. For Nems marked OUT, mark COS or R for each Nem as applicable. Deduct points for category or subcategory.								egoiry).								
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed Compliance Status					ed COS	R	COS=corrected on-site during inspection R=repeat (violation of the same code provisi WT Compliance Status							on) COS	R	WT	
	IN	ουτ	NA	NO						IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ा	
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0	X	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	00	0	-
	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN YY	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5		0	NA	0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	Š	0		Proper cold holding temperatures	0	š	5
	1	0	-		Hands clean and properly washed	0	0		22	_	0	0 第	-	Proper date marking and disposition Time as a public health control: procedures and records	0 0	0	
	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT		NO	Consumer Advisory	-	-	
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	篱		Consumer advisory provided for raw and undercooked food	0	0	4
	<u>宗</u>	0	0		Food obtained from approved source Food received at proper temperature	8	0			IN	OUT	_	NO				
11	×	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	O	O OUT	X	O NO	destruction	0	0		25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	0	0	_
13	×.	0	0		Food separated and protected		0		26	民	0		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14 15	_	_	-	J	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	+	0		27	0	001	NA		Compliance with variance, specialized process, and	0	0	5
	~	-			served									LLACCD also			- 1
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.													HACCP plan	Ŭ	-	
				Goo		ontro	l the	intr	oduc	tion	ofp	-	geni		Ŭ	-	
					od Retail Practices are preventive measures to c	GOO	D R	ET/A	L PR	ACT		atho	gen	s, chemicals, and physical objects into foods.		-	
		OUT			A Retail Practices are preventive measures to c Trnot in compliance COS=com Compliance Status	ected o	D R	er A during	L PR	AC .	TICE	atho	geni	R-repeat (violation of the same code provision) Compliance Status	COS		WT
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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 9315601182 to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Firehouse Subs-Spring Hill Establishment Number #: 605259445

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

quipment l'emperature					
Description	Temperature (Fahrenheit)				

escription	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 2	
Repeated # ()	
35:	
43:	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Firehouse Subs-Spring Hill Establishment Number: 605259445

Comments/Other Observations		
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Additional Comments See last page for additional comments.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

# Establishment Information

Establishment Name: Firehouse Subs-Spring Hill Establishment Number : 605259445

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Firehouse Subs-Spring Hill Establishment Number # 605259445

Sources		
Source Type:	Source:	
Additional Comments		

Violation #8 corrected on site.