TENNESSEE DEPARTMENT OF HEALTH

| | | | TENNESSEE DI FOOD SERVICE ESTA | | | | | | | | | ON REPORT SCO | | | | | |
|--------------------|---------|----------|---|-----------------|--|----------------|-------|----------|-------|---------------------|-----------|---------------|--------|--|---------|----|----|
| Establishment Name | | | Subway #43674 O Farmer's Market Food Unit | | | | | | | E Permanent OMobile | | | | | | | |
| Addr | ess | | | | 1631 Elm Hill Pike. | | | | _ | Typ | e of E | stable | shme | O Temporary O Seasonal | | | / |
| City | | | | Ĩ | Nashville | 03 | 3:0 | 0 F | M | A | /P | A TR | ne o | ut 03:30: PM AM / PM | | | |
| , | | | | 2 | 11/08/2021 Establishment # 60520492 | _ | | | | _ | | | | | | | |
| Inspe | | | | | | | | - | | | <u> </u> | | | | | | |
| | | | spect | | O Routine Hollow-up O Complaint | | | O Pro | Nimin | ary | | | | nsultation/Other | | 22 | |
| Risk | Cat | | | | O1 X2 O3 ors are food preparation practices and employee | beha | | 04 | st c | omm | only | | | up Required O Yes 🗮 No Number of 3 | | 22 | _ |
| | | | | | ontributing factors in foodborne illness outbreak | s. P | ublic | c Hea | lth | Inter | vent | tions | are | control measures to prevent illness or injury. | | | |
| | | (Ma | rk des | lanet | FOODBORNE ILLNESS Ris ed compliance status (IH, OUT, KA, NO) for each numbered from | | | | | | | | | | HEOLY. | , | |
| IN | in co | ompila | | | OUT=not in compliance NA=not applicable NO=not observe | | | | | | | | | spection R=repeat (violation of the same code provis | | | |
| _ | | aur | | 110 | Compliance Status | COS | R | WT | | | | | | Compliance Status Coolding and Reheating of Time/Temperature | COS | R | WT |
| \rightarrow | _ | _ | NA | | Supervisien Person in charge present, demonstrates knowledge, and | - | | _ | | IN | ουτ | NA | NO | Control For Safety (TCS) Foods | | | |
| | | 0 | NA | | performs duties Employee Health | 0 | 0 | 5 | | 0 | | | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 8 | 8 | 5 |
| 2 | X | 0 | 10-1 | | Management and food employee awareness, reporting | 0 | | | Ë | | | NA | NO | Cooling and Holding, Date Marking, and Time as | Ĕ | | |
| | 8 | 0 | | _ | Proper use of restriction and exclusion | 0 | 0 | Ť | | | | | | a Public Health Control | | | |
| 4 | 1 | 0 | NA | 0 | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | 0 | | | Õ | Proper cooling time and temperature Proper hot holding temperatures | 00 | 0 | |
| | 嵐 IN | | NA | | No discharge from eyes, nose, and mouth Preventing Contamination by Hands | 0 | 0 | <u> </u> | | <u> </u> | 00 | | | Proper cold holding temperatures Proper date marking and disposition | 8 | e | 5 |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | | | 22 | | 0 | × | | Time as a public health control: procedures and records | 0 | 0 | |
| | 鬣 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | ° | | IN | OUT | NA | NO | Consumer Advisory | | | |
| | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible Approved Source | 0 | 0 | 2 | 23 | 0 | 0 | × | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | 8 | | 0 | | Food obtained from approved source Food received at proper temperature | 00 | | | | IN | OUT | | NO | Highly Susceptible Populations | | | |
| 11 | | | | | Food in good condition, safe, and unadulterated | ŏ | 0 | 5 | 24 | 0 | 0 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | | OUT | | | Chemicals | | | |
| 13 | 0 | 0 | NA I | NO | Protection from Contamination Food separated and protected | 0 | 0 | 4 | | 返り | 0 | X | | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 0 | 5 |
| - | | 0 | 0 | | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- | 0 | 0 | | | - | | NA | NO | Conformance with Approved Procedures Compliance with variance, specialized process, and | | | |
| 15 | 2 | ٥ | | | served | 0 | 0 | 2 | 27 | 0 | 0 | 黨 | | HACCP plan | 0 | 0 | 5 |
| | | | | Goo | d Retail Practices are preventive measures to co | ntrol | the | intro | oduc | tion | of p | atho | jens | , chemicals, and physical objects into foods. | | | |
| | | | | | | 600 | D R | ar/Al | L PR | АСТ | ICE | 3 | | | | | |
| _ | _ | | | 001 | T=not in compliance COS=corre Compliance Status | cted or COS | | | inspe | ction | | | | R-repeat (violation of the same code provision) Compliance Status | COS | R | WT |
| | _ | OUT | | | Safe Food and Water | | | _ | | 0 | υτ | | | Utensils and Equipment | | | |
| 20 | 9 | 0 | Wate | r and | d eggs used where required ice from approved source | 0 | 00 | 2 | 4 | 5 0 | | | | nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| 30 | - | 0 001 | Varia | nce o | btained for specialized processing methods Food Temperature Control | 0 | 0 | 1 | 4 | 6 0 | o v | Varewa | ashin | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 31 | 1 | | | | oling methods used; adequate equipment for temperature | 0 | 0 | 2 | 4 | _ | - | lonfood | 5-cor | tact surfaces clean | 0 | 0 | 1 |
| 32 | 2 | | contro Plant | | properly cooked for hot holding | 0 | 0 | 1 | 4 | _ | ит С Н | ot and | cold | Physical Facilities water available; adequate pressure | 0 | б | 2 |
| 33 | _ | | | | thawing methods used | 0 | 0 | 1 | 4 | _ | - | | | stalled; proper backflow devices | 0 | 0 | 2 |
| 34 | - | 0 OUT | Therr | nome | ters provided and accurate Food Identification | 0 | 0 | 1 | | | _ | | | waste water properly disposed s: properly constructed, supplied, cleaned | 0 | 0 | 2 |
| 35 | _ | _ | Food | prop | erly labeled; original container; required records available | 0 | 0 | 1 | - | _ | | | _ | use properly disposed; facilities maintained | ŏ | õ | 1 |
| | | OUT | | | Prevention of Feed Contamination | | | _ | 5 | 3 (| | | | ities installed, maintained, and clean | 0 | 0 | 1 |
| 36 | 8 | 0 | Insec | ts, ro | dents, and animals not present | 0 | 0 | 2 | 5 | 4 (| D A | dequa | te ve | ntilation and lighting; designated areas used | 0 | 0 | 1 |
| 37 | _ | | | | tion prevented during food preparation, storage & display | 0 | 0 | 1 | | | UT | | | Administrative Items | | | |
| 38 | _ | - | | | Heanliness ths: properly used and stored | 0 | 0 | | 5 | | | | | nit posted inspection posted | 0 | 응 | 0 |
| 40 | 0 | 0 | | | ruits and vegetables | ŏ | ŏ | | Ľ | · | - 1a | | - anns | Compliance Status | YES | NO | WT |
| 41 | _ | | Inare | e uter | Proper Use of Utensils nsils; properly stored | 0 | 0 | 1 | 5 | , | - | omolia | 1000 | Non-Smokers Protection Act with TN Non-Smoker Protection Act | | | |
| 42 | 2 | 0 | Utens | sils, e | quipment and linens; properly stored, dried, handled | 0 | 0 | 1 | 5 | 8 | T | obacc | o pro | ducts offered for sale |)) 0 | ŏ | 0 |
| 43 | _ | 0 | Single | e-use es use | /single-service articles; properly stored, used ed properly | 0 | 8 | 1 | 5 | 9 | lf | tobace | co pr | oducts are sold, NSPA survey completed | 0 | 0 | |

correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this section is 0.14-706, 68-14-708, 68-14-708, 68-14-716, 68-14-716, 4-5-320. ð (

| 11/08/2021 |
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L Date Signature of Environmental Health Specialist 11/08/2021

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| | C |)al | te |

Signature of Person In Charge

| **** | Additional food saf | fety information can be | found on our website. | http://tn.gov/h | ealth/article/eh-f | oodservice ** |
|------|---------------------|-------------------------|-----------------------|-----------------|--------------------|---------------|

| PH-2267 (Rev. 6-15) | Free food safety training of | ee food safety training classes are available each month at the county health department. | | | | |
|---------------------|------------------------------|---|-------------------------|---------|--|--|
| (Nev. 0-10) | Please call (|) 6153405620 | to sign-up for a class. | RDA 629 | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #43674 Establishment Number #: 605204920

| 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 twenty-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. | |
| Garage 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. | |
| Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | |
| Smoking observed where smoking is prohibited by the Act. | |

| Warewashing Info | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

| Equipment Temperature | | | | | |
|-----------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| Reach in cooler | 36 | | | | |
| | | | | | |

| Food Temperature | | | | | |
|-------------------------|---------------|-------------------------|--|--|--|
| Description | State of Food | Temperature (Fahrenheit | | | |
| Chicken reach in cooler | Cold Holding | 40 | | | |
| Turkey reach in cooler | Cold Holding | 42 | | | |
| Ham reach in cooler | Cold Holding | 36 | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #43674 Establishment Number: 605204920

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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- 57:
- 58:

Additional Comments

See last page for additional comments.

***See page at the end of this document for any violations that could not be displayed in this space.

Establishment Information

Establishment Name: Subway #43674

Establishment Number : 605204920

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Subway #43674 Establishment Number # 605204920

| Source: | |
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Additional Comments