TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 2 | | 744 | | | | | | | | | | | | | | | |
|---|--|--|---|---|--|--|-------------------------|--|--|---|---------------------------------|--|---|--|---|---|--|
| Est | abis | hmer | t Nar | | Subway 15242 | | | | | | | | | Fermer's Market Food Unit Sent Permanent O Mobile | \mathbf{F} | K | |
| | iress | | | | 5068 Murfreesboro Rd | | | | _ | Тур | e of E | Establi | shme | O Temporary O Seasonal | L | | |
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| City | | | | | 14192 | | | | | - | | | me o | AM/PM | | | |
| | | on Da | | | 08/29/2022 Establishment # 60526223 | | | | Emba | | | | | | | | |
| Ρυη | pose | of In | spect | tion | O Routine ₩ Follow-up O Complaint | | | O Pro | Nimin | ary | | C | Cor | nsultation/Other | | 07 | |
| Risk Category O1 12 O3 O4 Follow-up Required O Yes X No Number of Seats 27 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention | | | | | | | | | | | | | | | | | |
| | | | | | ontributing factors in foodborne illness outbreak | | | | | | | | | | raon | | |
| | | | | _ | FOODBORNE ILLNESS RJ ef compliance status (IK, OUT, KA, HO) for each numbered lies | | | | | | | | | | | | |
| IN | ⊨in c | ompli | | | OUT=not in compliance NA=not applicable NO=not observ | | | | | | | | | pection R=repeat (violation of the same code provis | | | |
| | | | _ | | Compliance Status | cos | R | | | | | | _ | Compliance Status | | R | WT |
| | | | NA | NO | Supervisien Person in charge present, demonstrates knowledge, and | | | _ | | IN | ουτ | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 1 | 8 | 0 | | 110 | performs duties | 0 | 0 | 5 | | 0 | 0 | × | - | Proper cooking time and temperatures | 0 | 2 | 5 |
| 2 | X | | NA | NO | Employee Health Management and food employee awareness: reporting | 0 | 0 | | " | 0 | 0 | 0 | | Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as | - | 0 | |
| 3 | 黨 | | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | | NA | | a Public Health Control | | | |
| 4 | IN XX | | NA | | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | 0 | | _ | 18 19 | 0 家 | 0 | 0 | | Proper cooling time and temperature Proper hot holding temperatures | 0 | 읭 | |
| 5 | \mathbb{X} | 0 | | 0 | No discharge from eyes, nose, and mouth | ŏ | ŏ | 5 | 20 | 25 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 6 | N N | | NA | | Preventing Contamination by Hands Hands clean and properly washed | 0 | | _ | | * | 0 | | 0 | Proper date marking and disposition | | 0 | |
| 7 | 1 | ō | 0 | | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | 22 | 0 | 0 | × | | Time as a public health control: procedures and records | 0 | 이 | |
| 4 | | 0 | • | - | alternate procedures followed Handwashing sinks properly supplied and accessible | | 0 | 2 | | IN | OUT | _ | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | | | |
| | IN | OUT | NA | | Approved Source | | _ | | 23 | | 0 | 黛 | | food | 0 | 0 | 4 |
| | 黨 | | 0 | | Food obtained from approved source Food received at proper temperature | 0 | 0 | | | IN | OUT | _ | NO | Highly Susceptible Populations | <u> </u> | | |
| 11 | X | ŏ | - | ~ | Food in good condition, safe, and unadulterated | ŏ | ŏ | 5 | 24 | 0 | 0 | X | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | OUT | NA | NO | Chemicals | | | |
| | | | | NO | Protection from Contamination | | | | 25 | 0 | | X | | Food additives: approved and properly used | 0 | <u> </u> | 5 |
| 13 | 2 | 0 | 8 | | Food separated and protected Food-contact surfaces: cleaned and sanitized | | 0 | | 26 | <u>渓</u> IN | 0 | NA | NO | Toxic substances properly identified, stored, used Conformance with Approved Procedures | 0 | 0 | |
| | 2 | | - | | Proper disposition of unsafe food, returned food not re- | - | 0 | 2 | 27 | 0 | | 22 | | Compliance with variance, specialized process, and | 0 | 0 | 5 |
| | ~ | - | | | served | - | - | - | ~. | • | - | ~ | | HACCP plan | Ť | - | - |
| | | | | Goo | I Retail Practices are preventive measures to c | ontro | the | intr | oduc | tion | of p | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | | | | | а/А | | | ICE | 3 | | | | | |
| - | | | | | | | | during | inspe | ction | | | | R-repeat (violation of the same code provision) | | | WT |
| | | | | 00 | Inot in compliance COS=com Compliance Status | COS | | | | | | | | Compliance Status | COS | R | |
| | | OUT | | | Compliance Status Safe Food and Water | COS | R | WT | Ē | | UT | | | Compliance Status Utensils and Equipment | COS | R | |
| | 28 19 | 0 | | eurize | Compliance Status | 0 | R | WT 1 | 4 | 0 | o F | | | | 0 0 | R | 1 |
| 2 | | 000 | Wate Varia | eurize | Compliance Status Safe Food and Water deggs used where required ice from approved source btained for specialized processing methods | 0 | R | WT | Ē | 5 (| 0 ^F | onstru | cted, | Utensils and Equipment nfood-contact surfaces cleanable, properly designed, | | _ | 1 |
| 3 | 19 10 | 0000 | Wate Varia | eurize er and ance c | Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control | 0 0 0 | R 0 0 | WT | 4 | 5 (| 0 6 0 V | onstru Varew | cted, ashin | Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used | 0 0 | 0 | 1 1 1 1 |
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| 23 | 19 10 11 | 00000000 | Wate Varia Prop contr Plant | eurize er and ance c er coo rol t food | Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control ling methods used; adequate equipment for temperature properly cooked for hot holding | 0 0 0 0 | R 0000 | WT 1 2 1 2 1 | 4 | 5 (5 (7 2 0 5 (| D 5 D V X N UT D F | onstru Varew Ionfoo Iot and | cted, ashin d-cor d cold | Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure | 0 0 0 | 0 0 0 | 1 1 2 |
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| PH-2267 (Rev. 6-15) | Free food safety training cl | asses are available each mor | th at the county health department. | RDA 629 |
|----------------------|------------------------------|------------------------------|-------------------------------------|---------|
| (19220) (1001. 0-10) | Piease call (|) 6158987889 | to sign-up for a class. | 104 025 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway 15242 Establishment Number #: 605262233

| 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) | | | | | | |
| | | | | | | | | | |
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| | | | | | | | | | |
| | | | | | | | | | |

| Equipment Temperature | | | | | |
|-----------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| | | | | | |
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| Food Temperature | | | | |
|--------------------------------|---------------|--------------------------|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | |
| Diced chicken make line cooler | Cold Holding | 39 | | |
| Sliced ham make line cooler | Cold Holding | 40 | | |
| Sliced tomatos wic | Cold Holding | 38 | | |
| Ham wic | Cold Holding | 40 | | |
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| Observed Violations | |
|---------------------------|--|
| Total # 2 | |
| Total # 2 Repeated # 0 | |
| 37: | |
| 47: | |
| | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway 15242 Establishment Number : 605262233

| Comments/Other Observations | |
|---|---|
| 1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Proper cold holding temps were observed. See food temps. | |
| 2: | |
| | _ |
| | _ |
| 5. 6 [.] | |
| 7: | |
| 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. | |
| 9: | |
| | |
| 11: 12: | |
| 13: | |
| 14: | |
| 15: | |
| 16: | |
| 17: | |
| 19 [.] | |
| 19: 20: Proper cold holding temps were observed. See food temps. 21: 22: 23: 24: 25: 26: 27: 57: 58: | |
| 21: | |
| 22: | |
| 23: | |
| 24. 25 [.] | |
| 26: | |
| 27: | |
| 57: | |
| 58: | |
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***See page at the end of this document for any violations that could not be displayed in this space.

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: Subway 15242

Establishment Number: 605262233

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Subway 15242

Establishment Number #: 605262233

| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments

Delivered warning letter for permit revocation regarding item 8: hand washing sinks not properly applied and accessible and item 20: proper cold hold temperatures. Sent applicable fact sheets and discussed RCP.