



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: Subway #43674
Address: 1631 Elm Hill Pike.
City: Nashville
Inspection Date: 05/20/2024
Establishment #: 605204920
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 22

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision/Employee Health/Good Hygienic Practices/Preventing Contamination by Hands/Approved Source/Protection from Contamination and Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods/Cooling and Holding, Date Marking, and Time as a Public Health Control/Consumer Advisory/Highly Susceptible Populations/Chemicals/Conformance with Approved Procedures. Includes compliance status (IN, OUT, NA, NO) and scores (COS, R, WT).

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water/Food Temperature Control/Food Identification/Prevention of Food Contamination/Proper Use of Utensils and Utensils and Equipment/Physical Facilities/Administrative Items/Compliance Status/Non-Smokers Protection Act. Includes compliance status (OUT) and scores (COS, R, WT).

Failure to 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.

Signature of Person In Charge: [Signature] Date: 05/20/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/20/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)

**Observed Violations**

Total # 2

Repeated # 0

55:

56:



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**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Open top prep cooler vegetables at 43°. Shredded lettuce in prep cooler at 40°, sliced tomatoes at 41°, cooked egg at 43°, mozzarella cheese in prep cooler mozzarella at 42°. Prep cooler is ok to use for tcs foods.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 58:

\*\*\*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***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Source:

**Additional Comments**

All critical violations have been corrected.