TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE: 99

Establishment Name: Subway
Type of Establishment: O Farmer's Market Food Unit; ☒ Permanent; O Mobile; O Temporary; O Seasonal
Address: 2442 S. Church Street
City: Murfreesboro
Time in: 11:03 AM / PM
Time out: 11:19 AM / PM
Inspection Date: 01/27/2023
Establishment #: 605314743
Embargoed: 0
Purpose of Inspection: O Routine; ☒ Follow-up; O Complaint; O Preliminary; O Consultation/Other
Risk Category: O 1; ☒ 2; O 3; O 4
Follow-up Required: O Yes; ☒ No
Number of Seats: 46

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.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)

	Compliance Status	IN	OUT	NA	NO	COS	R	WT
	Supervision							
1	Person in charge present, demonstrates knowledge, and performs duties	☒	O			O	O	5
	Employee Health							
2	Management and food employee awareness; reporting	☒	O			O	O	5
3	Proper use of restriction and exclusion	☒	O			O	O	
	Good Hygienic Practices							
4	Proper eating, tasting, drinking, or tobacco use	☒	O		O	O	O	5
5	No discharge from eyes, nose, and mouth	☒	O		O	O	O	
	Preventing Contamination by Hands							
6	Hands clean and properly washed	☒	O		O	O	O	5
7	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	☒	O	O	O	O	O	
8	Handwashing sinks properly supplied and accessible	☒	O			O	O	2
	Approved Source							
9	Food obtained from approved source	☒	O			O	O	5
10	Food received at proper temperature	O	O	O	☒	O	O	
11	Food in good condition, safe, and unadulterated	☒	O			O	O	
12	Required records available: shell stock tags, parasite destruction	O	O	☒	O	O	O	
	Protection from Contamination							
13	Food separated and protected	O	O	☒		O	O	4
14	Food-contact surfaces: cleaned and sanitized	☒	O	O		O	O	5
15	Proper disposition of unsafe food, returned food not re-served	☒	O			O	O	2

	Compliance Status	IN	OUT	NA	NO	COS	R	WT
	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	Proper cooking time and temperatures	O	O	☒	O	O	O	5
17	Proper reheating procedures for hot holding	O	O	O	☒	O	O	
	Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	Proper cooling time and temperature	O	O	O	☒	O	O	5
19	Proper hot holding temperatures	☒	O	O	O	O	O	
20	Proper cold holding temperatures	☒	O	O		O	O	
21	Proper date marking and disposition	☒	O	O	O	O	O	
22	Time as a public health control: procedures and records	O	O	☒	O	O	O	
	Consumer Advisory							
23	Consumer advisory provided for raw and undercooked food	O	O	☒		O	O	4
	Highly Susceptible Populations							
24	Pasteurized foods used; prohibited foods not offered	O	O	☒		O	O	5
	Chemicals							
25	Food additives: approved and properly used	O	O	☒		O	O	5
26	Toxic substances properly identified, stored, used	☒	O			O	O	
	Conformance with Approved Procedures							
27	Compliance with variance, specialized process, and HACCP plan	O	O	☒		O	O	5

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)

	Compliance Status	OUT	COS	R	WT
	Safe Food and Water				
28	Pasteurized eggs used where required	O	O	O	1
29	Water and ice from approved source	O	O	O	2
30	Variance obtained for specialized processing methods	O	O	O	1
	Food Temperature Control				
31	Proper cooling methods used; adequate equipment for temperature control	O	O	O	2
32	Plant food properly cooked for hot holding	O	O	O	1
33	Approved thawing methods used	O	O	O	1
34	Thermometers provided and accurate	O	O	O	1
	Food Identification				
35	Food properly labeled; original container; required records available	O	O	O	1
	Prevention of Food Contamination				
36	Insects, rodents, and animals not present	O	O	O	2
37	Contamination prevented during food preparation, storage & display	☒	O	O	1
38	Personal cleanliness	O	O	O	1
39	Wiping cloths; properly used and stored	O	O	O	1
40	Washing fruits and vegetables	O	O	O	1
	Proper Use of Utensils				
41	In-use utensils; properly stored	O	O	O	1
42	Utensils, equipment and linens; properly stored, dried, handled	O	O	O	1
43	Single-use/single-service articles; properly stored, used	O	O	O	1
44	Gloves used properly	O	O	O	1

	Compliance Status	OUT	COS	R	WT
	Utensils and Equipment				
45	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O	O	1
46	Warewashing facilities, installed, maintained, used, test strips	O	O	O	1
47	Nonfood-contact surfaces clean	O	O	O	1
	Physical Facilities				
48	Hot and cold water available; adequate pressure	O	O	O	2
49	Plumbing installed; proper backflow devices	O	O	O	2
50	Sewage and waste water properly disposed	O	O	O	2
51	Toilet facilities: properly constructed, supplied, cleaned	O	O	O	1
52	Garbage/refuse properly disposed; facilities maintained	O	O	O	1
53	Physical facilities installed, maintained, and clean	O	O	O	1
54	Adequate ventilation and lighting; designated areas used	O	O	O	1
	Administrative Items				
55	Current permit posted	O	O	O	0
56	Most recent inspection posted	O	O	O	

	Compliance Status	YES	NO	WT
	Non-Smokers Protection Act			
57	Compliance with TN Non-Smoker Protection Act	☒	O	0
58	Tobacco products offered for sale	O	O	
59	If tobacco products are sold, NSPA survey completed	O	O	

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. 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 and post the most recent inspection report 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 report. T.C.A. sections 68-14-703, 68-14-[illegible], 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge — Date: 01/27/2023

Signature of Environmental Health Specialist — Date: 01/27/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department. Please call ( ) 6158987889 to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA

Establishment Information	
Establishment Name:	Subway
Establishment Number #:	605314743

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)
3 comp sink not set up	QA	400	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations	
Total #	1
Repeated #	0

37:

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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA

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Establishment Number : 605314743

Comments/Other Observations

1:
2:
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14: Discussed on orevious inspection hot set up 3 comp sink and what the sanitization level should be. (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
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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.

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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:
Source Type:	Source:
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Additional Comments

Delivered notice of violation for current permit not being posted. Current inspection report was posted.