



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Subway
Address: 1201 Murfreesboro Pike
City: Nashville
Inspection Date: 05/13/2024
Time in: 12:15 PM
Time out: 01:25 PM
Risk Category: 01
Number of Seats: 28

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 columns: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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, and Conformance with Approved Procedures.

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)

Table with 2 columns: Compliance Status (OUT) and COS, R, WT. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES, NO, 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: 05/13/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/13/2024

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



Establishment Information

Establishment Name: Subway
 Establishment Number #: 605305773

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)
Wash bucket	Qa	400	
3 compartment sink	Qa	400	
		400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Open top prep cooler vegetables	41
Open top prep cooler meat	41
Low Reach in cooler	40
Drive through prep cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes in open top prep cooler	Cold Holding	43
Cut lettuce in open top prep cooler vegetables	Cold Holding	41
Cut spinach in open top prep cooler vegetables	Cold Holding	41
Cooked chicken in open top prep cooler meat	Cold Holding	41
Tuna salad in open top prep cooler meat	Cooling	48
Cooked chicken teriyaki in open top prep cooler	Cold Holding	43
Sliced ham in open top prep cooler meat	Cold Holding	40
Cooked meatballs in steam table	Hot Holding	162
Veggie patty in low Reach in cooler	Thawing	27
Cooked egg in low Reach in cooler	Thawing	24
Sliced tomatoes in drive through prep cooler	Cooling	47
Cooked chicken in drive through prep cooler	Cold Holding	46
Sliced ham in drive through prep cooler	Cold Holding	46
Tuna salad in drive through prep cooler	Cold Holding	37
Cut spinach in drive through prep cooler	Cold Holding	41

Observed Violations

Total # 2

Repeated # 0

20: Several tcs food items in drive through prep cooler placed in cooler this afternoon reading above 41°. Foods were uncovered due to lunch rush and oven exhaust was close to food products. Corrective action -oven was moved further from cooler and Containers were covered and recheck of cooler preformed at end of inspection. Tcs foods are now reading 37-43°F. Cooler is operating properly. Recommended to keep foods covered between use.

53: Broken tiles by back handsink.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy available on site and posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees have good hand wash practices
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw foods at location
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Sliced tomatoes in open top prep cooler vegetable and drive through prep cooler at 47° and 48°. Tomatoes cut 1hour ago.
- 19: See temperature log.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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: Food Source: Reinheart

Source Type: Food Source: Pfg

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Additional Comments