TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	185	A.	12																
2	11.	744	Sec. 1															А	
					Subway											O Farmer's Market Food Unit			
Est	abīs	hmen	t Nar	ne	Type of Establishment O Mobile														
Address			1201 Murfreesboro Pike O Temporary O Seasonal																
City	/				Nashville		Time in	12	2:1	<u>5</u> F	PM	_ A	M/P	M Th	me ou	ut 01:25: PM AM / PM			
Ins	pecti	on Da	rte		05/13/202	4 Establishment #	60530577	3			Emb	argos	d 0)					
			spect		Routine	O Follow-up	O Complaint			- O Pr			-		Cor	nsuitation/Other			
		tegor			01	\$102	03			04		,					r of Seats	- 28	3
Rus	K GB	-		Facto	÷.	Conduction of the second secon		beha			et c	omn	nonly			to the Centers for Disease Control and Pr			
				as c	ontributing facto				_			_			_	control measures to prevent illness or inju	y .		
		(1)	urik de	elgnet	ed compliance status											INTERVENTIONS ach liem as applicable. Deduct points for category or a	boategory	r.)	
12	ŧino	ompli				e NA=not applicable	NO=not observe									pection R=repeat (violation of the same code	rovision)		
_		01/7			Comp	lance Status		cos	R	WT		_	_			Compliance Status	_	\$ R	WT
			NA	NO	Person in chasee on	Supervision esent, demonstrates k	hae echeluna			_		IN	OUT	NA	NO	Cooking and Reheating of Time/Temperatu Control For Safety (TCS) Foods	•		
1	嵩	0			performs duties	-	iowieuge, and	0	0	5		0	0			Proper cooking time and temperatures	0	8	5
2		001	NA	NO		Employee Health od employee awarene	ss; reporting	0			17					Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Tim	_	10	
3	黨	_			Proper use of restric	tion and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
_	IN		NA			i Hygionic Practice						X		0		Proper cooling time and temperature		8	
4	*			0		g. drinking, or tobacco yes, nose, and mouth	use	0	0	5	20	0	义	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	1.
6	IN XX	OUT	NA	NO	Preventin Hands clean and pro	g Contamination by	y Hands	0	0	_		_		0	0	Proper date marking and disposition	0	-	1 "
7	8	ŏ	0	ŏ	No bare hand contain	ct with ready-to-eat for	ds or approved	ō	ŏ	5	22		0	×	-	Time as a public health control: procedures and reco	ds O	0	
8		ō	-	-	alternate procedures Handwashing sinks	followed properly supplied and	accessible	-	0	2	-	_	_	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercook	d 0	0	
9	IN 家	OUT	NA	NO		Approved Source		0	0		23	IN	O OUT		NO	food Highly Susceptible Populations	- 0	10	•
10	0	0	0	22	Food received at pro			0	0		24	_	001	200	NO		- 0	0	6
	X					on, safe, and unadulte ailable: shell stock tag		0	0	5	-	-	-	_		Pasteurized foods used; prohibited foods not offered		10	°
12	0	0	×	0	destruction			0	0			IN	OUT			Chemicals			
13		001		NO	Food separated and	ion from Contamin protected	ation	0		4	29	0	6	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 6	8	5
		Ō		1		es: cleaned and saniti			Ō			IN		NA	1000	Conformance with Approved Procedures		-	
15	黛	0			Proper disposition of served	f unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
																	_		
				Goo	d Ketall Practice	s are preventive i							_		gens	, chemicals, and physical objects into foo	.		
				00	T=not in compliance		COS=corre	GO0 cted o	n-site	during				5		R-repeat (violation of the same code provi	on)		
_	_	OUT				ance Status ood and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		S R	WT
- 3	28	0	Past	eurize	d eggs used where r	equired			0		E		_	ood ar	nd no	nfood-contact surfaces cleanable, properly designed	0	0	1
_	29 30				lice from approved s obtained for specialize	ource ed processing method	5	8	0	2	\vdash	+	- 0			and used	-	+	<u> </u>
		OUT			Food Tem	perature Control		-		_			_			g facilities, installed, maintained, used, test strips	0		1
:	31	0	Prop		oling methods used; a	adequate equipment fo	or temperature	0	0	2	4	_	O N TUX	Vonfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
_	32		Plan	t food	properly cooked for I				0			8	0 1			water available; adequate pressure		0	2
	33 34		<u> </u>		thawing methods use eters provided and ac			0	0	1		_	_			talled; proper backflow devices waste water properly disposed	0		2
	~	OUT				dentification		Ŭ				_	-			is: properly constructed, supplied, cleaned	ŏ		
:	35	0	Food	i prop	erly labeled; original	container; required rec	ords available	0	0	1	5	2	o	Sarbag	e/reft	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of	Food Contaminatio	'n					-+-				lities installed, maintained, and clean	0	-	1
;	36	0	Insec	cts, ro	dents, and animals n	ot present		0	0	2	5	4	0 /^	/dequa	de ve	ntilation and lighting; designated areas used	0	0	1
:	37	0	Cont	tamina	ation prevented during	g food preparation, sto	rage & display	0	0	1		4	TUK			Administrative Items			
	38	-			leanliness			0	0	1			-		-	nit posted	0	0	0
	39 10			_	ths; properly used an ruits and vegetables	d stored			0		-	6	0	/lost re	cent	Compliance Status	O YE		WT
		OUT			Proper	Use of Utensils				_						Non-Smokers Protection Act			
_	11				nsils; properly stored quipment and linens;	properly stored, dried	handled	8	8			7 8				with TN Non-Smoker Protection Act ducts offered for sale	- 10	18	0
-	13	0	Sing	le-use	single-service article	es; properly stored, us		0	0	1		9				oducts are sold, NSPA survey completed	ő	ŏ	1
	14				ed properly				0						and the				
ser	ńce e	stabli	shmer	st perm	nit. Items identified as o	constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	eration	ns shall	ceas	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment	permit in a	cons	picuous
mar repe	vner a ort. T	nd po C.A.	st the	most or 68-	recent inspection repor 14-703, 68-14-706, 68-14	t in a conspicuous man -708, 68-14-709, 68-14-71	er. You have the rig 1, 68-14-715, 68-14-7	PR to n 16, 4-5	eques -320.	t a he	aring	regard	ling th	is repo	nt by f	lling a written request with the Commissioner within ten (1) days of t	he dati	e of this
	<	<	2	J			05/1			1		9		0 -		15	በፍ/	12/	2024
Sie	nati	te of	Pere	ion le	Charge		0.0/1	572	_	+ Date	Si	anat	ite of	Envir	00000	ental Health Specialist	00/	10/1	ZUZ4 Date
-19		Vi	0	owner fille		Additional food calat	information occ	haf											2-0/2
							-									ealth/article/eh-foodservice **** Inty health department.			
PH	2267	(Rev.	6-15))		rice lood salety	a an mig cidsses	, ald	aval	nauk	- edc	an 110 O	on left	at the		ing near opparation.		R	DA 629

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 6		
respondent of the	Please call () 6153405620	to sign-up for a class.	no co

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway Establishment Number #: 605305773

Warewashing Info	rewashing 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	

ood Temperature					
State of Food	Temperature (Fahrenheit)				
Cold Holding	43				
Cold Holding	41				
Cold Holding	41				
Cold Holding	41				
Cooling	48				
Cold Holding	43				
Cold Holding	40				
Hot Holding	162				
Thawing	27				
Thawing	24				
Cooling	47				
Cold Holding	46				
Cold Holding	46				
Cold Holding	37				
Cold Holding	41				
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Hot Holding Thawing Thawing Cooling Cold Holding Cold Holding Cold Holding				

Observed Violations

Total # 2

Repeated # ()

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.



Establishment Information

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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.

Establishment Information

Establishment Name: Subway

Establishment Number: 605305773

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Subway

Establishment Number #: 605305773

Sources				
Source Type:	Food	Source:	Reinheart	
Source Type:	Food	Source:	Pfg	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		

Additional Comments