



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name: Subway #43674
Address: 1631 Elm Hill Pike.
City: Nashville
Inspection Date: 05/09/2024
Time in: 02:39 PM
Time out: 03:35 PM
Risk Category: 01
Complaint

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: Compliance Status and Compliance Status. Includes sub-sections like 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

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like 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.

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: 05/09/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/09/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #43674
 Establishment Number #: 605204920

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 compartment sink not in use	Qa		

Equipment Temperature

Description	Temperature (Fahrenheit)
Open top prep cooler vegetables	48
Open top prep cooler meat	36
Reach in freezer	3
Reach in cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked egg in open top prep cooler vegetables	Cold Holding	51
Cooked chicken salad in open top prep cooler	Cold Holding	54
Sliced tomatoes in open top prep cooler vegetables	Cold Holding	44
Cut spinach in open top prep cooler vegetables	Cold Holding	47
Tuna in open top prep cooler meat	Cold Holding	41
Cooked chicken in open top prep cooler meat	Cold Holding	34
Sliced turkey in open top prep cooler meat	Cold Holding	42
Cooked meatballs in steam table	Hot Holding	158
Veggie patty in Reach in cooler	Thawing	24
Cooked egg in Reach in cooler	Thawing	29
Tuna salad in Reach in cooler	Cold Holding	41

Observed Violations

Total # 3

Repeated # 0

20: Cooked egg, sliced tomatoes, lettuce, spinach, Cooked chicken and mozzarella cold held above 41° in open top prep cooler vegetables. See temperature log. Corrective action- Cooked chicken, cooked eggs, and mozzarella cheese placed in open top prep cooler at 11:30 am embargoed 3 lbs. all other foods just placed in cooler 1hour ago placed on ice for rapid cooling. Open top prep cooler can not be used for tcs foods until repaired and keeping foods at or below 41°. Recheck of cooler within 10 days.

55: Current permit not posted.

56: Most recent inspection report not posted.



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 handwashing 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: (IN) All raw animal food is separated and protected as required.
- 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: No raw foods at location
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling at location
- 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 not 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.

Establishment Information

Establishment Name: Subway #43674

Establishment Number : 605204920

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: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Complaint Answered: received 5/8, answered 5/9

Complaint/purpose: complainant stated that they were at at the establishment and had a tuna sub sandwich where they fell ill with diarrhea, nausea and vomiting approximately 19 hours after eating. No other complaints reported.

Observations: vegetable open top prep cooler is reading 48°, all tcs foods(lettuce, tomato, spinach)in cooler above the recommended food safe temperature range. Tuna stored in meat open top prep cooler in the safe food temperature range at 41°. Tuna in Reach in cooler back in safe food range. No chemical storage issues, handwashing issues or pests observed.

Conclusion: open top prep cooler that holds vegetables running above temperature that are deemed to be safe tcs foods.