## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.		744	Same																	
			PENN STATION EAST COAST SUBS		O Farmer's Market Food Unit	9	$\mathbf{F}$	Z												
			nt Na	me	5205 OLD HIC						_	Тур	e of E	Establi	ishme	ent Permanent O Mobile O Temporary O Seasonal			J	
Address J205 OED MICKORT BEV City Hermitage			Timo in	12	<u>.0</u>	5 F	- M		1/0	и та	ma 0.	ut <u>12:15</u> ; <u>PM</u> AM / PM								
		on D	ata		04/22/2024	Establishment #						-			ine or	at <u>12110</u> , <u>111</u> Amirim				
			nspec			Follow-up	O Complaint	-		O Pre			-		Cor	nsultation/Other	L			
Ris	k Ca	tego	y.		01 8	¥2	03			04		-		Fo	ollow-	up Required O Yes 🕱 No	Number of 8	šeats	46	
Г	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																			
	(Hank designated compliance status (IK, OUT, KA, NO) for each numbered lies. 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)																			
F	IN	our	NA	NO	Complia	Supervision		COS	R	WT	F					Compliance Status Cooking and Reheating of Tim	e/Temperature	COS	R	WT
1	8		-	110	Person in charge pres		wiedge, and	0	0	5	40			NA		Control For Safety (TCS	5) Foods			
	IN	OUT	NA	NO		mployee Health		-				<u>凛</u> 0	00			Proper cooking time and temperature Proper reheating procedures for hot h		0	00	5
2	X				Management and food Proper use of restriction		s; reporting	0	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date Mark a Public Health Cor				
	IN	OUT	NA			Hygionic Practicos						×	0		_	Proper cooling time and temperature		0	0	_
4	XX	0	-		Proper eating, tasting, No discharge from eye		150	0	8	5	19 20	気気	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
6	IN		NA	NO	Preventing Hands clean and prop	Contamination by I wriv washed	Hands	0	0			*				Proper date marking and disposition		0	0	ÿ
7	×	0	0	ō	No bare hand contact alternate procedures f	with ready-to-eat food	is or approved	0	ō	5	22	SK IN	O	O NA		Time as a public health control: proce Consumer Adviso		0	0	
8		0	NA	NO	Handwashing sinks pr		coessible	0	0	2	23	0	0	12	-	Consumer advisory provided for raw a food		0	0	4
9	23	0			Food obtained from ap	pproved source			0			IN	OUT	NA	NO	Highly Susceptible Pop	ulations			
10 11	20	0	0		Food received at prop Food in good condition	n, safe, and unadultera		0	0	5	24	٥	0	X		Pasteurized foods used; prohibited for	ods not offered	0	0	5
12	0	0	×	0	Required records avai destruction	ilable: shell stock tags,	, parasite	0	0				OUT	NA	NO	Chemicais				
13	IN XX		NA	NO	Protectio Food separated and p	on from Contaminat rotected	lon	0	0	4	25 26	<b>0</b> 底	0	X	l –	Food additives: approved and proper Toxic substances properly identified.		0	8	5
	X			1	Food-contact surfaces	s: cleaned and sanitize	d	Ō		5		_	OUT	NA	NO	Conformance with Approved		-		
	_		<u> </u>		Descar descelling of a	uppede fand, oek upped f	-			-	$\square$	_		100				-	<b>—</b> 7	
	Ņ			1	Proper disposition of u served	unsafe food, returned f	-	0	0	2	27	0	0	2		Compliance with variance, specialized HACCP plan		0	0	5
	_		ľ	God	served		ood not re-	0	0	2	-	0	0	冥		Compliance with variance, specialized	d process, and	0	0	5
	_				served		ood not re-	O ntro	O I the	2 intro	duc	O tion	0 of p	笑 atho		Compliance with variance, specialized HACCP plan , chemicals, and physical obje	d process, and	0	0	5
	_	0			served d Retail Practices T=not in compliance Complia	are preventive m	ood not re-	O ntro	O I the	2 intro	duc	O tion	0 of p	笑 atho		Compliance with variance, specialized HACCP plan , chemicals, and physical object R-repeat (violation of the s Compliance Status	d process, and		0 R	5 WT
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PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
PTP2207 (1004. 0=10)	Piease call (	) 6153405620	to sign-up for a class.	nue des

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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#### Establishment Information Establishment Name: PENN STATION EAST COAST SUBS Establishment Number #: 605262078

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.	
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	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
34:
39:

56: Last inspection not posted

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: PENN STATION EAST COAST SUBS Establishment Number : 605262078

Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8: Hot water restored to hand sink           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19:           20:           21:           22:           23:           24:           25:           26:           27:           57:           58:	
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8: Hot water restored to hand sink	
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\*\*\*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: PENN STATION EAST COAST SUBS Establishment Number : 605262078

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: PENN STATION EAST COAST SUBS
Establishment Number # 605262078

Sources		
Source Type:	Source:	

## Additional Comments