# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

															<b>^</b>					
Establishment Name							Type of Establishment     O Fermer's Market Food Unit     @ Permanent O Mobile								r					
Address 6054 Shallowford Rd.									. ,,				O Temporary O Seasonal							
City					Chattanooga		Time in	09	9:1	Q A	M	AJ	4/P	M Tir	me ou	ut 10:00: AM AM / PM				
Insc	ectio	on Da	te		09/15/2023	Establishment #		_			Emba	-								
			spect			Follow-up	O Complaint			_	Mimin		-		) Cor	nsultation/Other				
		tegon			01 30		03			04						up Required O Yes 🕱 No	Number of 8	loats	46	
1.100			isk i		ors are food prepara	ation practices a	nd employee		vior	s mo				repo	ortec	to the Centers for Disease Con	trol and Preven		_	
				as c	ontributing factors					_						control measures to prevent illn	iess or injury.			
		(11	rk de	elgne	ted compliance status (IN											INTERVENTIONS ach liem as applicable. Deduct points for	category or subcate	igery.		
IN	⊧in c	ompii	ance		OUT=not in compliance	NA=not applicable nce Status	NO=not observe	d COS	L D I		S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of t Compliance Status		on) COS	εT	WT
Т	IN	OUT	NA	NO		Supervision			- 1		h	IN	OUT	NA	NO	Cooking and Reheating of Time		000	~1	
1	黨	0	_		Person in charge prese	ent, demonstrates kno	owledge, and	0	0	5	16	0				Control For Safety (TCS) Proper cooking time and temperatures	Foods	0	~	
	IN	OUT	NA	NO		ployee Health						ŏ	ŏ			Proper reheating procedures for hot ho	lding	ŏ	8	5
	風覚	0			Management and food Proper use of restriction		s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
-	_		NA	NO	,	ygionic Practicos	)	-			18	0	0	0	X	Proper cooling time and temperature	101	0		
	ŝ	0			Proper eating, tasting, o No discharge from eyes		150	0	0	5		2	0	0		Proper hot holding temperatures Proper cold holding temperatures		0		
	IN	OUT	NA	NO	Preventing C	Contamination by	Hands				21	100	ŏ			Proper date marking and disposition		ŏ	ŏ	5
6	嵐		0	0	Hands clean and proper No bare hand contact w		is or approved	0	—	5	22	0	0	0	鼠	Time as a public health control: proced	ures and records	0	0	
1	区	0	0	0	alternate procedures fol Handwashing sinks pro	llowed			0	-			_	NA		Consumer Advisory Consumer advisory provided for raw an			_	
	IN	OUT	NA	NO	App	proved Source	coessione			<u> </u>	23	0	0	黛		food		0	٥	4
10	0	0	0	24	Food obtained from app Food received at proper			0	0			IN	OUT	NA	NO	Highly Susceptible Popu		0		
11	×	0			Food in good condition, Required records availa	safe, and unadultera		0	0	5	24	0	0			Pasteurized foods used; prohibited food	as not offered	0	0	•
	0	0	×	0	destruction			0	0				OUT			Chemicals		_	~	
13	0	0		NO	Food separated and pro	n from Contaminat otected	lion	0	0	4	25	щo	0	X		Food additives: approved and properly Toxic substances properly identified, st		0	8	5
14	×	0			Food-contact surfaces: Proper disposition of un			_		5		IN	OUT	_		Conformance with Approved Compliance with variance, specialized			_	
15	2	0			served	Isale lood, letuilled l	ood not re-	0	0	2	27	0	0	×		HACCP plan	process, and	0	0	5
				God	d Retail Practices a	are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objec	ts into foods.			
				0	T=not in compliance		COS=corre	GOO					ICE	8		R-repeat (violation of the sa	me code omvielon)			
					Complian	ce Status	003-0016		R		Ē					Compliance Status	ine code provision)	COS	R	WT
2	_	OUT	Past	euríze	Sate Food of eggs used where requ	i and Water uired		0	0	1	45	_	UT K	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, prop	erly designed,	0	0	1
2	_				lice from approved sour obtained for specialized p			00	0	2	$\vdash$	+	0			and used		-	-	-
_		OUT			Food Tempe	rature Control		-		_	46		_			g facilities, installed, maintained, used, t	test strips	0	0	1
3	1	0	Prop		oling methods used; ade	quate equipment for	temperature	0	0	2	47	_	≣(N UT	ontoo	d-con	Physical Facilities		0	0	1
3	_				properly cooked for hot	holding				1	42	_				water available; adequate pressure		0		2
3	_				thawing methods used eters provided and accur	rate		0	0	1	49	_	o s	Sewage	e and	stalled; proper backflow devices I waste water properly disposed		0		2
	_	OUT	_			ntification		-			51	_				es: properly constructed, supplied, clean			_	1
3	5		Food	l prop	erly labeled; original con			0	0	1	52		-	-		use properly disposed; facilities maintain	ied	0	0	1
3	6	001	Insec	ts re	dents, and animals not p	od Contamination	•	0	0	2	53	-+	-			ilities installed, maintained, and clean intilation and lighting; designated areas (	used	0	0	1
3	-	0			ation prevented during fo		ano 8 decim	0	0	1	F	+	τυ υτ			Administrative items		-	-	
3	_	-			leanliness	sod preparation, store	ige a unpray	0	0	+	55	-	_	Sumant	nerr	nit posted		0		
3	_	Ó	Wipi	ng ck	ths; properly used and s	stored		0	0	1	56		_		-	inspection posted		0	0	0
4	-	O OUT	Was	hing f	ruits and vegetables Proper Use	e of Utensils		0	0	1		_	_	_	_	Compliance Status Non-Smokers Protection	Act	YES	NO	WT
4	1	0			nsils; properly stored				0		57					with TN Non-Smoker Protection Act		X	<u> </u>	
4	3	0	Singl	e-use	quipment and linens; pro s/single-service articles;			0	0	1	58 55	5				ducts offered for sale oducts are sold, NSPA survey complete	d	0		0
4	4				ed properly				0											
servi	ce e	stablis	hmen	t per	nit. Items identified as cons	stituting imminent heal	th hazards shall be	corre	cted is	mmedi	ately o	or ope	ration	ns shall	ceas	Repeated violation of an identical risk facto e. You are required to post the food service	establishment permi	t in a c	onspi	icuous
		nd po .C.A. 1		most ns 68-	14-703, 68-14-706, 65, 14-708	a conspicuous manner 8, 68-14-709, 68-14-711,	<ol> <li>You have the rig 68-14-715, 68-14-71</li> </ol>	ht to n 16, 4-5	eques 320.	t a hea	ring n	egard	ing th	is repo	rt by f	fling a written request with the Commission	er within ten (10) days	of the	date	of this
	~	X	1	~	Clatt	7	09/1			3	-	17	/	-	_	4.1.1	(	)9/1	5/2	2023
Sig	natu	re of	Pers	on In	Charge				_	Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																				

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	101025

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



#### Establishment Information

Establishment Name: Subway #25056 Establishment Number #: 605161070

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 wenty-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.	
Sarage 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)							
Triple sink	QA	200								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	38					
Prep bar	39					

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)
Sliced tomatoes (Prep bar)	Cold Holding	38
Sliced ham (prep bar)	Cold Holding	38
Sliced turkey (prep bar)	Cold Holding	38
Veatballs	Hot Holding	152
Tuna (prep bar)	Cold Holding	40
Cut leafy greens (prep bar)	Cold Holding	40
Sliced tomatoes (walk in)	Cold Holding	39
Sliced turkey (walk in)	Cold Holding	38
Sliced ham (walk in)	Cold Holding	38

#### Observed Violations

Total # 5

Repeated # ()

45: Clutter of items near rear handsink and meat slicer area. Needs attention and organizing.

47: Inner area of soda fountain ice nozzle dirty.

53: Chipped brick siding where floor meets frp walls.

53: Floors dirty around triple sink, rear handsink. Wall near cash register dirty with food debris.

54: Personal items stored near meat cutter in rear area of facility. Personal items must be stored separately from food utensils and food contact surfaces.

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



### Establishment Information

Establishment Name: Subway #25056

Establishment Number : 605161070

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): an employee health policy is available.
- 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: (IN): good handwashing observed.

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: (IN): Food from approved sources.

- 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: (NA): No raw animal products present at facility during time of inspection.
- 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: (NÁ) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: 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 #25056

Establishment Number : 605161070

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Subway #25056

Establishment Number # 605161070

Water	Source:	Public
	Source:	
	Water	Source: Source: Source:

# Additional Comments