### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

18 C - A

SCORE

							OD OLNI								20					
Esta	bist	hmen	t Nar	TRE	Subway	#4663											O Fermer's Merket Food Unit			
Add					4515 HV	NY 58						_	Тур	e of E	Establi	shme	O Temporary O Seasonal	J		<b>/</b>
Chatta					Chattan	nattanooga Time in 01:00 PM AM / PM Time out 01:40: PM AM / PM														
,	City City Time in 01/05/2023 Establishment # 60525638																			
			spec		MiRoutine		Establishment #	O Complaint			-	elimin	-	a <u>-</u>		0.000	rsultation/Other			
,				DON	_						04	earrar	ary		-				36	
Risk	Cat			fact	O1	d preparat	-	O3 and employee	beha			et c	omm	only			up Required O Yes 🐹 No Number o I to the Centers for Disease Control and Preve		50	,
				85 (	ontributing	factors in					_	_			_		control measures to prevent illness or injury.			
		(C)	ırk de	algae	ted compliance	e status (IN, o											INTERVENTIONS ach liem as applicable. Deduct points for category or subc	tegory.	)	
IN	in c	ompii	ance			ompliance M Compliance	A=not applicable	NO=not observe	id COS	L D I		)S=cc	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
	IN	OUT	NA	NO			pervision		000				IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	000	~	
1	黨	0		-	Person in ch performs dut	-	, demonstrates k	mowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	-		
			NA	NO		Emp	loyse Health		-				ŏ				Proper reheating procedures for hot holding	_	00	5
	風覚	0					nployee awarene and exclusion	reporting	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	1		
	IN		NA	NO			gionic Practice						0	0	0		Proper cooling time and temperature	0	0	
4	Š	00					nking, or tobacco nose, and mouth		0	8	5		N N	00		0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Pre	venting Ce	ntamination b						X		ŏ	0	Proper date marking and disposition	ŏ	ŏ	•
_	嵐	0	0	0	Hands clean No bare hand			ods or approved	6	0 0	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8	1	0		-	Handwashin	cedures follo g sinks prope	wed erly supplied and	accessible		6	2	-	_	OUT	NA	NA NO Consumer Advisory Consumer advisory provided for raw and undercooked				
	IN 嵐	OUT	NA	NO	Food obtaine		oved Source		0		_	23	IN IN	OUT		NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	8	Food receive	ed at proper t	temperature		0	0	5	24		0	20		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0	Required rec		afe, and unadult le: shell stock ta;		0	0	ľ		IN	OUT	-	_	Chemicals	+		
	IN	OUT	NA	NO	destruction	Protection f	rem Centamin	ation	-				0	0	X		Food additives: approved and properly used	0	0	
		00	8			ted and prote	ected leaned and sanit	zed	8	8	4	26	26 K O Toxic substances properly identified, stored, used IN OUT NA NO Conformance with Approved Precedures			0	0	•		
15	_	_	Ŭ	1	Description	- 20	afe food, returned	d for a discrete set		-	2	27	_	0	_	_	Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		Ger		antinan ar		manufacto co					tion		athe		, chemicals, and physical objects into foods.	_		_
						actices at	e presentire i		GOO					_			, chemicals, and physical objects into loods.			
				00	T=not in compl			COS=corre	cted o	n-site	during						R-repeat (violation of the same code provision)			14/7
		OUT				Complianc Safe Food				R			0	UT			Compliance Status Utensils and Equipment	008	ĸ	WT
2	_				ed eggs used d ice from app				8	8	1	4	5 (				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_				obtained for sp	pecialized pr	ocessing method	ls.	ŏ	ŏ	ĩ	4	6 (	-			g facilities, installed, maintained, used, test strips	0	0	1
3		0	Prop	er co			uate equipment f	or temperature	0	0	47 O Nonfood-contact surfaces clean					tact surfaces clean	0	0	1	
3		-	cont		properly cool	tood for hot h	obina		0			4	_	UT		i cold	Physical Facilities water available: adequate pressure			
- 33	3	0	Appr	oved	thawing meth	ods used			0	0	1	4	9 0	ΟP	'lumbir	ng ins	talled; proper backflow devices	0	0	2
3		0 OUT		mom	eters provided	d and accurat			0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
3	_		_	i prop	erly labeled; o		iner; required re	cords available	0	0	1	5	_	_			use properly disposed; facilities maintained	ō	0	1
		OUT			Prevent	tion of Fee	d Contaminatio	on				5	3 (	o P	hysica	I faci	lities installed, maintained, and clean	0	0	1
3	;	0	Inse	cts, ro	odents, and an	nimals not pro	esent		0	0	2	5	4 0	0 A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	r	0	Cont	tamin	ation prevente	ed during foo	d preparation, st	orage & display	0	0	1		0	UT			Administrative items			
3	_				cleanliness	used and sta	and a		0	0	1	5					nit posted inspection posted	0	0	0
4	_				oths; properly fruits and vege		леа		0	0		Ľ	9   V	0 In	iost re	cent	Compliance Status	YES	NO	WT
4	_	OUT	_	o udo	nsils; properly	roper Use	of Utensils		~		1	5	,	-	omolic	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act			
4	2	0	Uten	sils, e	equipment and	d linens; prop	enly stored, dried		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
4	_				e/single-servic ed properly	ce articles; pr	roperly stored, us	led		8		5	9	lf	tobac	co pri	oducts are sold, NSPA survey completed	0	0	
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																				
servi marv	ce es er a	stablis nd po	shmer st the	nt per most	nit. Items identi recent inspecti	ified as consti ion report in a	tuting imminent he conspicuous mane	with hazards shall b ner. You have the rig	e corre pht to r	cted i eques	mmed	iately	or ope	mation	is shall	cease	e. You are required to post the food service establishment per lling a written request with the Commissioner within ten (10) da	mit in a o	consp	icuous
repo	L L	CA	sectio				68-14-709, 68-14-71	1, 68-14-715, 68-14-7					N	2	/ /	_	1.1			
	_	/	<u>с</u>		f; 1e			01/0	)5/2	_			-				Ól	01/0	)5/2	
Sigr	Signature of Person In Charge Date Signature of Environmental Health Specialist Date																			
						Addi	tional food safet	ty information can	De fo	und (	on or	r wet	osite,	nttp	with.g	ow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1172201 (1007. 0-10)	Please call (	) 4232098110	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: Subway #4663 Establishment Number #: 605256389

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.	

Varewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
Triple sink	QA	200					
QA bucket	QA	200					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep low boy	36
Reach in cooler	36
Walk in cooler	35

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sliced tomatoes (walk in cooler)	Cold Holding	36
Ham (walk in cooler)	Cold Holding	35
Sliced peppers (low boy)	Cold Holding	36
Tuna (prep area)	Cold Holding	36
Meatballs	Hot Holding	181
Turkey (prep area)	Cold Holding	36

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



#### Establishment Information

Establishment Name: Subway #4663

Establishment Number : 605256389

#### 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: 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: 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: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: 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: (NÁ) 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: 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 #4663

Establishment Number: 605256389

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Subway #4663

Establishment Number # 605256389

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments