

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

Follow-up Required

SCORE

COS R WT

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Date

O Farmer's Market Food Unit Subway #50254 Remanent O Mobile Establishment Name Type of Establishment 1309 Taft Hwy. O Temporary O Seasonal Address Signal Mountain Time in 11:30 AM AM / PM Time out 11:55; AM City 03/14/2023 Establishment # 605224887 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 47

04

О3

															-
- 11	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)								K						
\perp	Compliance Status COS								OS R WT Compliance Status						l
	1 8 O Person in charge present, demonstrates knowledge, and performs duties					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	I				
Ε.				Person in charge present demonstrates knowledge and					""	1001	- nen	100	Control For Safety (TCS) Foods	ı	
יו						0	0	5	16		0	×		Proper cooking time and temperatures	1
	IN	OUT	NA	NO	Employee Health				17	7 0	0	0	300	Proper reheating procedures for hot holding	I
2	2 <u>※</u> O 3 <u>※</u> O			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	Ī	
3				Proper use of restriction and exclusion	0	0	٩		IN	OUT	T NA	NO	a Public Health Control	ı	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0		Proper cooling time and temperature	Ī
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures	1
5	200	0			No discharge from eyes, nose, and mouth	0	Ō	ů	20		0	0		Proper cold holding temperatures	I
	IN OUT NA NO Preventing Contamination by Hands					21	1 🕱	0	0	0	Proper date marking and disposition	1			
6	黨	0		0	Hands clean and properly washed	0	0		22	2 0	lo	×	0	Time as a public health control: procedures and records	ı
17	1 EX O		0	0	No bare hand contact with ready-to-eat foods or approved	0	lol	5		1	_				4
L.	-		_	_	alternate procedures followed	-		-	\vdash	IN	OUT	NA	NO	Consumer Advisory	ļ
8	8 X O		EDS.	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0 8	Ιo	38		Consumer advisory provided for raw and undercooked	ı	
I,			NA NO			_	0.101		\vdash	_				food	
9	黨		_	_	Food obtained from approved source	0 0				IN	OUT	NA	NO	Highly Susceptible Populations	4
10	_	0	0	\approx	Food received at proper temperature	0	0	5	124	0	l٥	333		Pasteurized foods used; prohibited foods not offered	1
111	×	0	Щ.		Food in good condition, safe, and unadulterated	0	0	l ° I		1	-	-		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	ļ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals	l
	IN	OUT	NA	NO	Protection from Contamination				25		0	100		Food additives: approved and properly used	l
13	11 4 4 000			Food separated and protected	0	0	4	26	宴	0			Toxic substances properly identified, stored, used	j	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	

			GO	D R	ч.	UL I	PRA	TIC	ES			
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status COS R WT Compliance Status COS R									R	WT	
	OUT	Safe Food and Water			1 [OUT		Utensiis and Equipment				
28	0	Pasteurized eggs used where required	0	О	1	11	45 💥		Food and nonfood-contact surfaces cleanable, properly designed,	0	О	
29	0	Water and ice from approved source	0	0	2	1 I	40	(44)	constructed, and used	١.	I۷I	1
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT Food Temperature Control		1 I	40	•	vvarewasining racinoes, installed, maintained, dised, test surps	_		'			
		Proper cooling methods used; adequate equipment for temperature	0		Γ.	1 [47	麗	Nonfood-contact surfaces clean	0	0	1
31	0	control	١ ٥	0	2	11		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	ŏ	2
34		Thermometers provided and accurate	ō	ō	1	11	50		Sewage and waste water properly disposed	ō	ō	2
-	OUT		Ť	_	Ŀ.	11	51		Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1
	-			Τ.		11					$\overline{}$	
35	0	Food properly labeled; original container; required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	이	1
	OUT	Prevention of Feed Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	\prod	54	×	Adequate ventilation and lighting; designated areas used	0	0	1
37	級	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	1 l	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

ten (10) days of the date of the

03/14/2023 03/14/2023 Signature of Person In Charge Date Signature of Environmental Health Specialist

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Subway #50254									
Establishment Number #: 605224887									
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively restricted venue does not affirmatively restricted twenty-one (21) years of age or older.	nct access to its buildings o	or facilities at all times to	persons who are						
Age-restricted venue does not require each per-	son attempting to gain entry	y to submit acceptable fo	orm of identification.						
"No Smoking" signs or the international "Non-Sn	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.								
Garage type doors in non-enclosed areas are n	ot completely open.								
Tents or awnings with removable sides or vents	In non-enclosed areas are	not completely removed	i or open.						
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelf)					
Doubliphon			Tomporaturo (Tan	· ·					
			-						
Food Temperature									
Description		State of Food	Temperature (Fah	renhelt)					

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Subway #50254	
Establishment Number: 605224887	
Comments/Other Observations	
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Additional Commer	nts		
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Additional Comments (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Name: Subway #50254				
Additional Comments (cont'd)	Establishment Number: 605224887				
Additional Comments (cont'd)					
Additional Comments (cont'd)	Comments/Other Observations (cont'd)				
	Additional Comments (cont'd)				
see last page for additional comments.					
	see last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Subway #50254						
Establishment Number #: 605224887	1					
Courses						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Handwash sinks are accessible today and food is pro	pperly date marked.					