TENNESSEE DEPARTMENT OF HEALTH

| A CONTRACTOR | Carl Par | | | | FOOD | SERVICE ESTA | BL | Sł | IME | INT | - 11 | NSF | PEC | TIC | F | SCO | | | |
|--|---|---|---|--|---|--|---------------------|---|--|---|--|---|---|--|--|-----------------------------------|---|--|--|
| Eeta | hich | 10000 | t Nam | | Subway #32212 | | | | | | | | | | Farmer's Market Food Unit Ø Permanent O Mobile | 10 | | | |
| | | | | | 9413 Apison Pike, S | STE 114 | | | | _ | Тур | xe of E | Establi | shme | O Temporary O Seasonal | | | | / |
| Addi City | ess | | | | Ooltewah | | 01 | L:4 | 5 F | M | AJ | M/PI | M Tir | ne ou | t 02:20; PM AM / PM | | | | |
| | | | | Ċ | 09/30/2020 Estab | | | | | | _ | | | | | | | | |
| | | n Da | | | | - | | | | | | | | | L | | | | |
| Purp | ose | of In | specti | | Routine O Follow | | | | O Pro | Nimin | ary | | | | nsuitation/Other | | | 42 | |
| Risk | Cat | egon | | | O 1 第2 | 03 | hake | wine | 04 | - | | | | | up Required O Yes 🕅 No to the Centers for Disease Control a | Number of Se | | 42 | _ |
| | | | | | | | | | | | | | | | control measures to prevent illness (| | 101 | | |
| | | (He | ırk dəsi | gnat | | OODBORNE ILLNESS RI (A, NO) for each numbered item | | | | | | | | | INTERVENTIONS ach liem as applicable. Deduct points for catego | ory or subcate | gery.) | | |
| IN | in co | ompīi | ance | | OUT=not in compliance NA=not | | | | | S=cor | recte | d on-si | ite duri | ng ins | pection R=repeat (violation of the sam | | | | |
| _ | | AUT | NA | 110 | Compliance St | | COS | R | WT | | | | | | Compliance Status Cooking and Reheating of Time/Tem | | cos | R | WT |
| \rightarrow | - | _ | NA | NO | Supervi Person in charge present, dem | | - | | | | IN | OUT | NA | NO | Control For Safety (TCS) Food | | | | |
| | | 0 | NA | | performs duties Employee | ÷. | 0 | 0 | 5 | 16 17 | 00 | | × | | Proper cooking time and temperatures Proper reheating procedures for hot holding | | 8 | श्न | 5 |
| | X | | nea | | Management and food employe | | 0 | 0 | | " | | | | | Cooling and Holding, Date Marking, an | nd Time as | - | <u> </u> | |
| 3 | 黨 | 0 | | | Proper use of restriction and ex | clusion | 0 | 0 | 5 | | IN | OUT | | NO | a Public Health Control | | | | |
| | _ | | NA | | Good Hyglenic Proper eating, tasting, drinking, | | 0 | | | | 0 室 | 0 | | | Proper cooling time and temperature Proper hot holding temperatures | | 0 | 응 | |
| 5 | X | 0 | ŀ | 0 | No discharge from eyes, nose, | | 0 | ŏ | 5 | 20 | 25 | 0 | 0 | 0 | Proper cold holding temperatures | | 0 | 0 | |
| | | 001 | NA | | Preventing Centam Hands clean and properly wash | | 0 | 0 | | | * | | | | Proper date marking and disposition | | _ | 0 | Ť |
| _ | | 0 | 0 | 0 | No bare hand contact with read | | 0 | 0 | 5 | 22 | | 0 | 0 | | Time as a public health control: procedures a | ind records | 0 | 0 | |
| | x | | - | - | alternate procedures followed Handwashing sinks properly su | polied and accessible | - | 0 | 2 | | | | NA | NO | Consumer Advisory Consumer advisory provided for raw and und | sercooked | | | |
| | IN | OUT | NA | NO | Approved | Source | | | | 23 | 0 | 0 | 2 | 110 | food | | ٥ | 이 | 4 |
| | <u>尚</u> | | 0 | | Food obtained from approved s Food received at proper temper | | 0 | 0 | | | IN | OUT | | NO | Highly Susceptible Population | | | _ | |
| 11 | × | 0 | | | Food in good condition, safe, an Required records available: she | nd unadulterated | 0 | 0 | 5 | 24 | 0 | 0 | × | | Pasteurized foods used; prohibited foods not | offered | 0 | 이 | 5 |
| | | 0 | × | 0 | destruction | | 0 | 0 | | | IN | OUT | | | Chemicals | | | | |
| 13 | IN I | 001 | NA 家 | | Protection from (Food separated and protected | Contamination | 0 | 0 | 4 | 25 26 | <u>0</u> | 0 | X | | Food additives: approved and properly used Toxic substances properly identified, stored, o | used | 응 | 읭 | 5 |
| 14 | | ŏ | | l | Food-contact surfaces: cleaned | | ŏ | ŏ | 5 | | IN | OUT | NA | | Conformance with Approved Proce | edures | _ | | |
| 15 | 2 | 0 | | | Proper disposition of unsafe for served | xd, returned food not re- | 0 | 0 | 2 | 27 | 0 | 0 | 黨 | | Compliance with variance, specialized proces HACCP plan | ss, and | 0 | ٥ | 5 |
| | | | | | | | | | | oduc | tion | of p | atho | gens | chamicals and shurlest shiests lat | | | | |
| | | | | Goo | d Retail Practices are pre | ventive measures to co | ntro | l the | intr | | | | | | , chemicals, and physical objects int | to foods. | | | |
| | | | | G 00 | d Retail Practices are pre | | | | ETAI | | ACT | 1CES | 3 | | , chemicals, and physical objects int | to foods. | | | |
| | | | | | F=not in compliance | COS=corre | COO cted o | D R | during | L PR | | | 3 | | R-repeat (violation of the same coo | de provision) | cost | R | WT |
| | | OUT | | out | Finot in compliance Compliance Sta Safe Food and W | COS=corre | cted or COS | D R n-site R | during WT | L PR | ction | | 3 | | | de provision) | cos | R | WT |
| 2 | 8 | 0 | Paste | out | Finot in compliance Compliance Sta Safe Food and W d eggs used where required | COS=corre | cted o COS | R | during WT | L PR | o | UT | ood ar | | R-repeat (violation of the same coo Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly de | de provision) | _ | R | WT 1 |
| 2 | 8 9 0 | 000 | Paste Water Variar | OU1 | Finot in compliance Compliance Sta Safe Food and W d eggs used where required ice from approved source btained for specialized processi | COS=corre Nater ing methods | cted or COS O | D R n-site R | during WT | inspe | ction 5 (| O Fi | ood ar onstru | cted, | R-repeat (violation of the same con Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly de and used | de provision) Issigned, | 0 | • | WT 1 |
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| 2 3 3 3 3 | 8 9 0 1 2 3 4 5 | 000000000000000000000000000000000000000 | Paste Water Variar Prope contro Plant Appro Them | ounze and ace o r coo l food ved t | Finct in compliance Compliance Sta Safe Food and W d eggs used where required ice from approved source btained for specialized processi Food Temperature bling methods used; adequate e properly cocked for hot holding thawing methods used tens provided and accurate Food Identificat erly labeled; original container, n | COS=corre Nator ing methods Control quipment for temperature tion tequired records available | | | during WT 1 2 1 2 1 | 48 48 48 48 48 56 57 | Ction 5 (5 (7 (0 8 (9 (1 (2 (| 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | ood ar onstru Varewa lonfood lot and lumbir iewagi oilet fa sarbag | cted, ashin d-con d cold ng ins e and scilitie e/refu | R-repeat (violation of the same coo Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly de and used g facilities, installed, maintained, used, test str fact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained | de provision) Issigned, | 0 0 0 0 0 0 0 0 0 0 0 0 | | 1 1 2 2 2 1 1 |
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09/30/2020

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|-----------|----|--------|------|--------|
| Signature | of | Person | In (| Charge |

Date Signature of Environmental Health Specialist

Date

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

| PH-2267 (Rev. 6-15) | Free food safety training class | sses are available each mor | RDA 625 | |
|----------------------|---------------------------------|-----------------------------|-------------------------|--------|
| Priszzor (Nev. 6-15) | Please call (|) 4232098110 | to sign-up for a class. | hDA 02 |
| | | | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #32212 Establishment Number #: 605174963

| 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 (Fahrenhelt) | | | | |
| Triple sink | Qa | 200 | | | | | |
| Qa bucket | Qa | 200 | | | | | |
| | | | | | | | |

| Equipment l'emperature | | | | |
|------------------------|--------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
| Walk in | 34 | | | |
| Reach in cooler | 36 | | | |
| | | | | |
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| Food Temperature | | | | | |
|----------------------------|---------------|--------------------------|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | |
| Ham | Cold Holding | 34 | | | |
| Turkey | Cold Holding | 34 | | | |
| Tuna | Cold Holding | 34 | | | |
| Tuna (walk in) | Cold Holding | 34 | | | |
| Sliced tomatoes | Cold Holding | 34 | | | |
| Sliced tomatoes (reach in) | Cold Holding | 34 | | | |
| Meatballs | Hot Holding | 172 | | | |
| Chicken (walk in) | Cold Holding | 32 | | | |
| Cut greens | Cold Holding | 36 | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #32212

Establishment Number : 605174963

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: (NA) 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: (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 #32212

Establishment Number : 605174963

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Subway #32212 Establishment Number #: 605174963

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments