TENNESSEE DEPARTMENT OF HEALTH

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FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																				
																7				
Subway Establishment Name							Tree	o of l	Establi		Farmer's Market Food Unit Ø Permanent O Mobile	9								
Address 7635 Lee Hwy. Ste.101							1 yş	xe or i	CSIGDI	snme	O Temporary O Seasonal									
City					Chattanoo	ga	Time in	01	L:2	0 F	M	A	M/P	мті	me o	ut 02:20: PM AM / PM				
Inspe		~ Do	da.		07/12/20	021 Establishmen						-								
Purp					Routine	O Follow-up	O Complaint			- O Pro			-		0.00	nsuitation/Other				
				0011	O1	1000000p	03			04	20011001	ary					Number of S		25	
Risk	Cat	-		Fact	-		÷ •	beha			st c	omin	nonh			up Required O Yes 🕱 No I to the Centers for Disease Contr			20	
				as (ontributing fa			_								control measures to prevent illne	ss or injury.			
		(1	ırk de	algna	ted compliance st											INTERVENTIONS ach liem as applicable. Deduct points for c	alogory or subcate	9967.)	
IN-	in ca	ompii	ance			iance NA=not applicab	ile NO=not observ				\$=co	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of the				-
	IN	OUT	NA	NO		mpliance Status Supervision		cos	ĸ	w1	H	IN	0.0	NA	NO	Compliance Status Cooking and Reheating of Time/I		cos	ĸ	WT
-	8	0				e present, demonstrate	s knowledge, and	0	0	5						Control For Safety (TCS)	oods		_	
		-	NA	NO	performs duties	Employee Healt	h	-			16	00	0	X	-	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	0	5
2 3	_	0				nd food employee awar	eness; reporting		0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
		-	NA	NO	,	striction and exclusion Bood Hygionic Pract	ices	0		_	18	0	0	0	¥4	a Public Health Centre Proper cooling time and temperature	н	0		
4	1	0	104	0	Proper eating, ta	asting, drinking, or toba	cco use	0	0	5	19	黨	0	0		Proper hot holding temperatures		0	0	
		0	NA	O NO		om eyes, nose, and mo nting Contamination		0	0	<u> </u>	20		8		~	Proper cold holding temperatures Proper date marking and disposition		00	8	5
		0	nun.			d properly washed	i by riands	0	0		22	× 0	6				and an and a		ŏ	
_	×	0	0	0	No bare hand or	ontact with ready-to-eat	foods or approved	0	0	5	"		OUT	×	NO	Time as a public health control: procedur Consumer Advisory	es and records	0	<u> </u>	
8					alternate proced Handwashing si	inks properly supplied a	nd accessible	0	0	2	23	0	001	104	NO	Consumer advisory provided for raw and	undercooked	0	0	
_	_	_	NA	NO	Food obtained 6	Approved Source rom approved source	•	-				-	-		NO	food	Here	<u> </u>	<u> </u>	-
	<u>尚</u>		0	122		t proper temperature		6	0			IN	OUT	_	NO	Highly Susceptible Popula		-		
11					Food in good co	indition, safe, and unad		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	×	0	destruction	is available: shell stock	tags, parasite	0	0			IN	OUT		NO	Chemicals				
13				NO	Pre Food separated	tection from Contan	lination		0	_	25	0 18	8	X		Food additives: approved and properly un Toxic substances properly identified, stor		0	8	5
14	×	ŏ				infaces: cleaned and sa	nitized	ŏ	ŏ	5	20	IN	OUT	NA		Conformance with Approved P		<u> </u>		
-	1	0				on of unsafe food, retur	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr	ocess, and	0	0	5
					served											HACCP plan				
				Goo	d Retail Prac	tices are preventiv	e measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects	into foods.			
										1 /-				5						
				00	T=not in complianc Col	e mpliance Status	COS=com		R R		inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
	_	OUT			Saf	e Food and Water			<u> </u>			0	UT			Utensils and Equipment				
28	_				ed eggs used whe lice from approv			8	0	2	4	s i				infood-contact surfaces cleanable, proper and used	y designed,	0	0	1
30	_			ance		ialized processing meth		Ô	Ō	1	4	6 1	a v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
	-	OUT	_	er co		Temperature Contro ed; adequate equipment					4	7 0				ntact surfaces clean		0	0	1
31		0	cont			est anednese eduibuigt	- ser eeniperature	0	0	2	F	_	UT			Physical Facilities		_	-1	
32	_				properly cooked			8	0		4	_	-			f water available; adequate pressure		0	8	2
33	_		<u> </u>		thawing methods eters provided an			6	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed		0	허	2
		OUT				od identification					5	_	-			es: properly constructed, supplied, cleaner	đ	Õ	Ō	1
35	;	0	Food	d prop	erly labeled; orig	inal container; required	records available	0	0	1	5	2 (o o	Sarbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
		OUT			Preventio	n of Feed Contamins	ition				5	3 (O F	hysica	al faci	lities installed, maintained, and clean		0	0	1
36	:	0	Inse	cts, ro	dents, and anim	als not present		0	0	2	5	4	0 ^	/dequa	vte ve	entilation and lighting; designated areas us	ed	0	0	1
37	'	0	Cont	tamin	ation prevented o	during food preparation,	storage & display	0	0	1		0	UT			Administrative Items				
38	_	-	-		cleanliness	d and stored		0	0	1	5	_			-	nit posted		00	0	0
39	_				ths; properly use ruits and vegetal			8	8		P	6 (0 1	Aost re	cent	inspection posted Compliance Status			NO	WT
		OUT			Prop	er Use of Utensils								_		Non-Smokers Protection	Act			
41					nsils; properly str souipment and lin	ored iens; properly stored, di	fied handled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		X	읭	0
43	-	0	Sing	le-use	single-service a	rticles; properly stored, d		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ		v
44		0	Glov	es us	ed properly			0	0	1										
																Repeated violation of an identical risk factor e. You are required to post the food service e				
mann	er ar	nd po	st the	most	recent inspection r		anner. You have the rig	pht to r	eques							fling a written request with the Commissioner				
- epor	~	7	2000	10.00								1	0	/	r	1.1			.	
		\mathcal{I}	V	٦	+/	e	07/:	12/2	021	L	_	/	6	17	L	the	C)7/1	.2/2	2021
Sign	atur	re of	Pers	ion In	Charge				[Date	Sig	natu	ire of	Envir	onme	ental Health Specialist				Date

	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodser	/ice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629
	Please call () 4232098110 to sign-up for a class.	112-1-123

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway Establishment Number #: 605263082

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.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Triple sink	CL	50									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	38

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Tuna Drive thru	Cold Holding	41				
Sliced tomatoes (drive thru)	Cold Holding	40				
Ham drive thru	Cold Holding	39				
Grilled chicken drive thru	Cold Holding	40				
Ham (walk in cooler)	Cold Holding	37				
Turkey (walk in)	Cold Holding	37				
Meatballs	Hot Holding	166				
Ham	Cold Holding	38				
Tuna	Cold Holding	41				
Grilled chicken	Cold Holding	39				

Observed	Violations
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Total # 3

Repeated # 0

33: Multiple frozen foods left out to thaw at room temperature. Frozen foods must be thawed under running water, in a cold holding unit, or cooked frozen.
46: Triple sink QA dispenser not working properly. Test strip does not display consistent sanitizer reading. Food prep employees mentioned QA dispensers clogs. Establishment using CL sanitizer packets at 50ppm CL.

51: No handsoap in mens restroom.



Establishment Information

Establishment Name: Subway

Establishment Number : 605263082

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: (NA) No TCS foods reheated for hot holding.
- 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: (NA) 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

Establishment Number: 605263082

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Subway

Establishment Number # 605263082

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Reinhart	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Triple sink QA not consistent. Test strips showing white and splotches of blue. Food prep employee notified me of QA system clogging in the past.