

**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

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

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.

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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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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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.