

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Remanent O Mobile

1238 TAFT HWY Suite 184

O Temporary O Seasonal

Signal Mtn. City

Time in 01:45 PM AM/PM Time out 02:30: PM AM/PM

Inspection Date

Address

Purpose of Inspection **E**Routine

517 Subs

O Follow-up

07/13/2023 Establishment # 605167605

O Complaint O Preliminary

O Consultation/Other Follow-up Required

O Yes 疑 No

Number of Seats 50

SCORE

Risk Category О3 04

Embargoed 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe			id		0	OS		
					Compliance Status	cos	R	WT]
	IN	OUT	NA	NO	Supervision				ı
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	l
	IN	OUT	NA	NO	Employee Health				ı
2	$\exists X$	0			Management and food employee awareness; reporting	0	0		L
3	×	0			Proper use of restriction and exclusion	0	0	5	L
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	١ ٠	ш
	IN	OUT	NA	NO	Preventing Contamination by Hands				L
6	100	0		0	lands clean and properly washed		0		L
7	巡	0	0	0	io bare hand contact with ready-to-eat foods or approved Itemate procedures followed		0	5	ı
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	200	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0	1	П
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	ш
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ı
	IN	OUT	NA	NO	Protection from Contamination				1
13	0	0	窳		ood separated and protected		0	4	ı
14	X	0	0		ood-contact surfaces: cleaned and sanitized		0	5	ı
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	1

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25			X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	Ŭ	_	~			HACCP plan	HACCP plan	HACCP plan

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	r
		Gloves used properly	0	0	-

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pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n ten (10) days of the date of th

07/13/2023

Signature of Envi mental Health Specialist 07/13/2023

Date

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

Date

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



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Establishment Name: 517 Subs

Establishment Number # | 605167605

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 (Fahrenhelt)
Three compartment sink Sani bucket	Chlorine Chlorine	100 100	

Equipment Temperature					
Description	Temperature (Fahrenheit				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Deli ham-prep top	Cold Holding	40
Tuna salad-cold drawer	Cold Holding	34
Vegetable beef soup	Hot Holding	154
Meatballs	Hot Holding	170
Chili	Hot Holding	160
Diced tomatoes-large prep top	Cold Holding	40
Macaroni salad-merch unit	Cold Holding	40
Chicken salad-walk in	Cold Holding	40
Deli turkey-walk in	Cold Holding	40
Sliced tomatoes-walk in	Cold Holding	40

Observed Violations
Total # 2
Repeated # ()
39: Store wiping cloths in sanitizer solution when not in use. Use sanitized
wiping cloths for prep counter in between uses and as needed.
53: Ceiling tiles missing behind prep area. Some cove base is missing in
kitchen. Replace missing ceiling tiles and cove base for easy cleaning.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: 517 Subs Establishment Number: 605167605

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) an employee illness policy is posted.
- 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: (IN) Observed proper handwashing by employees. Employee swept floor and washed hands prior to donning gloves and conducting food prep.
- 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: (IN) Food obtained from approved source
- 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 product in facility.
- 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: No cooling of TCS foods observed during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

stablishment Name: 517 Subs		
Establishment Number: 605167605		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information						
Establishment Name: 5 Establishment Number #						
Establishment Number #.	605167605					
Sources						
Source Type:	Food	Source:	Gordon			
Source Type:	Water	Source:	Water is from approved source			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments