

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Su	Subway #50254		 Farmer's Market Food Unit 			
		Type of Establishment	Permanent	O Mobile		
	1309 Taft Hwy	Type or Establishment	0.7	•		

Signal Mountain Time in 10:45 AM AM / PM Time out 12:30; PM City 03/10/2023 Establishment # 605224887 Embargoed 0 Inspection Date

O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other

Number of Seats 47 Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=α	orrecte	d on-si	te dur	ing ins	spection
					Compliance Status	COS	R	WT						
	IN OUT NA NO Supervision		Supervision					IN	оит	NA	NO	C		
1	1 🕱 O Person in charge present, demonstrates knowledge, and performs duties		0	0	5	10	0	0	425	0	Prog			
	IN	ОИТ	NA	NO	Employee Health				17		_	8	×	Prog
2	X	-	-		Management and food employee awareness, reporting	0	0		H	Ť	Ť	Ť	-	Co
3	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	-
	IN	ОUТ	NA	NO	Good Hygienic Practices				18		0	0	X	Prog
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Prog
5	200	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20	1 2	0	0		Prog
	IN	OUT	NA		Preventing Contamination by Hands				2	1 0	26	0	0	Prop
6	滋	0		0	Hands clean and properly washed	0	0		2	0	0	X	0	Tim
		No bare hand contact with ready-to-eat foods or approved	0	0	5 5	Ľ	_	_		_				
					alternate procedures followed		\Box		IN	OUT	NA	NO		
8	0	120			Handwashing sinks properly supplied and accessible 0 0 2 23 0 0		l٥	×		Con				
		_	NA	NO				_		_	-			food
9	黨	_			Food obtained from approved source	0	0	l I		IN	OUT	NA	NO	
10	0	0	0	1000	Food received at proper temperature	0	0	١. ١	2	0	l٥	333		Past
11	×	0			Food in good condition, safe, and unadulterated	condition, safe, and unadulterated								
12	O O SS O Required records available: shell stock tags, parasite O O IIN OUT NA NO		NO											
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Foo
13	0	0	窳		ood separated and protected		0	4	2	夏	0			Tax
14	×	0	0	1	ood-contact surfaces: cleaned and sanitized		0	5		IN	OUT	NA	NO	
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Corr

ш		cos	R	WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	Ů
	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	1 1
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	25	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0		巡		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	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	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	W.1	R-repeat (violation of the same code provision Compliance Status	cosi	R	W
	OUT	Utensils and Equipment	1000		
45	Ħ	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	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	ा	0	_
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hearing reg 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

03/10/2023

Date Signa

03/10/2023

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Subway #50254
Establishment Number #: 605224887

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)		
Triple Sink	QA	300			

Equipment Temperature				
Description Temperature (Fah				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Deli ham (prep top)	Cold Holding	39
Roast beef (prep top)	Cold Holding	37
Sliced tomatoes (prep top)	Cold Holding	40
Cut green (prep top)	Cold Holding	41
Sliced tomatoes (reach-in)	Cold Holding	38
Turkey (walk-in)	Cold Holding	37
Sliced tomatoes (walk-in)	Cold Holding	36
Meatballs	Hot Holding	155
Milk (one door merch)	Cold Holding	38

Observed Malariana
Observed Violations
Total # 6 Repeated # 0
8: Box of green bell peppers blocking handwashing sink in back food prep area.
(Violation corrected during violation.)
21: Unpackaged Cooked Eggs in walk-in cooler and reach-in cooler not labeled or date marked. TCS Foods must be properly labeled and dated marked if held
more than 24 hours after opening. 37: Bucket of standing water under fountain drink machine. No leaks observed. Eliminate standing water.
45: Duct tape on two-door reach-in cooler. All food and non-food contact surfaces must be smooth non-absorbent and easy to clean
47: Clean accumulated food debris in between both sides of Fountain drink machine.
54: Employee unsealed beverage in walk-in cooler. Employee belongings must be in a designated employee area.
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed employees practice proper handwashing techniques
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: 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:

- 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 food temperatures.
- 20: See food temperatures.
- 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.

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

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Establishment Name: Subway #50254					
Establishment Number #: 605224887					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					