

City

Chattanooga

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Subway Remanent O Mobile Establishment Name Type of Establishment 7635 Lee Hwy. Ste.101 O Temporary O Seasonal Address

01/10/2022 Establishment # 605263082 Embargoed 0 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 25 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Prevention

Time in 02:10 PM AM / PM Time out 02:40; PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

	N=in c	compli	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö)\$=co	rrecte	d on-si	te duri	ing ins	spection R=repeat (violation of the same code provi
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
T	610	_	_	_	Person in charge present, demonstrates knowledge, and					""	001	160	110	Control For Safety (TCS) Foods
l٦	Person in charge present, demonstrates knowledge, and performs duties		0	0	5	16	0	0	窯	0	Proper cooking time and temperatures			
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0		Proper cooling time and temperature
4	100	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1	0	0	0	Proper hot holding temperatures
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0	ů	20	0.00	0	0		Proper cold holding temperatures
	IN	OUT	NA	-	Preventing Contamination by Hands				21	X	0	0	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	0	年	Time as a public health control: procedures and records
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		1 -	-	-		
Ŀ	-		Ľ		alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory
8	区	0		T LUB	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	30		Consumer advisory provided for raw and undercooked
—	_	-	NA	NO		-				_	-			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations
10	_	0	0	120	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods used; prohibited foods not offered
11	×	0	\perp		Food in good condition, safe, and unadulterated	0	0	5	1	_	Ľ	-		r dotter ace roods does, promotes roods not oriered
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		Food additives: approved and properly used
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into fo

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	GOOD RETAIL PRACTICES												
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT		
	OUT	Safe Food and Water					OUT	Utensiis and Equipment					
28	0	Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	-		
29		Water and ice from approved source	0		2	l L**		constructed, and used		Ľ	<u> </u>		
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4		
	OUT	Food Temperature Control				L**	49 Vvarewashing racilities, installed, maintained, used, test strips			Ľ	_ '		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	Nonfood-contact surfaces clean	0	0	1		
31	١٠	control	١٠	١٩	2		OUT	Physical Facilities					
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2		
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices		0	2		
34	0	Thermometers provided and accurate	0	О	1	50	0	Sewage and waste water properly disposed	0	0	2		
	OUT	Food Identification				51	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1		
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
	OUT	Prevention of Feed Contamination						53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items					
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	_		
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	۰		
40	0	Washing fruits and vegetables	0	О	1	1 [YES	NO	WT		
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		_			
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	X	0	$\overline{}$		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0		
43		Single-use/single-service articles; properly stored, used	0		1	59	1	If tobacco products are sold, NSPA survey completed	0	0			
44	0	Gloves used properly	0	0	1								

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

f 01/10/2022

01/10/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Triple sink	QA	200								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	36					
Reach in cooler	36					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ham (prep area)	Cold Holding	37
Turkey (prep area)	Cold Holding	37
Sliced tomatoes (prep area)	Cold Holding	39
Tuna (prep area)	Cold Holding	37
Meatballs	Hot Holding	168
Ham (drive thru)	Cold Holding	39
Cut leafy greens (drive thru)	Cold Holding	40
Turkey (drive thru)	Cold Holding	38
Ham (walk in)	Cold Holding	36
Turkey (walk in)	Cold Holding	38
Sliced tomatoes (reach in)	Cold Holding	39

Observed Violations							
Total # 1							
Repeated # ()							
47: Plastic liners by triple sink dirty with food debris.							
""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: 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: (IN) All raw animal food is separated and protected as required.
- 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:

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	
Establishment Number: 605263082	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform	Establishment Information									
	ubway									
Establishment Number #:	605263082									
Courses										
Sources										
Source Type:	Water	Source:	Public							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comme	nts									