



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 87

Establishment Name Subway Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
 Address 3641 Brainerd Road, Suite A ☐ Temporary ☐ Seasonal  
 City Chattanooga Time in 02:06 PM AM / PM Time out 02:55 PM AM / PM  
 Inspection Date 07/22/2021 Establishment # 605240190 Embargoed 2  
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 20

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
<b>Supervision</b>															COS	R	WT	<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>															COS	R	WT
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties													16	IN	OUT	NA	NO	Proper cooking time and temperatures												
2	IN	OUT	NA	NO	Management and food employee awareness, reporting													17	IN	OUT	NA	NO	Proper reheating procedures for hot holding												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion													<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>																	
4	IN	OUT	NA	NO	Good Hygienic Practices													18	IN	OUT	NA	NO	Proper cooling time and temperature												
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use													19	IN	OUT	NA	NO	Proper hot holding temperatures												
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth													20	IN	OUT	NA	NO	Proper cold holding temperatures												
7	IN	OUT	NA	NO	Preventing Contamination by Hands													21	IN	OUT	NA	NO	Proper date marking and disposition												
8	IN	OUT	NA	NO	Hands clean and properly washed													22	IN	OUT	NA	NO	Time as a public health control: procedures and records												
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed													<b>Consumer Advisory</b>																	
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible													23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food												
11	IN	OUT	NA	NO	Approved Source													<b>Highly Susceptible Populations</b>																	
12	IN	OUT	NA	NO	Food obtained from approved source													24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered												
13	IN	OUT	NA	NO	Food received at proper temperature													<b>Chemicals</b>																	
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated													25	IN	OUT	NA	NO	Food additives: approved and properly used												
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction													26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used												
<b>Protection from Contamination</b>																		<b>Conformance with Approved Procedures</b>																	
13	IN	OUT	NA	NO	Food separated and protected													27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan												
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

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

## GOOD RETAIL PRACTICES

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

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 07/22/2021 Signature of Environmental Health Specialist [Signature] Date 07/22/2021

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

**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



<b>Establishment Information</b>	
Establishment Name:	Subway
Establishment Number #:	605240190

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Walk in cooler	36

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Chicken breast	Cold Holding	50
Cut spinach	Cold Holding	44
Lettuce	Cold Holding	42
Rotisserie chicken	Cold Holding	38
Chicken	Cold Holding	38
Fresh mozzarella	Cold Holding	39
Cold cuts	Cold Holding	39
Meatballs	Hot Holding	166

### Observed Violations

Total # 4

Repeated # 0

14: Pans nested with food still in pans.

20: Chicken breast 50, lettuce 43-44

31: Cold case has no lid not able to close to allow food to recover, not able to find a thermometer some food above 41

34: Not able to find thermometer for cold lone case. Small reach in under counter not working, no food today. Do not use until able to hold food below 41

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**Establishment Information**

Establishment Name: Subway

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**Comments/Other Observations**

- 1:
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6:
- 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:
- 10:
- 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 food
- 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:
- 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.

**Establishment Information**

Establishment Name: Subway

Establishment Number : 605240190

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

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**Sources**

Source Type: Food Source: Rhinehart

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**