

Address

Risk Category

City

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

R WT

5

0 4

0 5

0 5

0 5

O Farmer's Market Food Unit Greg's Sandwich Works Remanent O Mobile Establishment Name Type of Establishment 6337 East Brainerd Road O Temporary O Seasonal Chattanooga Time in 03:40 PM AM/PM Time out 03:55; PM AM/PM

11/15/2021 Establishment # 605243470 Embargoed 0 Inspection Date

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 93 04

Follow-up Required

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IH, OUT, HA, HO) for each nam

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)																		
					Compliance Status	cos	COS R WT Compliance Status						cos	R	ŧ I			
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	1	Ш					Control For Safety (TCS) Foods	_		_
Ľ.		_			performs duties			L	П	16	_	0	0		Proper cooking time and temperatures	0	0	2
	IN	_	NA	NO	Employee Health	_			ш	17	0	0	0	300	Proper reheating procedures for hot holding	Ò	C	긴
2	-86	0			Management and food employee awareness; reporting	0	0	١.	Ш			оит		NO	Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	l°	П			001	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	0	0	0	×	Proper cooling time and temperature	0	Т	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	×	0	0	0	Proper hot holding temperatures	0	0	Л
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l°.	Ш	20	2	0	0		Proper cold holding temperatures	0	0	
		OUT	NA	1000	Proventing Contamination by Hands				1	21	×	0	0	0	Proper date marking and disposition	0	0	Ŋ
6	凝	0		0	Hands clean and properly washed	0	0		П	22	0	0	X	0	Time as a public health control: procedures and records	0	l٥	ŞÌ.
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ш		-			_		Ľ	Ľ	1
Ŀ	-	_	ŭ		alternate procedures followed		_	Ь.	1		IN	OUT	NA	NO	Consumer Advisory		_	_
8	-				Handwashing sinks properly supplied and accessible	0	0	2	1.	23	0	ol	33		Consumer advisory provided for raw and undercooked	0	Ιo	ı۱
<b>.</b>			NA	NO	Approved Source	-		_	ч.					_	food	-	Ľ	_
9	0-0	_	_	_	Food obtained from approved source	0	0	1	Ш	ш	IN	OUT	NA	NO	Highly Susceptible Populations		_	_
10	0	0	0	28	Food received at proper temperature	0	0	1 5	Ш	24	0	ol	333		Pasteurized foods used; prohibited foods not offered	0	Ιo	s١
111	×	0	Ь.		Food in good condition, safe, and unadulterated	0	0	1 。	Ш		_	_	-		, , , , , , , , , , , , , , , , , , , ,	_	匚	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OUT		NO	Chemicals			
			NA	NO	Protection from Contamination				1	25		0	3%		Food additives: approved and properly used	0	ТО	ग
13	黛	0	0		Food separated and protected	0	0	4	]	26	1	0			Toxic substances properly identified, stored, used	0	C	זו
	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5	1		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	×	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	0	0	7

#### 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=com					ion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT	Safe Food and Water		OUT Utensils and Equipment		Utensiis and Equipment					
28 29	_	Pasteurized eggs used where required Water and ice from approved source	8	8	1 2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods		ŏ	1	1	_	We would be to the state of the	1	1	
	OUT	Food Temperature Control				46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1 1
31	0	Proper cooling methods used; adequate equipment for temperature	6	6	2	47	0	Nonfood-contact surfaces clean	0	0	1
٠.	_	control	_	-	-		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	
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	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 Food 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	О	
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	, o
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	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	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

You have the right to request a hearing regar ten (10) days of the date of the

11/15/2021 11/15/2021 Signature of Person In Charge Date Signature of 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



1		_	_		
⊢stal	hire	hment	min	ormatic	ın

Establishment Name: Greg's Sandwich Works
Establishment Number # 605243470

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)		

Equipment Temperature			
Description	Temperature ( Fahrenheit)		

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chicken salad	Cold Holding	40
Diced tomatoes	Cold Holding	40
Coleslaw	Cold Holding	40

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



Establishment Informa	ation	
Establishment Name: Gi	reg's Sandwich Works	
Establishment Number :	605243470	

1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: (IN) All raw animal food is separated and protected as required. 14: 15: 16: 17: 18: 19: 20: Proper cold holding temperatures observed.
2: 3:
3:
4.
4.
5:
6:
7:
8:
9:
10:
11:
12:
13: (IN) All raw animal food is separated and protected as required.
14:
15:
<u>16</u> :
17:
18:
19:
20: Proper cold holding temperatures observed. 21: 22: 23: 24: 25: 26: 27: 57:
21. 22.
22. 22·
23. 24·
25·
26·
27·
57 <sup>.</sup>
58:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Greg's Sandwich Works	
Establishment Number: 605243470	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional confinents.	

Establishment Information

Establishment Name: Greg's Sandwich Works					
Establishment Number #: 605243470					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
#13 and #20 corrected.					

Establishment Information