

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Mac's Subs & Fries Inc (mobile) O Permanent MMobile Establishment Name Type of Establishment 1715 Lahugh Drive O Temporary O Seasonal Address Chattanooga Time in 01:53 PM AM/PM Time out 02:29: PM AM/PM City 02/14/2022 Establishment # 605263050 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

	N≃in o	compl	liance		OUT=not in compliance NA=not applicable NO=not observe	ed		S	\$=c	orrecte	id on-si	te duri	ing ins	spection R*repeat (violation of the same code provi	
					Compliance Status	cos	R	WT		Compliance Status					
	IN	out	T NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	
17	鼷	6		Person in charge present, demonstrates knowledge, and O O 5		5						Control For Safety (TCS) Foods			
ľ	1 8 0			performs duties	١.	ľ	9	10	_	0	×	0	Proper cooking time and temperatures		
	IN	OUT	T NA	NO	Employee Health					7 0	0	0	X	Proper reheating procedures for hot holding	
2	DK.	0			Management and food employee awareness; reporting	0	0 0 5			l				Cooling and Holding, Date Marking, and Time as	
3	×	0			Proper use of restriction and exclusion	0				IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	T NA	NO	Good Hygienic Practices				18	8 0	0	0	×	Proper cooling time and temperature	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	-	0	0	0	Proper hot holding temperatures	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ı °	20	0 25	0	0		Proper cold holding temperatures	
	IN OUT NA NO Preventing Contamination by Hands						1 0	0	0	124	Proper date marking and disposition				
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a public health control: procedures and records	
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_		
Ŀ	-		_		alternate procedures followed	_	_	\Box		IN	OUT	NA	NO	Consumer Advisory	
8		0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	lοl	33		Consumer advisory provided for raw and undercooked	
	_	_	_	NO		-		-		_			_	food	
9	黨	0	_		Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Susceptible Populations	
10	0	0		120	Food received at proper temperature	0	0	١. ١	24	10	0	333		Pasteurized foods used; prohibited foods not offered	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		ŭ	-		r dated aced roods dated, promised roods not offered	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals	
			NA.	NO	Protection from Contamination				2		0	- XX		Food additives: approved and properly used	
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substances properly identified, stored, used	
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	Г	IN	OUT	NA	NO	Conformance with Approved Procedures	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	

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	1 [Compliance Status			COS	R	WT
OUT Safe Food and Water				OUT Utensils and Equipment				Utonsiis and Equipment				
28	0	Pasteurized eggs used where required	0	0	1	1 🗔	45	ᆔ	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	-
29		Water and ice from approved source	0		2	1 L	40	۷,	constructed, and used	10	_	٠.
30		Variance obtained for specialized processing methods	0	0	1	1 [46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	-
	OUT	Food Temperature Control				l L	46 Vvarewasning racilities, installed, maintained, u		vvarewasning racinoes, installed, maintained, dised, test surps	1	_	' '
31	0	Proper cooling methods used; adequate equipment for temperature	0		2	1 🗗	47 O OUT	ा	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	0	2			UT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 17	48 (எ	Hot and cold water available; adequate pressure	0	0	2
33		Approved thawing methods used	ŏ	Ŏ	1	114			Plumbing installed, proper backflow devices	Ĭŏ		2
34	0	11 2	0	О	1	1 🗔		-	Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		l h	51 (Toilet facilities: properly constructed, supplied, cleaned	ŏ	ō	1
35	0	Food properly labeled; original container; required records available	0	0	1	1 1-	-		Garbage/refuse properly disposed, facilities maintained	0	o	1
_	OUT	Prevention of Food Contamination		_		53		ᆔ	Physical facilities installed, maintained, and clean		0	1
36	0	Insects, rodents, and animals not present	0	0	2	1 1-	_	_	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		0	TUK	Administrative Items			
38	0	Personal cleanliness	0	0	1				Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	1 13	56	ा	Most recent inspection posted	0	0	ı v
40	0	Washing fruits and vegetables	0	0	1	1 Г	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils		_		1 🗆		\neg	Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	W	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] [5	59		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 regarding this rep ten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/14/2022 Signature of Person In Charge

Date Signatu

02/14/2022 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: Mac's Subs & Fries Inc (mobile)
Establishment Number ≠: [605263050

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 (Fahrenheit)				
Triple sink not set	Chlorine						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Cold Holding	Temperature (Fahrenheit)
	138
	30
Cold Holding	39
Hot Holding	144
Hot Holding	138

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mac's Subs & Fries Inc (mobile)

Establishment Number: 605263050

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.

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- 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.

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- 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: 20:

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Mac's Subs & Fries Inc (mobile)				
Establishment Number: 605263050				
Comments/Other Observations (cential)				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment information							
Establishment Name: Mai Establishment Number #:	c's Subs & Fries Ir	nc (mobile)					
Catabilatificiti (valide) #;	605263050						
Sources			7				
Source Type:	Food	Source:	Chattanooga hotel supply				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commen	ts						

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