## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100	THE P	A. C.														
Establishment Name							Tur	ve of i	Establi	shmu	Fermer's Merket Food Unit     @ Permanent O Mobile	L	ł				
Address 5018 Hixson Pike								. 19	2011	Louden	211114	O Temporary O Seasonal					
City					Hixson Time in	11	.:3	0 A	M	A	M/P	м ті	ne o	ut 12:15; PM AM / PM			
	ertic	on Da	te		03/20/2023 Establishment # 60518143			_		_							
			spect		Routine O Follow-up O Complaint			- O Pr			-		0.00	nsultation/Other			_
		tegon			01 122 03			04		,		-		up Required O Yes 🙀 No Number of S	laate	68	
NISK	CB1	-	isk F		ors are food preparation practices and employee		vior	8 mc				repo	rte	to the Centers for Disease Control and Preven			
				as c	ontributing factors in foodborne illness outbreak	_		_				_					
		(14	ırk de	algaa	FOODBORNE ILLNESS Ri led compliance status (IH, OUT, HA, HO) for each numbered item										gory.)		
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	_			)S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status			WT
	IN	OUT	NA	NO	Supervision	COS	ĸ	w1	h		оит	NA	NO	Cooking and Reheating of Time/Temperature	COS	ĸ	wi
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5	40					Control For Safety (TCS) Foods	~	~	
	IN	OUT	NA	NO	Employee Health					0	00		蓋	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
		0			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
	窝 IN	-	NA	NO	Good Hygienic Practices	•		_	18	NX.	0	0	0	Public Health Control Proper cooling time and temperature	0	0	_
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	X	ō	0		Proper hot holding temperatures	0	0	
5	层 IN	0 OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_		20	8		0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
_	2				Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	邕	0	0	0	alternate procedures followed	0	0			IN	OUT	NA	NO				
	IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	蒿		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0	~	Food obtained from approved source Food received at proper temperature	0	0			IN	OUT	_	NO	Highly Susceptible Populations			_
11	ž	ŏ			Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicais			
		OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		ŏ			Food-contact surfaces: cleaned and sanitized	ŏ	ŏ					NA	1000	Conformance with Approved Procedures		_	
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntro	the	intr	oduc	tion	ofp	atho	geni	, chemicals, and physical objects into foods.			
						600	DR	ar/A	L PR	ACT	1CE	8					
	_			OU	T=not in compliance COS=corre Compliance Status	cted or COS			inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	_	OUT			Safe Food and Water						UT			Utensiis and Equipment			
2	9	0	Wate	er and	d eggs used where required ice from approved source	0	8	2	4	5 1	54 E.			infood-contact surfaces cleanable, properly designed, and used	0	0	1
3	-	OUT	Varia	nce (	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3		0			ling methods used; adequate equipment for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean	0	0	1
3		-	contr		properly cooked for hot holding	0	0		4		UT O ⊦	lot and	t cold	Physical Facilities I water available; adequate pressure	0	01	2
3	3	0	Appr	oved	thawing methods used	0	0	1	4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices	0	0	2
3	_	OUT	Then	morm	Food Identification	0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	prop	erly labeled; original container; required records available	0	0	1	5	_	-			use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	3	o F	hysica	il fac	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 /*	\dequa	ite ve	entilation and lighting; designated areas used	0	0	1
3	_	~	_											Administrative items			
3	7	-	Cont	amina	ition prevented during food preparation, storage & display	0	0	1		19	UT						~
3	8	0	Pers	onal o	leanliness	0	0	1	5	5	0			nit posted	0	0	
4	8 9	0	Pers	onal o ng cic		0	0	1		5	0				0	0	WT
4	8 9 0	0000	Pers Wipir Was	onal o ng cio hing f	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils	0000	0 0 0	1 1 1	54	5		/ost re	cent	nit posted inspection posted Compliance Status Non-Smokers Protection Act	O YES	0 N0	WT
4	8 9 0 1 2	0000000	Pers/ Wipir Wasl In-us Uten/	onal o ng clo hing f e ute sits, e	Ideanliness ths: properly used and stored ruits and vegetables Proper Use of Utensits Insits; properly stored quipment and linens; properly stored, dried, handled	0000000	000	1 1 1 1 1 1 1 1	5	5		lost re Compli	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES	0 №	WT 0
4	8 9 0 1 2 3	0000000	Pers Wipir Was In-us Uten Sing	onal o ng cio hing f e ute sils, e e-use	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensits msils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	000 000	0 0 0	1 1 1 1 1 1 1	5	5		lost re Compli	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 №	_
4	8 9 0 1 2 3 4	000000000	Persi Wipir Wasl In-us Uten Singl Glov	onal o ng clo hing f e ute sils, e e-use es us	Ideanliness ths: properly used and stored ruits and vegetables Proper Use of Utensits Insits; properly stored quipment and linens; properly stored, dried, handled	000000	00000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 ( 6 ( 7 8 9		lost re Compli Tobacc	ance o pro co pr	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	O YES O O	000	0
41 42 43 44 Failu	8 9 0 1 2 3 4		Persi Wipir Wasi In-us Uten Singl Glov	onal o ng clo hing f e ute sits, o e-use es us y viol t perm	leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensits nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly			1 1 1 1 1 1 1 1 1 1 1	54 55 54 55	5 0 6 0 7 8 9 9		Compli Compli Cobacc Tobac Tobac	ance o pro co pr	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit	O YES O O		0 Ir food
4 4 4 4 4 4 5 4 5 5 6 1 1 1 5 6 1 1 1 1 1 1 1 1 1 1 1 1	8 9 0 1 2 3 4		Persi Wipir Wasi In-us Singi Glove st any st the section	onal on hing clo hing f e ute sils, o e-use es us t sils, o e-use es us t sils, o e-use es us t sils, o	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils: properly stored quipment and linens: properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper sit. Items identified as constituting imminent health hazards shall b recent imspection report in a conspicuous manner. You have the rig 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7			1 1 1 1 1 1 1 1 1 1 1	54 55 54 55	5 0 6 0 7 8 9 9	O C	Complia Cobacc Tobacc Tobac ment per	ermit.	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit filing a written request with the Commissioner within ten (10) days	O YES O O		0 Ir food
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4 4 4 4 5 4 5 5 6 7 6 1 1 1 5 6 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	8 9 0 1 2 3 3 4 reto reto reto reto reto		Persi Wipir Wasi Uten Singl Glov st the section	onal on ng clo hing f e ute sils, o e-use es us y viole t perm most ns 68-	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils: properly stored quipment and linens: properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper sit. Items identified as constituting imminent health hazards shall b recent imspection report in a conspicuous manner. You have the rig 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1	54 54 54 54 54 54 54 54 54 54 54 54 54 5	7 8 9 e est		Aost re Compli Tobacc Tobac Tobac Tobac Tobac	ance o pro co pro co pr i ceas n by f	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit filing a written request with the Commissioner within ten (10) days	O YES O O O		0 r food icuous of this

PH-2267 (Rev. 6-15)	Free food safety training class Please call (	ses are available each mor ) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

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



#### Establishment Information

Establishment Name: Ankar's Hoagies Establishment Number #: 605181437

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 sink - sani bucket	Chlorine	100							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
	· · · · · · · · · · · · · · · · · · ·					

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Cut toms	Cold Holding	39
Steak	Hot Holding	137
Turkey	Cold Holding	40
Chicken cooling 1 hr	Cooling	76
Cut toms	Cold Holding	39

Observed Violations		
Total #		

Repeated # ()

45: Gaskets in poor repair. Walkin door in poor repair.

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



#### Establishment Information

Establishment Name: Ankar's Hoagies

Establishment Number : 605181437

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Pic familiar with posted policy
- 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 hand washing

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: Approved
- 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: No raw proteins cooked while on site. Steak and chicken is cooked prior to noon.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken cooling within appropriate time.
- 19: Limited hot holding
- 20: All tcs foods cold holding 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using tilt for steak correctly. All steak labeled
- 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.

# Establishment Information

Establishment Name: Ankar's Hoagies

Establishment Number : 605181437

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information Establishment Name: Ankar's Hoagies

Establishment Number # 605181437

Sources							
Source Type:	Food	Source:	Us foods, crs, sysco				
Source Type:	Water	Source:	Hud				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

## Additional Comments