TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	100		A. C. S.														^	_		
Feta	bīst	men	t Nar	700	Greg's Sand	wich Works										Farmer's Market Food Unit Sermanent O Mobile	g			
Add					6337 East Br	ainerd Road					_	Тур	e of E	Establi	shme	O Temporary O Seasonal				
City					Chattanooga		Time in	11	:00) A	M	AJ	/P	и тк	me o	ut 12:00; PM AM / PM				
	whice	n Da	te		05/17/202	2 Establishment #						_	d 0							
			spect		Routine	O Follow-up	O Complaint			O Pre			-		Cor	nsuitation/Other				
		egon			01	\$2(2	03			04				Fo	low-	up Required X Yes O No	Number of S	ieats	93	
			isk i											repo	ortec	to the Centers for Disease Cont	rol and Prevent		_	
	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																			
18.5	in e			algna	OUT=not in compliance		NO=not observe		lions							ach item as applicable. Deduct points for e spection R=repeat (violation of th				
104	in ci	ompili	ance			ance Status	NO-not observe		R		Ē	recie	u on-si	ne dun	ng ins	Compliance Status			R	WT
	_		NA	NO	Dorran in sharpo pre	Supervision	autoday and					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	8	٥			performs duties	esent, demonstrates kn	owiedge, and	0	0	5		0	0	0		Proper cooking time and temperatures		0	8	5
2			NA	NO		Employee Health od employee awarenes	is; reporting	0	o		17	8	0	0	-	Proper reheating procedures for hot hold Ceeling and Holding, Date Marking	-	0	0	
3	×	0			Proper use of restric	tion and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contr				
4		OUT O	NA			A Hygienic Practices g. drinking, or tobacco		0	0			区区	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	×	0		0	No discharge from e	yes, nose, and mouth		ŏ	ŏ	5	20	0	X	0		Proper cold holding temperatures		0	0	5
	IN 注	001	NA		Hands clean and pro	g Contamination by openly washed	Hands	0	0			×	0	0 ※		Proper date marking and disposition	and seconds	0	0	
_	颩	0	0	0	No bare hand contac alternate procedures	t with ready-to-eat foo	ds or approved	0	0	5	-	IN	OUT		NO	Time as a public health control: procedu Consumer Advisory	es and records	-	<u> </u>	
8			NA	NO	Handwashing sinks	properly supplied and a	ccessible	0	0	2	23		0	篇		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0			Food obtained from	approved source		0	0	Ξ.		IN	OUT	NA	NO	1 Contractions	tions			
10 11	0	0	0	*	Food received at pro Food in good conditi	per temperature on, safe, and unadulter	rated	8	8	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	×	0	Required records av destruction	ailable: shell stock tage	s, parasite	0	0			IN	ουτ	NA	NO	Chemicais				
		OUT O	NA	NO	Protect	ion from Contamina	tion				25	0 家	0	X		Food additives: approved and properly u		0	8	5
		8			Food separated and Food-contact surface	es: cleaned and sanitiz	ed		0		20	IN	-	NA	NO	Toxic substances properly identified, sto Conformance with Approved P		0	0	_
15	_	_			Proper disposition of served	unsafe food, returned	food not re-	_	-	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
		_		-							-		-						_	
				GOO	A Retail Practice	s are preventive n	easures to co						_		geni	s, chemicals, and physical object	Into toods.			
				00	T+not in compliance		COS=corre		n-site (Suring			ICE	,		R-repeat (violation of the sam	e code provision)			
		OUT				ance Status od and Water		COS	R	WT		10	UT			Compliance Status Utensils and Equipment		COS	R	WT
2	_				ed eggs used where n	equired		0	2	1	4		o Fr			infood-contact surfaces cleanable, proper	ly designed,	0	0	1
2)	0				ed processing methods		8	0	2	4		_			and used g facilities, installed, maintained, used, te	et strins	0	6	1
		OUT	Prop	er co		perature Control adequate equipment fo	r temperature				4		-			ntact surfaces clean	1. 30 4.3	0	0	1
3		0	contr	ol				0	0	2		0	UT			Physical Facilities				
3	_				properly cooked for t thawing methods use			8	8	1	4	_	-			f water available; adequate pressure stalled; proper backflow devices		-	8	2
3	۱.	0			eters provided and ac	curate		Ō		1	5	0 (o s	ewage	e and	i waste water properly disposed		0	0	2
	_	OUT	Feed			dentification	anda av us Tabla	-			5	_	_			es: properly constructed, supplied, cleane			0	1
3	<u>'</u>	O OUT	F-000	s prop		container; required reco Food Contamination		0	0	1	5		_	-		use properly disposed; facilities maintaine ilities installed, maintained, and clean	0	0	8	1
3	;	-	Insec	ts, ro	dents, and animals n			0	0	2	5	_	-			entilation and lighting; designated areas up	Jed	ō	ō	1
3	,	0	Cont	amin	ation prevented during	g food preparation, stor	rage & display	0	0	1	F	0	υт			Administrative items				
3		-			leanliness	, pp	oge a soper	0	0	1	5		_	urrent	pern	nit posted		0	o	
3	2	Ó	Wipi	ng ck	ths; properly used an	d stored		0	0	1						inspection posted		0	0	0
4		O OUT	was	ningt	ruits and vegetables Proper I	Jse of Utensils		0	0	1						Compliance Status Non-Smokers Protection	Act	TES	NO	WT
4		0			nsils; properly stored		handed		2		5	7				with TN Non-Smoker Protection Act ducts offered for sale		X	8	
- 4	3	0	Singl	e-usi	single-service article	properly stored, dried, es; properly stored, use	d	0	0	1	5	9				oducts offered for sale roducts are sold, NSPA survey completed		0		U
4	_				ed properly				0	1										
servi	ce es	tablis	hmen	t per	nit. Items identified as o	onstituting imminent hea	ith hazards shall b	e corre	cted in	nmedi	ately (or ope	ration	is shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service e	stablishment permit	t in a c	conspi	icuous
mare repoi	era t. T.	nd po C.A. 1	st the rection	mest pr 68	recent inspection report 14-703, 68-14-706, 68-14-	t in a conspicuous manne -708, 68-14-709, 68-14-711,	r. You have the rig 68-14-715, 68-14-7	pt to n 16, 4-5	equest 320.	ahea	ring r	egard	ing thi		n by f	fling a written request with the Commissioner	within ten (10) days	of the	date	of this
4	05/17/2022 05/17/2022																			

Signature o	f Person In	Charge
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[Date	Signature of Er	vironmental	Health Specialist
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SCORE

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information 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 wenty-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)				
Three comp sink	Chlorine	100					
Sani buckets	Chlorine	100					

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
Prep unit near register	41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tuna salad-prep 1	Cold Holding	46
Deli turkey-prep unit 1	Cold Holding	45
Ham-prep unit 1	Cold Holding	46
Cooked chicken-prep unit 1	Cold Holding	46
Roast beef-3 dr reach in 1	Cold Holding	45
Sliced tomatoes-2 dr slider	Cold Holding	41
Diced tomatoes-prep top 2	Cold Holding	41
Chicken rice soup	Hot Holding	154
Chili	Reheating	168
Chicken salad prep 3-prepared yesterday	Cold Holding	51
Deli turkey	Cold Holding	41
Cooked pork	Cold Holding	41
Ground beef-2 dr tall	Cold Holding	41
Taco meat -2 dr tall 2	Cold Holding	41

Observ	red Violations

Total #

Repeated # ()

20: TCS food in two of the prep units are holding at 45-46F. Ambient temperature is 41. Maintenance was called during inspection and expected to arrive in approx 1.5 hours for service. Maintain TCS food at 41F or below.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Comments/Other Observations

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

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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved source

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) No raw animal foods cooked during inspection.

17: (IN) All TCS foods are properly reheated for hot holding.

18: Rice cooling in ice bath at 52 prepared approx 1.5 hours ago

19: (IN) Hot holding temperatures are held at 135F or above

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: (NÁ) 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: Greg's Sandwich Works Establishment Number : 605243470

Comments/Other Observations (cont'd)

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

Establishment Information

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

Sources			
Source Type:	Food	Source:	PFG
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments