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

SCORE

																	1	
Esta	bisł	hmen	nt Nar		Subway #32212					_	Typ	be of	Establ	ishme	Farmer's Market Food Unit     St Permanent O Mobile	L	L	
Add	ress				9413 Apison Pike, STE 114					_					O Temporary O Seasonal			
City					Ooltewah T	me in	10	:30	A C	Μ	A	M/P	мті	me o	ut 11:20:AM AM / PM			
Insc	ectic	on Da	ate		02/02/2022 Establishment # 605174	1963			. <u> </u>	Emba	-	d C	)					
		of In			KRoutine O Follow-up O Comp				O Pre					Cor	nsultation/Other			
Risi	Cat	tegon	v		01 102 03				04				F	ollow-	up Required 邕 Yes O No Number of	Seats	42	
		-											y rep	ortec	to the Centers for Disease Control and Preve			
				as c	FOODBORNE ILLNES				_						control measures to prevent illness or injury.			
		(11	uric de	algna											ach item as applicable. Deduct points for category or subca	egory.	)	
IN	•in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not of Compliance Status		ost	R		\$=co	recte	d on-t	site dur	ing ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO			_				IN	001	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, ar performs duties.	d (	0	0	5	16	0	0	32	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
		OUT	NA	NO	Employee Health Management and food employee awareness, reporting		0				ŏ	ŏ	õ		Proper reheating procedures for hot holding	ŏ	00	5
		0 0			Proper use of restriction and exclusion	_	-	8	5		IN	001	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO				_			0	0	0		Proper cooling time and temperature	0	0	_
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		8	응	5		0	X	0	0	Proper hot holding temperatures Proper cold holding temperatures	0		
6	IN X		NA	NO	Preventing Contamination by Hands Hands clean and properly washed		0	0			*				Proper date marking and disposition	0		
7	×	0	0	ō	No bare hand contact with ready-to-eat foods or appro- alternate procedures followed		_	ō	5	22	O IN	0	O NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
		0	NA	NO	Handwashing sinks properly supplied and accessible	-	<u>o  </u>	0	2	23		0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	嵐	0			Food obtained from approved source		0	0			IN	001		NO	food Highly Susceptible Populations			
10 11	0 ※	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated		읽	8	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	_	_	0			IN	out	NA	NO	Chemicais			
43		OUT O		NO				0		25	0 18	8		J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	×	ŏ	ő		Food-contact surfaces: cleaned and sanitized			ŏ		20	IN		NA	NO	Conformance with Approved Procedures	Ľ		
15	X	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	5
	_			Georg	A Retail Practices are preventive measures i		Inst	the	Inter	-	tion	ed a	atho		, chemicals, and physical objects into foods.			
									TAI					gena	, chemicale, and physical objects into loose.			
				00		-correcte	d on		śuring						R-repeat (violation of the same code provision)	Loos		WT
	_	OUT	_		Compliance Status Safe Food and Water						0	TUK			Compliance Status Utensiis and Equipment		ĸ	wi
2		0	Wate	erand	ed eggs used where required d ice from approved source		0	8	2	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	O OUT		ance	obtained for specialized processing methods Food Temperature Control		0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used; adequate equipment for temperature	e (	0	0	2	4	_		Vonfoo	d-cor	ntact surfaces clean	0	0	1
3				t food	I properly cooked for hot holding	-	0	0	1	4	8	-			Physical Facilities I water available; adequate pressure		0	2
3	-				thawing methods used eters provided and accurate	_	_	0	1	4	_				stalled; proper backflow devices	0	0	2
		OUT			Food identification		-	_		5	_				es: properly constructed, supplied, cleaned		ŏ	
3	5		Food	d prop	perly labeled; original container; required records availab	ie (	<u> </u>	٥	1	5		-			use properly disposed; facilities maintained	0	0	1
3	_	OUT	Inse	cts.rd	Prevention of Feed Contamination odents, and animals not present		0	0	2	5	-	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
	6						-+	0	1	F	+	UT			Administrative items	-	-	
3	-	-	0.000	tamin	ation prevented during food preparation, storage & displa				11		1	~			nit posted		0	
3	7	0			ation prevented during food preparation, storage & displa cleanliness		_	_	1	1 5/	5	0 0	Dumeni	t pern		0		0
3	7 8 9	0	Pers Wipi	ional ( ng ck	cleanliness oths; properly used and stored	(	0	0	1	5					inspection posted	0	0	
3	7 8 9 0	0	Pers Wipi Was	ional ( ng ck	cleanliness	(	0	0	_	5	6					O YES	O NO	WT
3	7 8 9 0	000000000000000000000000000000000000000	Pers Wipi Was	ional ( ing ck ihing f	cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils msils; properly stored		0	0	1	5	6 1 7 8		Vlost re Compli	ance	inspection posted Compliance Status	O YES	0 №	0
3 3 4 4 4	7 8 9 0 1 2 3	00000000	Pers Wipi Was In-us Uten Sing	ional ( ing ck hing f se ute sils, c	cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils insils; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used		0 0 0 0 0	000000000000000000000000000000000000000	1 1 1 1 1	5	6 1 7 8		Compli	ance o pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 №	0
3 3 4 4 4 4	7 8 9 0 1 2 3 4	000000000000000000000000000000000000000	Pers Wipi Was In-us Uten Sing Glov	ional ( ing ck hing f se ute ssils, o le-use ves us	cleanliness oths; properly used and stored fruits and vegetables <b>Proper Use of Utensils</b> msils; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly			000000	1 1 1 1 1 1 1	5	6 7 8 9		Compli Tobacc f tobac	ance o pro	inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES O O	0 <u>≥</u>	0
3 3 4 4 4 4 5 5 6 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7	7 8 9 0 1 2 3 3 4		Pers Wipi Was In-us Uten Sing Glov	sonal ( ing ck hing f hing f se ute se ute ves us ves us ves us ves us	cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils equipment and linens; properly stored, dried, handled adsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in s mit. Items identified as constituting imminent health hazards s recent inspection report in a conspicuous manner. You have	uspensio hall be of the right			1 1 1 1 1 1 1	5	5 7 8 9		Compli Tobacc F tobac ment p	ance o pro co pro	inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed	VES VES O O		0 ar food
3 3 4 4 4 4 5 5 6 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7	7 8 9 0 1 2 3 3 4		Pers Wipi Was In-us Uten Sing Glov	ional ( ing ck hing f se ute ssits, o le-use ves us ves us most ons 68-	cleanliness oths; properly used and stored fruits and vegetables <b>Proper Use of Utensils</b> msils; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in s mit. Items identified as constituting imminent health hazards s recent inspection report in a conspicuous manner. You have 14-703, 68-14-706, 68-14-708, 68-14-710, 68-14-715, 68	uspensio hall be of hall be of hall s-14-716,	0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1	5	7 8 9 or est or op	ablish eratio	Most re Compli Tobacc f tobac ment p ms shall tis repo	ance o pro co pro co pr	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	O YES O O O		0 ir food icuous of this
3 3 4 4 4 4 4 5 serv man repo	7 8 9 0 1 2 3 4 4 		Pers Wipi Was In-us Uten Sing Glov	ional ( ing ck hing f se ute visits, ( le-use ves us ves us ves us ves us to most most of 68-	cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils insils; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in s mit. Items identified as constituting imminent health hazards s recent inspection report in a conspicuous manner. You have 14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68 items identified as constituting imminent health hazards s recent inspection report in a conspicuous manner. You have 14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68	uspensio hall be of the right	0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5			Most re Compli Tobacc F tobac F tobac f tobac f tobac f tobac	ermit. I ceas	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	VES VES O O		0 icuous of this 2022
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PH-2267 (Rev. 6-15)	Free food safety training clas		RD	
	Please call (	) 4232098110	to sign-up for a class.	nDA 02

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



#### Establishment Information

Establishment Name: Subway #32212 Establishment Number #: 605174963

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	QA	200							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	36					
Reach in cooler	50					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Ham	Cold Holding	40			
Ham (walk in cooler)	Cold Holding	37			
Turkey (walk in cooler)	Cold Holding	37			
Turkey	Cold Holding	40			
Meatballs	Hot Holding	152			
Sliced tomatoes (reach in cooler)	Cold Holding	50			
Sliced green peppers (reach in cooler)	Cold Holding	50			
Tuna	Cold Holding	40			
Sliced tomatoes	Cold Holding	40			
Roast beef	Cold Holding	40			
Roast beef (walk in cooler)	Cold Holding	38			

Observed Vi	iolations
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Total # 2

Repeated # ()

20: Reach in cooler below sandwich toaster holding TCS foods at 49-50°F. TCS foods in cold holding must be 41°F or below. PIC removed all TCS foods from reach in cooler and placed them in walk in cooler capable of holding TCS foods 41°F and below. PIC placed Do Not Use signs on reach in cooler. 47: Top of toaster oven dirty.

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



#### Establishment Information

Establishment Name: Subway #32212 Establishment Number : 605174963

#### 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: Good handwashing observed.

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: Food from approved sources.

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: No raw animal products present at facility during time of inspection.

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: See temperatures.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NO) Time as a public health control is not being used during the inspection.

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: Subway #32212

Establishment Number : 605174963

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Subway #32212 Establishment Number #: 605174963

Sources				
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

#### Additional Comments

Reach in cooler under to aster over holding TCS foods 49-50°F. TCS foods must be held at 41°F or below. See #20.