

Risk Category

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8 X O IN OUT NA NO

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TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

Control For Safety (TCS) Foods

Compliance Status

Follow-up Required

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O Farmer's Market Food Unit Subway #31514 Establishment Name Permanent O Mobile Type of Establishment 8142 E Brainerd Rd O Temporary O Seasonal Address Chattanooga Time in 02:05 PM AM/PM Time out 02:35; PM City

01/19/2023 Establishment # 605245342 Embargoed 0 Inspection Date

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection **O**3

Number of Seats 53 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, HA, HO) for o

0 0

0 0

0 0 2

	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	соп	ecte
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П	Т	IN
1	鮾	0			Person in charge present, demonstrates knowledge, and	0	0	5	1 1	10	_
	IN	OUT	NA	NO	performs duties Employee Health				H	17	8
2	TX.	0			Management and food employee awareness; reporting	0	0		11	\neg	
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 [19	×
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0		l [20	145
	TAI	OUT	MA	N/O	Businestina Contembration by Handa			_	1 6	24	1

No bare hand contact with ready-to-eat foods or approved

Approved Source

Handwashing sinks properly supplied and accessible

Food in good condition, safe, and unadulterated

od Retail Practices are preventive m

O Hands clean and properly washed

alternate procedures followed

Food obtained from approved source

Food received at proper temperature

			ı		IIN	001	PAM.	MU	0
^	\sim		П						Control For Safety (TCS)
U	ľ	9	П	16	0	0	0	×	Proper cooking time and temperatures
			П	17	0	0	0	320	Proper reheating procedures for hot hol
0	0		П						Cooling and Holding, Date Markin
0	0	5	П		IN	OUT	NA	NO	a Public Health Cont
			П	18	0	0	0	涎	Proper cooling time and temperature
0	0		11	19	200	0	0	0	Proper hot holding temperatures
0	0	8	П	20	245	0	0		Proper cold holding temperatures
			1 1	21	*	0	0	0	Proper date marking and disposition
0	0		Ιĺ	22	^	0	922	^	Time as a public health control: procedu
\sim	$\overline{}$	5	Н	2.2	_		~	_	Time as a public realist control, procedu
•					IN	OUT	NA.	NO	Consumer Advisory

IN

25 O O 🕸 26 🙊 O

OUT NA NO

IN OUT NA NO

17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	文	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	٥	0	300		Pasteurized foods used: prohibited foods not offered	0	0	5

Food additives: approved and properly used

Conformance with Approved Procedures

Compliance with variance, specialized process, and

Required records available: shell stock tags, parasite 0 12 O O 🐹 0 0 destruction IN OUT NA NO **Protection from Contamination** 13 度 0 0 0 0 4 Food separated and protected 14 寒 O O Food-contact surfaces: cleaned and sanitized 0 0 5 Proper disposition of unsafe food, returned food not re 0 0 2

27 0 0 X o | HACCP plan icals, and physical objects into fo

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	COS	R	WT
	OUT				
28	_	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	家	Approved thawing methods used	O	Ō	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

specti	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT	
	OUT	Utensils and Equipment				
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	0	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48		Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items				
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0	٥	
		Compliance Status	YES	NO	WT	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0 0	
59		If tobacco products are sold, NSPA survey completed	0	0		

You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

01/19/2023

Date Signature of Environmental Health Specialist

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.

01/19/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



ı	Establishment Information
	Establishment Name: Subway #31514
I	Establishment Number #: 605245342

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)
Triple sink	QA	200	

Equipment Temperature						
Description	Temperature (Fahrenheit					

Food Temperature Description	State of Food	Temperature (Fahrenheit
Sliced ham	Cold Holding	40
Meatball	Hot Holding	150
Sliced turkey	Cold Holding	40
Sliced tomatoes	Cold Holding	40

Observed Violations
Total #
Repeated # ()
33: Chicken and meatballs thawing on counter at room temperature.
""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #31514
Establishment Number: 605245342

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: Proper 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 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: (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: Subway #31514	
Establishment Number: 605245342	
Comments/Other Observations (cont'd)	
* - 1 (1/2) 1 (0 4 4 1 1 1 1 1 1 1 1	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information						
Establishment Name: Subway #31514						
Establishment Number #:	605245342					
Sources						
Source Type:	Water	Source:	Public			
Source Type:	Food	Source:	Reinhart			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comments						