TENNESSEE DEPARTMENT OF HEALTH ~ ~ ~ ____

18/20

FO			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT																					
Establishment Name					Subway O Fermer's Merket Food Unit Permanent O Mobile																			
Address				6510 Ringgold Rd. Type of Establishment O mobile O Temporary O Seasonal																				
City					Chattan	looga			Time ir	08	3:3	0 A	M	A	//P/	M Tir	ne ou	nt 09:1	5 PN	AM /	PM			
	ectio	n Da	rte		01/26/	/2022	2 _{Establi}	ishment #	60517966				Emba	-						_				
	pose				Routine		O Follow-u		O Complaint			- O Pro			-		Cor	sultation/Ot	her					
Risi	c Cate	igon	į		01	:	222		03			04		2		Fo	ilow-i	up Required	黨	Yes O	No Number	of Seats	46	5
		R																			ent illness or injury	ention		
					on a non chi	g inclos			E ILLNESS RI												ent niness of injury			
	bio as	<u> </u>		algna							items			_							oints for category or sub		.)	
	⊨in co	тры	ance	_	OUT=not in c		ance Sta	applicable tus	NO=not observ		R			recter) on-si	ne dun	ng ins	pection Co		ce Statu	ation of the same code pro		R	WT
	IN	-	NA	NO	Decree in all		Supervis		audadaa aad					IN	ουτ	NA	NO			-	of Time/Temperature y (TCS) Feeds			
1	8	0	NA	110	performs du	ties			owledge, and	0	0	5	16			×	-	Proper cool	king time	and tempe	ratures	<u> </u>	8	5
	X	0	NA	NO	Managemer		mployee d employee		s; reporting	0	व		11	忘 IN	O OUT	O NA	NO				r hot holding Marking, and Time	_	10	
3		0		110	Proper use					0	0	5						0			th Centrel			
4	20	0	NA	0	Proper eatin	ng, tasting,	drinking, o			0	0	5	19	0	0		X	Proper cool Proper hot h	holding to	emperature	5	0	0	
	义 IN	0	NA	NO		eventing	Contami	ination by	Hands	0	0	-	20 21	0	<u>×</u>	8		Proper cold Proper date				8	8	5
6 7	<u>×</u>	0	_	0	Hands clear No bare har				ts or approved	_	2	5	22	0	0	×	0	Time as a p	ublic hea	aith control:	procedures and record	s 0	0	
. 1	邕	0	0	0	alternate pro	ocedures f	followed			0	0	2		IN	OUT	_		Consumer a		nsumer A provided fo	dvisory or raw and undercooked	+		
	IN (our O	NA		Food obtain	Å	pproved S	Source			0		23	O IN	O OUT	NA	NO	food	,		e Populations	0	0	4
10	0	0	0		Food receiv	ed at prop	er tempera	ature	at a	0	াত	5	24	0	0	20					ited foods not offered	0	0	5
	<u>米</u>	0	X	0	Food in goo Required re					0	0	Ĩ	H	IN	OUT		NO			Chemic	als	+		
H	IN (OUT	NA	NO				ontamina	tion				25	0	0	X					properly used	0	0	5
	0 送	응			Food separa Food-contac			and sanitize	ed	8	8	5	26	<u>©</u> IN	O OUT	NA	NO				tified, stored, used proved Procedures	0	0	
15	黛	0		·	Proper dispo served	osition of u	unsafe food	d, returned t	food not re-	0	0	2	27	0	0	冥		Compliance HACCP pla		iance, spec	cialized process, and	0	0	5
				Goo	d Retail P	ractices	are prev	ventive m	easures to c	ontro	l the	intr	duc	tion	of p	atho	gens	, chemica	ils, and	physical	objects into foods			
				01	T=not in comp	lance			COS=com						ICE	3			R-mite	at iviolation	of the same code provisio	2)		
			_			Complia	nce Stat		000-001		R		Ĕ		1071		_		omplia	nce Statu	18		R	WT
	8				ed eggs used	d where re-		ator		0	0	1	45					nfood-conta		nd Equips es cleanabl	le, properly designed,	0	0	1
_	0	Õ	Varia		lice from app obtained for s	specialized	d processin			8	0	2	46	+				and used	ostalled	maintained	, used, test strips	0	0	1
	_	OUT	_	er co			erature C Secuate ec		temperature				47		-			tact surface		mannannes	, usea, wat surpa	-0	0	1
_	1	<u> </u>	cont	rol						0	0	2	48		UT		loold			i Facilitie				
3	2	0	Appr	oved	properly coc thawing met	hods used	ł			0	0	1	40	_	5 P	lumbir	ng ins	water availa talled; prope	er backfik	w devices		0	0	2
3	4	O DUT	Ther	mome	eters provide		urate Iontificati	lon		0	0	1	50		_			waste water s: properly of			d, cleaned	0	0	2
3	5	0	Food	i prop	erly labeled;	original co	ontainer; re	equired reco	ords available	0	0	1	52	: () G	larbag	e/refi	se properly	dispose	d; facilities i	maintained	0	0	1
	_	OUT						tamination	1	-			53		-			ities installe				0	0	1
-	6	-			dents, and a					0	0	2	54	+ -	-	dequa	de ve				d areas used	0	0	1
	7					ted during	food prepa	aration, stor	age & display	0	0	1		-	UT				dminist	rative iter	ms			
	8 9	Ó	Wipi	ng cic	leanliness ths; properly		stored					1	55	_				nit posted Inspection p				0	0	0
4	0	O	_	hing f	ruits and veg	-	se of Uter			0	0	1		-	_	_	_			ice Statu	s tection Act	YES	NO	WT
4	1	0	in-us		nsils; propert	ly stored						1	57					with TN Non	-Smoke	Protection		X		1
4	23	0	Sing	e-use	quipment an single-servi					0	o	1	58 59					ducts offere oducts are s			ompleted		00	0
					ed properly	faster iteres	under the second	(40) 4	ar sample in another		0		and a		h.T.a.	name	-	Reported	tation of	an Identical	rick factor care much in a		atur	
serv	ice es	tablis	hmer	t perm	nit. Items ident	cified as co	nstituting in	mminent heal	Ith hazards shall b	e corre	cted is	mmedi	ately c	r ope	ration	is shall	cease	 You are rec 	quired to	post the foor	risk factor may result in re d service establishment per missioner within ten (10) of	rmit in a	consp	picuous
									68-14-715, 68-14-7								Λ	EA	1			The of the		
	01/2					26/2	022	2			プ	M	-	W	L			01/2	26/2	2022				
Sig	natur	e of	Pers	on In	Charge							Date	-					ntal Health						Date
						A	dditional fe	lood safety	information car	i be fo	und o	on ou	r web	site,	http:	://tn.g	ow/h	ealth/articl	e/eh-fo	odservice				

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(19220) (Net. 0-10)	Please call () 4232098110	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway Establishment Number #: 605179660

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	QA	300								

quipment l'emperature									
Description	Temperature (Fahrenheit)								
Right Protein Bain									

Food Temperature Decoription	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	39
Grilled Chicken (reach in)	Cold Holding	37
Salami (walk in)	Cold Holding	37
Meatballs	Reheating	186

Observed Violations

Total # 3

Repeated # ()

20: TCS foods in right protein bain holding between 45-48*F. Must be 41*F or below. Check proper operation and setting of thermostat.

53: Floors dirty behind/underneath equipment.

54: Lighting not operable in walk in freezer unit.

Establishment Information

Establishment Name: Subway

Establishment Number : 605179660

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.
- 6: (IN): Observed employees washing hands as needed.

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 products obtained 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: (NA) No raw animal products served/stored at establishment.
- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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

Establishment Number: 605179660

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Subway

Establishment Number # 605179660

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments