

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Firehouse Subs Permanent O Mobile Establishment Name Type of Establishment 5546 Hwy 153, Ste 102 O Temporary O Seasonal

> Hixson Time in 01:00 PM AM / PM Time out 01:44; PM

01/23/2023 Establishment # 605249320 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 50 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, NA, NO) for e

10	4=in c	compli	ance			D=not observe	d		co	S =∞	rrecte	d on-si	te duri	ng ins	pection
					Compliance Status		COS	R	WT						Comp
	IN	оит	NA	NO	Supervision						IN	оит	NA	NO	Cooking as
1	羅	0			Person in charge present, demonstrates knowle performs duties	dge, and	0	0	5	16	0	0	×	0	Proper cooking
	IN	OUT	NA	NO	Employee Health					17	0	O	Õ	XK.	Proper reheating
2	300	0		_	Management and food employee awareness; re	porting	0	0	\Box						Cooling and
3	×	0			Proper use of restriction and exclusion		0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices					18	談	0	0	0	Proper cooling
4	300	0		0	Proper eating, tasting, drinking, or tobacco use		0	0	5	19		0	0	0	Proper hot hold
5	*	0		0	No discharge from eyes, nose, and mouth		0	0	0	20	125	0	0		Proper cold ho
	IN	OUT	NA	NO	Preventing Contamination by Har	ds				21	*	0	0	0	Proper date ma
6	黨	0		0	Hands clean and properly washed		0	0		22	0	0	×	0	Time as a publ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or alternate procedures followed	approved	0	0	5	-	IN	OUT	NA.	NO	Title as a poor
8	100	0			Handwashing sinks properly supplied and acces	sible	0	0	2	L.	-	-	0=0		Consumer adv
	IN	OUT	NA	NO	Approved Source		- 1 - 1			23	0	0	×		food
9	200	0			Food obtained from approved source		0	0			IN	OUT	NA	NO	Higi
10	0	0	0	38	Food received at proper temperature		0	0		24	0	$\overline{}$	320		Contamination of for
11	×	0			Food in good condition, safe, and unadulterated		0	0	5	24	0	0	200		Pasteurized for
12	0	0	×	0	Required records available: shell stock tags, par destruction	rasite	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X		Food additives:
13	0	0	黨		Food separated and protected		0	0	4	26	窦	0		1	Toxic substanc
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized		0	0	5		IN	OUT	NA	NO	Conform
15	Ħ	0			Proper disposition of unsafe food, returned food served	not re-	0	0	2	27	0	0	×		Compliance wit HACCP plan

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	1	0			Toxic substances properly identified, stored, used	0	0	ō
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods. Good Retail Practices are preventive m

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control			
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
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	r
44	386	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$	_	
45	0	Food and norifood-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	0	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	T (
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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

01/23/2023

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

Date Signature of Environmental Health Specialist

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.

Date

01/23/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firehouse Subs
Establishment Number #: 605249320

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.	П
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating 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	Quat	200							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in coolers	34					
Cases	36					

Description	State of Food	Temperature (Fahrenheit
Meatballs	Hot Holding	164
Ham	Cold Holding	39
Chicken	Cold Holding	39
Roast beef	Cold Holding	39
Diced tomatoes	Cold Holding	38
Lettuce	Cold Holding	40
Tuna salad	Cold Holding	45

Observed Violations
Total # 2
Repeated # ()
31: Pan tuna salad was 45 is brought out from underneath case each time order
is made is at room temp and heating above 41, keep pan of tuan salad in pan of
lice
44: Staff with long nails needs to wear gloves to prevent contamination from nails
onto surfaces that are handled

[&]quot;"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: Firehouse Subs Establishment Number: 605249320

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.

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- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: Do not put empty boxes in front of hand sink in back, need easy access

9:

- 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 food
- 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:

19:

- 20: Should keep,pan of tuan salad in pan of ice when tuan is being brought out of cooler to make an order, heating up was 45F, case was holding meats at 38
- 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: Firehouse Subs	
Establishment Number: 605249320	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
Joe hast page is: additional comments.	

Establishment Information

Establishment Information									
	ehouse Subs								
Establishment Number #:	605249320								
Sources									
Source Type:	Food	Source:	Cheney brothers						
Source Type:	Food	Source:	Dixie produce						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								