TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE							
8		1	C. C.													O Fermer's Market Food Unit			7	
Esta	blish	imen	t Nar	ne	Subway	/ #50254						Tur	n of f	Eetabli	iehme	E Parmanant O Mobila	9			
Address					1309 Taft Hwy. Type of Establishment O Temporary O Seasonal															
City Signal Mountain				Nountain	Time in	11	1:1	5 A	١M	A	M/P	м ті	me o	ut <u>12:00</u> ; PM AM / PM						
Insp	ectio	n Da	rte		09/07/	2023 Establishment	60522488	7		_	Emba	irgoe	d 0)						
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other				
Risk	Cat				01	3 22	O 3			O 4						up Required 🛛 Yes 💢 No	Number of Se		47	
		R														I to the Centers for Disease Cont control measures to prevent illne		ion		
																INTERVENTIONS				
IN	in co	ompli		alĝ na		compliance NA=not applicable	NO=not observ		101-1							ach liem as applicable. Deduct points for o spection Rerepeat (violation of the				
IN OUT NA NO			10				COS R WT			F	Compliance Status							R	WT	
-	-	001	NPA	NO	Person in cl	Supervision harge present, demonstrates i	knowledge, and	0	0	5		IN		NA		Control For Safety (TCS)				
	IN P	OUT	NA	NO	performs du	Employee Health	-			0	16 17	00	8	<u>×</u>	0	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	0	5
	X X	0		_		nt and food employee awaren of restriction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
			NA	NO	r topet use	Good Hygienic Practice	••	Ť	0		18	0	0	0	X	a Public Health Contro Proper cooling time and temperature		0	0	
4		0				1g. tasting, drinking, or tobacc be from eyes, nose, and mouth		0	0	5	19 20	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
	IN		NA	NO	Pr	eventing Contamination b					21	1		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
_	皇鼠	0	0	0	No bare har	n and properly washed nd contact with ready-to-eat fo	ods or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedur	es and records	0	0	
8	23	0				ocedures followed ng sinks properly supplied and	accessible		0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
_	IN 嵐		NA	NO	Food obtain	Approved Source ed from approved source		0	0	_	-	IN	OUT		NO	food Highly Susceptible Popula	tions		_	-
10 11			0	×		ed at proper temperature d condition, safe, and unadult	erated	8		5	24	0	0	Ж		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	õ	×	0		cords available: shell stock ta		ō	ō			IN	OUT	NA	NO	Chemicals				
13			NA	NO		Protection from Contamin ated and protected	ation		0	4	25	0 底	0	X		Food additives: approved and properly u Toxic substances properly identified, sto		8		5
14			ő		Food-conta	ct surfaces: cleaned and sanit		ŏ	_	5	20	IN		NA	NO	Conformance with Approved P			-	
15	1	0			Proper disp served	osition of unsafe food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
				God	d Retail P	ractices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	into foods.			
											IL PR			5						
				00	T=not in comp	Compliance Status	COS=com		R		inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
- 24	_	OUT				Safe Food and Water				_		_	TUK			Utensiis and Equipment	designed			
21	9	0	Wate	er and	d ice from app	where required proved source		0	0	2	4	5 8				nfood-contact surfaces cleanable, proper and used	y designed,	0	0	1
30		OUT		ince		specialized processing methor od Temperature Control	25	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	٥	1
3	1	0	Prop		oling method	is used; adequate equipment f	for temperature	0	0	2	4	_	O N	lonfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
3:	_		Plant	t food		oked for hot holding			0	1	4	8 (0 1			water available; adequate pressure		0		2
3	_		<u> </u>		thawing met eters provide	hods used d and accurate		0	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed			0	2
	-	OUT				Food Identification		Ľ		-	5	_	-			es: properly constructed, supplied, cleane	ii		ŏ	1
3			Food	i prop		original container; required re		0	0	1	5		-	-	·	use properly disposed; facilities maintaine	d	0	0	1
30	_	OUT O	Incor	the st		ntion of Food Contaminati nimals not present	on	0	0	2	5	_				lities installed, maintained, and clean intilation and lighting; designated areas us	and a	0	0	1
37	-	-	-	_	-	ted during food preparation, st	orana R diselau	0	0	1	F	+	∞ ∩ NUT	weque	10 40	Administrative items			_	
3	_				cleanliness	ed during lood preparation, so	orage a display	6	0	1	5		_	Jument	toern	nit posted		0	0	
3	<u>ه</u>	Ó	Wipi	ng ck	ths; properly	used and stored		0	0	1		_				inspection posted		0	0	0
40		O OUT		ningt	ruits and veg	etables Proper Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection		YES	NO	WT
4	1	0	In-us		nsils; properi	ly stored	4 6		8		5					with TN Non-Smoker Protection Act		ह्य	2	-
43	_					d linens; properly stored, drie ice articles; properly stored, us		0	0		5	5 9				ducts offered for sale oducts are sold, NSPA survey completed		0		0
4					ed properly				ŏ		_									
																Repeated violation of an identical risk factor e. You are required to post the food service e				
manr	ier ar	nd po	st the	most	recent inspect		ner. You have the rig	pht to r	eques							 Four are required to post the food service e lling a written request with the Commissioner 				

	09/07/2023
nental Health Specialist	Date

Signature of Person In Charge

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)9/07/2023		Ħ	
Date	Signature of Env	ironme	

**** 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. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

09/07/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Subway #50254 Establishment Number #: 605224887

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.	
	<u> </u>

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

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in	37

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit			
Meatballs	Hot Holding	137			
Steak-prep top	Cold Holding	41			
Deli turkey-prep top	Cold Holding	41			
Sliced tomatoes-prep top	Cold Holding	41			
Sliced tomatoes-2 dr reach in	Cold Holding	38			
Tuna salad -walk in	Cold Holding	39			
Teriyaki chicken-walk in	Cold Holding	37			
Milk-1 dr merch	Cold Holding	41			

Total # 4

Repeated # ()

37: Relocate single use items from under front handwash sink soap and paper towel dispensers to prevent contamination. Also relocate box of tomatoes from next to paper towel dispenser at back handwash sink.

45: Duct tape on two door reach in cooler in front. Eliminate duct tape to keep equipment easily cleanable.

54: Open employee beverage in walk in on shelf. Store employee personal items in designated area.

56: Post most recent inspection.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605224887

Comments/Other Observations

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

2: (IN) Employees are aware of the symptoms on the illness policy.

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. Observed employee pick up something off floor and then wash hands prior to food prep.

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: No raw animal product in facility.
- 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: No cooling of TCS food observed today.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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:

***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 #50254

Establishment Number : 605224887

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Subway #50254 Establishment Number #: 605224887

SourcesSource Type:FoodSource:PFGSource Type:WaterSource:Water is from approved sourceSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments