#### **TENNESSEE DEPARTMENT OF HEALTH** VICE ESTARI ISHMENT INSPEC NU DED

(Carter)	FOOD S	ERVICE ESTA	BL	ISH	IM	ENT	r 11	ISI	PEC	тю	DN REPORT	SCO	RE		
Establishment Name	Greg's Sandwich Wor	ks					-				Farmer's Market Food Unit     Ø Permanent O Mobile	10		$\left[ \right]$	
Address	6337 East Brainerd R	oad				_	Typ	xe of t	Establi	shme	O Temporary O Seasonal				/
City	Chattanooga	Time in	01	L:1	5 F	PM	A	M / PI	M Tir	ne o	t 01:30; PM AM / PM				
Inspection Date	05/25/2022 Establish	ment # 60524347	0			Emba	argoe	d 0	)						
Purpose of Inspection		O Complaint			_					Cor	sultation/Other				
Risk Category							up Required O Yes 氨 No	Number of Se	aats	93					
Risk Category O1 122 O3 O4 Follow-up Required O Yes 2 No Number of Seats 93 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.															
43												i or injury.			
(Mark design		OBORNE ILLNESS RI (0) for each numbered iten									INTERVENTIONS sch liem as applicable. Deduct points for cate	gory or subcate	pory.)		
IN=in compliance	OUT=not in compliance NA=not app Compliance Statu					)S=cor	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the sa				-
IN OUT NA NO	1		cos	K	-	Ь		~		NO	Compliance Status Cooking and Roheating of Time/Ten		cos	ĸ	wi
1 嶽 0	Person in charge present, demonst		0	0	5		IN		NA		Control For Safety (TCS) Fee				
IN OUT NA NO	performs duties Employee He	eith	-		Ť		0 家	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읭	5
2 2 0	Management and food employee a			0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a				
3 💢 O	Proper use of restriction and excluse Good Hygienic Pro		0	0	-	18	NY.	0	0	0	Public Health Centrel     Proper cooling time and temperature		0		
4 20 0	Proper eating, tasting, drinking, or t	tobacco use		0	5	19	X	0	0		Proper hot holding temperatures		0	0	
5 X O C	No discharge from eyes, nose, and Preventing Centamina		0	0	Ľ	20	100	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
	Hands clean and properly washed		0	0			0	ō	x	_	Time as a public health control: procedures a		_	0	
7 嵐 0 0 0	No bare hand contact with ready-to alternate procedures followed	-eat foods or approved	0	0	5	-	IN	OUT			Consumer Advisory		-	-	_
8 😹 O	Handwashing sinks properly suppli		0	0	2	23	0	0	麗		Consumer advisory provided for raw and un food	dercooked	0	०	4
9 嵐 0	Food obtained from approved sour	ce	0	0			IN	OUT	NA	NO	Highly Susceptible Populatio	ans .		_	
10 0 0 0 3 11 😥 0	Food received at proper temperatu Food in good condition, safe, and u	re inadulterated	00	0	5	24	0	0	88		Pasteurized foods used; prohibited foods no	t offered	0	0	5
12 0 0 🕱 0	Required records available: shell st		ō	ŏ		H	IN	OUT	NA	NO	Chemicals			-	
IN OUT NA NO	destruction Protection from Con	tamination				25	0	0	X		Food additives: approved and properly used			0	
13 <u>資</u> 0 0 14 <u>実</u> 0 0	Food separated and protected Food-contact surfaces: cleaned an	d continued	0	0		26	N IN		NA	10	Toxic substances properly identified, stored, Confermance with Approved Prec		0	0	9
15 2 0	Proper disposition of unsafe food, n		0	0	5	27	_	001	22	NU	Compliance with variance, specialized proce		0	0	5
	served		<u> </u>	Ŭ	•	- "	Ŭ	Ŭ	~		HACCP plan		<u> </u>	<u> </u>	Ŭ
G	od Retail Practices are preve	ntive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	nto foods.			
				_	ΠA				8						
															WT
	UT=not in compliance Compliance Statu:	COS=corre	cted o	n-site	during						R-repeat (violation of the same or Compliance Status		cos	R	
OUT	Compliance Status Safe Food and Wate	•	cted o COS	R R	during WT		ction	υτ			Compliance Status Utensils and Equipment		cos]	R	1
OUT 28 O Pasteun	Compliance Statu	•	Cled o COS	R R O	during WT		o	υτ O F	ood ar		Compliance Status		_	R O	•
OUT 28 O Pasteuri 29 O Water an 30 O Variance	Compliance Status Safe Food and Wate red eggs used where required ind ice from approved source obtained for specialized processing	nethods	Cled o COS	R R O	during WT	inspe	ction 5 (	υτ Ο <sup>Γ</sup> ο	ood ar	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly d	designed,	0	-	1
OUT 28 O Pasteuri 29 O Water ai 30 O Variance OUT	Compliance Status Safe Food and Wate zed eggs used where required ind ice from approved source	B Fr methods Mtrol		R R O O O	during WT	4	ction 5 ( 6 (	ит О <sup>6</sup> О V	ood ar onstru Varewa	cted, ashin	Compliance Status Utensils and Equipment mood-contact surfaces cleanable, properly d and used	designed,	0 0	•	1
OUT 28 O Pasteuri 29 O Water an 30 O Variance OUT 31 O Proper c control	Compliance Statu: Safe Food and Wate red eggs used where required ind ice from approved source obtained for specialized processing Food Temperature Con coling methods used; adequate equip	B Fr methods Mtrol		0 0 0	during WT	44 44	ction 5 ( 6 ( 7 (		ood ar onstru Varewa Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities	designed,	0 0 0	0 0 0	
OUT 28 O Pasteuri 29 O Water an 30 O Variance OUT 31 O Proper c control 32 O Plant foo	Compliance Status Safe Food and Wate 2ed eggs used where required ad ice from approved source obtained for specialized processing Food Temperature Cost	B Fr methods Mtrol		R R O O O	during WT	44 44	Ction 5 ( 6 ( 7 ( 8 (	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	ood ar onstru Varewa Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean	designed,	0 0 0	0 0 0	1 1 2 2 2
OUT           28         O         Pasteuri           29         O         Water and           30         O         Variance           0UT         OUT         Outriance           31         O         Proper of control           32         O         Plant foo           33         O         Approve           34         O         Thermore	Compliance Status Safe Food and Wate red eggs used where required ad ice from approved source obtained for specialized processing Food Temperature Co coling methods used; adequate equip d properly cocked for hot holding d thawing methods used neters provided and accurate	B methods ntrol oment for temperature		0 0 0 0	during WT	41 42 43 44 44 44 56	Ction 5 ( 6 ( 7 ( 8 ( 9 ( 9 ( 0 (		ood ar onstru Varews Ionfoo Iot and Pumbir Sewage	cted, ashin d-cor d cold ing ins and	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	designed,	0 0 0		2 2 2
OUT 28 O Pasteun 29 O Water a 30 O Variance OUT 31 O Proper c control 32 O Plant foc 33 O Approve 34 O Thermor OUT	Compliance Statu: Safe Food and Wate 2ed eggs used where required ad ice from approved source obtained for specialized processing Food Temperature Cost coling methods used; adequate equip ad properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification	methods methods ment for temperature		00000000000000000000000000000000000000	during WT 1 2 1 1 1 1	41 42 43 44 44 56 57	ction 5 ( 6 ( 7 ( 8 ( 9 ( 0 ( 1 (		ood ar onstru Varewa lonfoo lot and Plumbir Sewage oilet fa	cted, ashin d-cor l cold og ins e and cilitie	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	designed,	0 0 0 0 0 0 0 0		2
OUT           28         O         Pasteuri           29         O         Water and           30         O         Variance           0UT         OUT         OUT           31         O         Proper of control           32         O         Plant foo           33         O         Approve           34         O         Thermore           0UT         35         O         Food pro-	Compliance Status Safe Food and Wate red eggs used where required obtained for specialized processing in Food Temperature Cou coling methods used; adequate equip d properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification operly labeled; original container; required	B methods ntrol oment for temperature n n		0 0 0 0 0	during WT 1 2 1 2 1	44 44 44 44 54 54 55	Ction 5 ( 6 ( 7 ( 9 ( 9 ( 1 ( 2 (		ood ar onstru Varews Ionfoo Iot and Pumbir Sewagi oilet fa Sarbag	cted, ashin d-cor d cold ig ins and cilitie e/refi	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	designed,	0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 2 1
OUT           28         O         Pasteuri           29         O         Water ar           30         O         Variance           0UT         OUT         Outrol           31         O         Proper of control           32         O         Plant for           33         O         Approve           34         O         Thermore           0UT         35         O         Food pro-	Compliance Statu: Safe Food and Wate 2ed eggs used where required ad ice from approved source obtained for specialized processing Food Temperature Cost coling methods used; adequate equip ad properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification	B methods ntrol oment for temperature n n		00000000000000000000000000000000000000	during WT 1 2 1 1 1 1	41 42 43 44 44 56 57	Ction 0 5 0 6 0 7 0 8 0 0 0 1 0 1 0 3 0 0 0 0 0 0 0 0 0 0 0 0 0	UT 0 F 0 V 0 V 0 F 0 F 0 S 0 T 0 F 0 F 0 F 0 F 0 F 0 F 0 F 0 F	ood ar onstru Varewa Ionfoo Iot and Pumbir Sewage oilet fa Sarbag	cted, ashin d-cor ig ins and cilitie e/refu	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	Sesigned,	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 2
OUT           28         O         Pasteuri           29         O         Water and           30         O         Variance           00UT         OUT         OUT           31         O         Proper of control           32         O         Plant foo           33         O         Approve           34         O         Thermore           OUT         35         O         Food pro- temperature           36         O         Insects,	Compliance Status Safe Food and Wate red eggs used where required ad ice from approved source obtained for specialized processing Food Temperature Con coling methods used; adequate equip d properly cocked for hot holding d thawing methods used neters provided and accurate Food Identification operly labeled; original container; requip	B methods ntrol oment for temperature ired records available mination		R 000000000000000000000000000000000000	during WT 1 2 1 2 1 1 1 1 1	42 44 44 44 45 55 55 55	Cion 5 ( 7 ( 0 0 8 ( 9 ( 0 ( 1 ( 2 ( 3 ( 4 (	UT 0 F 0 V 0 V 0 F 0 F 0 S 0 T 0 F 0 F 0 F 0 F 0 F 0 F 0 F 0 F	ood ar onstru Varewa Ionfoo Iot and Pumbir Sewage oilet fa Sarbag	cted, ashin d-cor ig ins and cilitie e/refu	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean	Sesigned,	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 2 1
OUT           28         O         Pasteun           29         O         Water and           30         O         Variance           0UT         OUT         Outriance           31         O         Proper of control           32         O         Plant food           33         O         Approve           34         O         Thermore           0UT         OUT         OUT           35         O         Food pro-           0UT         OUT         OUT           36         O         Insects,           37         O         Contamini           38         O         Persona	Compliance Status Safe Food and Wate ed eggs used where required ad ice from approved source obtained for specialized processing in Food Temperature Cer coling methods used; adequate equip id properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification perly labeled; original container; requing Prevention of Food Contain rodents, and animals not present nation prevented during food preparal I cleanliness	B methods ntrol oment for temperature ired records available mination		R         O         O           0         0         0         0           0         0         0         0           0         0         0         0           0         0         0         0           0         0         0         0	during WT 1 2 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55 55 55	Cion           0           5         (           6         (           7         (           0         0           1         (           2         (           3         (           5         (		ood ar onstru Varewo lonfoo lot and Plumbir Sewagi oilet fa Sarbag Physica vdequa	cted, ashin d-cor i cold ng ins and cilitie e/refi ll faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied; cleaned use properly disposed; facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative items it posted	Sesigned,	000000000000000000000000000000000000000	000000000000000000000000000000000000000	2 2 2 1
OUT           28         O         Pasteun           29         O         Water and           30         O         Variance           31         O         Proper of control           32         O         Plant foo           33         O         Approve           34         O         Thermore           OUT         35         O         Food pro- control           34         O         Thermore         OUT           35         O         Food pro- control         OUT           36         O         Insects,         37           38         O         Persona         39	Compliance Status Safe Food and Wate 2ed eggs used where required ad ice from approved source obtained for specialized processing in Food Temperature Con coling methods used; adequate equip id properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification perly labeled; original container; requine Prevention of Food Container rodents, and animals not present nation prevented during food preparal	B methods ntrol oment for temperature ired records available mination		0000 0000 0000 0000	during WT 1 2 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55 55	Cion           0           5         (           6         (           7         (           0         0           1         (           2         (           3         (           5         (		ood ar onstru Varewo lonfoo lot and Plumbir Sewagi oilet fa Sarbag Physica vdequa	cted, ashin d-cor i cold ng ins and cilitie e/refi ll faci de ve	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items	Sesigned,	0 0 0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1 1 1 1 0
OUT           28         O         Pasteun           29         O         Water and           30         O         Variance           31         O         Proper of control           32         O         Plant foo           33         O         Approve           34         O         Thermore           OUT         35         O         Food pro- control           34         O         Thermore         OUT           35         O         Food pro- control         OUT           36         O         Insects,         37           38         O         Persona         39         O           40         O         Washing         OUT         00T	Compliance Status Safe Food and Wate ed eggs used where required ad ice from approved source obtained for specialized processing i Food Temperature Cer coling methods used; adequate equip d properly cocked for hot holding d thawing methods used neters provided and accurate Food Identification operly labeled; original container; requ Prevention of Food Contain rodents, and animals not present nation prevented during food prepara cleanliness loths; properly used and stored fruits and vegetables Proper Use of Utens	B methods mtrol prment for temperature inted records available mination tion, storage & display		R         O         O           0         0         0         0           0         0         0         0           0         0         0         0           0         0         0         0           0         0         0         0	during           WT           1           2           1           1           2           1           1           1           1           1           1           1           1           1           1           1           1           1           1	44 44 44 44 56 57 57 57 57	ction 5 ( 6 ( 7 ( 0 0 ( 1 ( 2 ( 3 ( 4 ( 0 5 ( 6 ( 5 ( 6 (		ood ar onstru Varewo lonfoo lot and Plumbir sewagi oilet fa Sarbag Physica dequa	cted, ashin d-cor i cold ng ins and cilitie e/refu il faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Initiation and lighting, designated areas used Administrative Items it posted Inspection posted Compliance Status Non-Smokers Protection Act	Sesigned, strips	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
OUT           28         O         Pasteun           29         O         Water ar           30         O         Variance           31         O         Proper of control           32         O         Plant for           33         O         Approve           34         O         Thermore           OUT         35         O         Food pro- control           34         O         Thermore         OUT           35         O         Food pro- control         OUT           36         O         Insects,         37           38         O         Persona         39         O           40         O         Washing         OUT         41	Compliance Status Safe Food and Wate ed eggs used where required ad ice from approved source obtained for specialized processing in Food Temperature Cer coling methods used; adequate equip id properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification perly labeled; original container; requine Prevention of Food Contain rodents, and animals not present nation prevented during food preparal cleanliness loths; properly used and stored protection of sources	B methods mtrol oment for temperature irred records available mination tion, storage & display		0000 0000 0000 0000	during           WT           1           2           1           1           2           1           1           1           1           1           1           1           1           1           1           1           1           1           1	44 44 44 44 44 50 55 52 52 52 52 52 52 52 52 52 52 52 52	ction 5 ( 6 ( 7 ( 0 0 8 ( 9 ( 1 ( 2 ( 3 ( 4 ( 5 ( 6 ( 7		ood ar onstru Varewo lonfoo lot and Plumbir sewagi oilet fa Sarbag Physica vdequa Current fost re Complia	cted, ashin d-cor i cold ng ins and cilitie e/refi il faci de ve perm cent	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean Itilation and lighting; designated areas used Administrative items it posted nspection posted Compliance Status	Sesigned, strips	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 0
OUT           28         O         Pasteun           29         O         Water and W	Compliance Status Safe Food and Wate Safe Food and Wate red eggs used where required indice from approved source obtained for specialized processing in Food Temperature Con coling methods used; adequate equip id properly cooked for hot holding d thawing methods used in the specialized for hot holding d th	B methods ntrol oment for temperature irred records available mination tion, storage & display tion, storage & display tion, storage & display		R         OOOO           0         0         0         0           0         0         0         0         0           0         0         0         0         0           0         0         0         0         0         0           0         0         0         0         0         0         0	during           WT           1           2           1           1           2           1	44 44 44 44 55 55 55 55 55 55 55	ction 5 ( 6 ( 7 ( 0 0 8 ( 9 ( 1 ( 2 ( 3 ( 4 ( 5 ( 6 ( 7		ood ar onstru Varewa lonfoo Plumbir Sewagi oilet fa Sarbag Physica vdequa Current fost re Complic obacc	cted, ashin d-cor d cold g ins a and cilitie e/refu d faci te ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting, designated areas used Administrative Items it posted Compliance Status Non-Smokers Protection Act	Sesigned, strips	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 0 WT
OUT           28         O         Pasteun           29         O         Water and Water and Water and Out           30         O         Variance           31         O         Proper of control           32         O         Plant food           33         O         Approve           34         O         Thermore           0UT         35         O         Food prove           34         O         Thermore         OUT           35         O         Food prove         OUT           36         O         Insects,         Out           37         O         Contamine         Out           38         O         Persona         Out           40         O         Washing         Out           41         O         In-use ut         42           43         O         Single-ut         44	Compliance Status Safe Food and Wate Safe Food and Wate red eggs used where required ad ice from approved source obtained for specialized processing i Food Temperature Con coling methods used; adequate equip d properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification perly labeled; original container; requ Prevention of Food Container rodents, and animals not present nation prevented during food prepara i cleanliness loths; properly used and stored fruits and vegetables Proper Use of Utens ensils; properly stored equipment and linens; properly store selsingle-service articles; properly store ised properly	B methods			during           WT           1           2           1 </td <td>115pe 44 41 41 41 41 41 41 41 41 41 41 41 41</td> <td>ction 5 ( 6 ( 7 ( 9 ( 9 ( 1 ( 2 ( 3 ( 4 ( 7 ( 3 ( 6 ( 7 ( 7 ( 0 ( 7 ( 0 ( 7 ( 0 ( 7 ( 0 ( 7 ( 0 ( 8 ( 0 ( 7 ( 0 ( 7 ( 0 ( 8 ( 0 ( 7 ( 0 ( 9 ( 0 ( 7 ( 0 ( 9 ( 0 ( 1 ( 1 ( 1 ( 1 ( 1 ( 1 ( 1 ( 1 ( 1 ( 1</td> <td></td> <td>ood ar onstru Varewa lonfoo lot and Pumbir Sewage oilet fa Sarbag hysica dequa lost re lost re lobacc tobacc</td> <td>cted, ashin d-cor i cold ng ins a and collitie e/refi il faci de ve perm cent ance o pro co pro co pro</td> <td>Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned itses installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items at posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed</td> <td>Sesigned, strips</td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td></td> <td>2 2 2 1 1 1 1 1 0 WT</td>	115pe 44 41 41 41 41 41 41 41 41 41 41 41 41	ction 5 ( 6 ( 7 ( 9 ( 9 ( 1 ( 2 ( 3 ( 4 ( 7 ( 3 ( 6 ( 7 ( 7 ( 0 ( 7 ( 0 ( 7 ( 0 ( 7 ( 0 ( 7 ( 0 ( 8 ( 0 ( 7 ( 0 ( 7 ( 0 ( 8 ( 0 ( 7 ( 0 ( 9 ( 0 ( 7 ( 0 ( 9 ( 0 ( 1		ood ar onstru Varewa lonfoo lot and Pumbir Sewage oilet fa Sarbag hysica dequa lost re lost re lobacc tobacc	cted, ashin d-cor i cold ng ins a and collitie e/refi il faci de ve perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned itses installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items at posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed	Sesigned, strips	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 2 1 1 1 1 1 0 WT
OUT       28     O       29     O       30     O       31     O       32     O       33     O       34     O       35     O       0UT       36     O       37     O       38     O       39     O       40     O       41     O       43     O       Single-u       44     O       Gloves o	Compliance Status Safe Food and Wate red eggs used where required ad ice from approved source obtained for specialized processing i Food Temperature Cor coling methods used; adequate equip d properly cooked for hot holding d thawing methods used interes provided and accurate Food Identification operly labeled; original container; requ Prevention of Food Container rodents, and animals not present nation prevented during food prepara cleanliness loths; properly used and stored fruits and vegetables Proper Use of Utens ensils; properly stored equipment and linens; properly store sefsingle-service articles; properly store sefsingle-service articles; properly store sed properly fations of risk factor items within ten (90 mit. Items identified as constituting imm	B  T  T  T  T  T  T  T  T  T  T  T  T			during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	ction 5 ( 6 ( 7 ( 0 0 8 ( 9 0 1 ( 2 ( 3 0 4 ( 5 ( 6 ( 7 ( 0 0 9 0 1 ( 1 0 2 ( 1 0 1 0 9 0 1 ( 1 0 7 ( 1 0 9 0 1 0 9 0 1		ood ar onstru Varewo lonfoo Plumbir Sewagi oilet fa Sarbag Physica vdequa Current fost re Complic obacc Tobacc	cted, ashin d-cor i cold ng ins and cilitie e/refi il faci de ve perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly d and used g facilities, installed, maintained, used, test s tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Initiation and lighting, designated areas used Administrative Items it posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale	sesigned, strips			2 2 2 1 1 1 1 1 1 0 WT 0 0

	F	20
Signatu	re of Person I	In Charge

05/25/2022		1
Date	Signature of E	

05/25/2022

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class. RDA 629

vironmental Health Specialist

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



### Establishment Information

Establishment Name: Greg's Sandwich Works Establishment Number # 605243470

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.	
"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)							

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit
Coleslaw-prep unit	Cold Holding	41
Chicken salad- prep unit	Cold Holding	41
Deli turkey-prep unit	Cold Holding	41

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



#### Establishment Information

Establishment Name: Greg's Sandwich Works Establishment Number: 605243470

Comments/Other Observations	
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9	
· ·	
:	

Additional Comments See last page for additional comments.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

# Establishment Information Establishment Name: Greg's Sandwich Works Establishment Number : 605243470

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Greg's Sandwich Works Establishment Number #: 605243470

Sources		
Source Type:	Source:	

# Additional Comments