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 ^Γ 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 ⁶ 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
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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 ****
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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	
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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