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Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Penn Station Subs Remanent O Mobile Establishment Name Type of Establishment 5241 Hwy 153 O Temporary O Seasonal

Time in 02:30 PM AM / PM Time out 02:45: PM AM / PM 11/03/2020 Establishment # 605223979 Embargoed 0 Inspection Date

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

Number of Seats 81 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 117 | ¥=in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | CC |)S =∞ | rrecte |
|-----|--------|-------|------|----|---|-----|--------|----|--------------|--------|
| | | | | | Compliance Status | cos | R | WT | | |
| | IN | OUT | NA | NO | Supervision | | | | | IN |
| 1 | × | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 120 |
| | IN | OUT | NA | NO | Employee Health | | | | | 0 |
| 2 | 300 | 0 | | | Management and food employee awareness; reporting OO | | \Box | | | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN |
| | IN | ОUТ | NA | NO | Good Hygienic Practices | | | | 18 | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | |
| 5 | 200 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | ۰ | 20 | 25 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | 21 | 1 26 | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 |
| 7 | 氮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | | IN |
| 8 | × | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | 0 |
| | IN | OUT | NA | NO | Approved Source | | | | _ L23 | 10 |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | | 24 | 0 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | [27 | 1 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 黨 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 |

| | | | | | Compliance Status | cos | R | WT |
|----|-----|-----|-----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 300 | 0 | Proper reheating procedures for hot holding | 0 | 0 | ٠ |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | _ | 0 | X | 0 | Proper cooling time and temperature | 0 | 0 | |
| 19 | 0 | 0 | 文 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 145 | 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 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 80 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

s to control the introduction of pathogens, chemicals, and physical objects into foods.

| | | | G00 | | |
|----|-----|--|-----|---|---|
| | | OUT=not in compliance COS=corr | | | |
| | OUT | Compliance Status Safe Food and Water | cos | K | w |
| 00 | - | | - | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Ľ |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | Ŀ |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | 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 | |
| 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 | 1 |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | Г |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | |
| | OUT | Proper Use of Utensils | | | Т |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | 10 | Gloves used properly | 0 | 0 | |

| specti | ion | R-repeat (violation of the same code provision |) | | |
|---------------|-------------------------|--|-----|----|----|
| | | Compliance Status | COS | R | WT |
| | OUT | Utensils and Equipment | | | |
| 45 | 麗 | Food and nonfood-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 | Т | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| $\overline{}$ | | Compliance Status | YES | NO | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of the sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

11/03/2020

11/03/2020

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | | | | |
|---|-------------------------------|------------------------------|-------------------|----------|--|--|--|--|
| Establishment Name: Penn Station Subs | | | | | | | | |
| Establishment Number #: [605223979 | | | | | | | | |
| NCDA Common To be completed if | 4F7 := #M=# | | | | | | | |
| NSPA Survey – To be completed if: | | facilities at all times to n | ersons who are | | | | | |
| 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 | s in non-enclosed areas are r | not completely removed | or open. | | | | | |
| Smoke from non-enclosed areas is infiltrating in | nto areas where smoking is p | rohibited. | | | | | | |
| Smoking observed where smoking is prohibited | by the Act. | | | | | | | |
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| Warewashing Info | | | 1 | | | | | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fah | renhelt) | | | | |
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| Equipment Temperature | | | | | | | | |
| Equipment Temperature Description | | | Temperature (Fah | renheit) | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| stablishment Name: Penn Station Subs stablishment Number: 605223979 comments/Other Observations Cooler holding TCS foods less than 41°F. | |
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| Cooler holding TCS foods less than 41°F. | |
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Additional Comments

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| Establishment Name: Penn Station Subs Establishment Number: 605223979 | | | |
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| Comments/Other Observations (cont'd) | | | |
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Establishment Information

| Establishment Information | | | | | | |
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| Establishment Name: Penn Station Subs | | | | | | |
| Establishment Number #: 605223979 | | | | | | |
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| Sources | | | | | | |
| Source Type: | Source: | | | | | |
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