TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPORT

1

18/23

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																							
Ş			and the second second																	1 0			
Establishment Name		ne	Firehouse Subs																				
Address				9032 Old Lee Hwy. Ste 114 O Temporary O Seasonal													/						
City				Ooltewah Time in 02:30 PM AM / PM Time out 03:10: PM AM / PM																			
Inspection Date				01/24/2023 Establishment # 605251458 Embargoed 0																			
			spect		Routine	O Follow-up	O Complaint			O Pro			-		Cor	nsultation/Oth	or		— '				
Risk	Cat	egon	,		01	\$102	03			04				Fo	wollow-	up Required	0	Yes 🖇	16 No	Number of S	ieats	50	
		-	isk i				ices and employee ne illness outbreak										iters f	or Dises	se Cont	rol and Preven			
						FOOD	BORNE ILLNESS RJ	SK F	ACT	ORS	AND	PUI	BLIC	HEA	LTH	INTERVEN	TIONS						
IN	•in c	ompili		elĝ ne	OUT=not in com	pliance NA=not appli	cable NO=not observ	ed		CO		_				spection	R	repeat (vix	plation of th	e same code provisi	on)		
	IN	олт	NA	NO	<u> </u>	ompliance Status Supervision		cos	R	WT	F							e Statu heating		Temperature	cos	R	WT
1		0		110	Person in char	ge present, demonstr	-	0	0	5		IN		NA		Co	ontrol I	or Safe	ty (TCS)		-		
H	IN	OUT	NA	NO	performs dutie	S Employee Her	eith		U	-	16 17	00	0	<u>×</u>		Proper cookir Proper reheat				ding	0	8	5
	X X	0				and food employee aw restriction and exclusi		0	0	5		IN	оυт	NA	NO	Cooling an				g, and Time as			
		-	NA	NO	Proper use or r	Good Hygionic Pre		Ľ		-	18	0	0	0	X	Proper coolin			ith Contr erature	10	0	0	_
4	X	0		0		tasting, drinking, or to rom eyes, nose, and r		0	0	5		1	0		õ	Proper hot ho Proper cold h					0	8	
	IN	OUT	NA	NO	Prev	enting Contaminat						x			0	Proper date n					ŏ	ŏ	5
-	皇鼠	0	0	0	No bare hand		eat foods or approved	0	0 0	5	22		0	0		Time as a pu				res and records	0	٥	
8	20	0		-	Handwashing:	edures followed sinks properly supplie			0	2	23	IN O	001	NA	NO				or raw and	d undercooked	0	0	4
_	IN 宸	_	NA	NO		Approved Source from approved source		0	0			IN	OUT		NO	food Hit	ghly Su	sceptib	le Populi	ations	-	-	
10 11		8	0	×		at proper temperature condition, safe, and un		8	0	5	24	0	0	×		Pasteurized f	loods us	ed; prohi	bited foods	s not offered	0	0	5
	õ	ō	X	0		rds available: shell sto		ō	ō		H	IN	OUT	NA	NO			Chemi	cais			_	
	IN	OUT O	NA	NO	Pre	otection from Cont	amination		0		25	0 <u>©</u>	<u>o</u>	X		Food additive			<u> </u>		0	힞	5
14		0				d and protected surfaces: cleaned and	sanitized	6	ő	5	26	IN	OUT	NA	NO		mance	with Ap	proved F	Procedures	-		
15	X	0			Proper disposit served	tion of unsafe food, re	turned food not re-	0	0	2	27	0	0	×		Compliance v HACCP plan		ance, spo	icialized p	rocess, and	0	0	5
				God	d Retail Pra	ctices are preven	tive measures to co	ontro	l the	intro	duc	tion	of p	atho	gens	, chemical	s, and	physics	l object	s into foods.			
				0			AA			∃r/\			ICB	5						en en fo com iniso)			
				00		ompliance Status	COS=com			WT							mplia	ice Stat	tus	ne code provision)	COS	R	WT
2	8				ed eggs used w		,	0	0	1	45					nfood-contact		d Equip is cleanal		rly designed,	0	0	1
2	_					cialized processing m		8	0	2	4	+	- c			and used	dollard a		d used to	et etcles	0	0	
		OUT	_	or co		Temperature Cont used; adequate equipr		I			49		_			g facilities, ins ntact surfaces		naintaine	a, usea, te	er en be	0	0	1
3		0	contr	lo			nent for temperature	0	0	2		0	UT			P	hysical	Facilitti					
3	_				thawing methor	d for hot holding ds used		8	0	1	41	_				f water availab stalled; proper					0	8	2
3	-	O OUT	Then	mom	eters provided a	and accurate ood identification		0	0	1	50	_	_			waste water p s: properly co				d	0	00	2
3	_		Food	i prop		iginal container; requir	red records available	0	0	1	52	_				use properly d					o	0	1
		OUT			Prevention	on of Feed Contam	ination		-		53	-	o F	hysica	al faci	ilities installed,	, mainta	ined, and	clean		0	٥	1
3	6	٥	Insec	ts, ro	dents, and anin	mais not present		0	0	2	54	• •	0 /	Adequa	ite ve	intilation and li	ighting;	designate	d areas u	sed	0	٥	1
3	7	0	Cont	amin	ation prevented	during food preparation	on, storage & display	0	0	1		0	UT			Ad	minist	ative its	ms				
3	_	-	_		cleanliness oths: properly us	sed and stored		0	0	1	55		_		-	nit posted inspection pos	sted				0	0	0
4	0	0	Was		ruits and vegeta	ables	_		õ			_	_			Cor	mplian	ce Stat					WT
4	1		In-us		nsils; properly s				0		57					with TN Non-S	Smoker	Protectio	n Act	AGT	23	0	
4	3	0	Singl	e-use	e/single-service	inens; properly stored articles; properly stor			0		58 59	ן ק				ducts offered oducts are sol			completed	i	0	00	0
					ed properly	en itema vittela ten 480	dest may made in average		0	_						Recented viels			Labels Revenue	and the second large second			
servi	ce es	tablis	hmen	t per	nit. Items identifie	ed as constituting immin	days may result in susper vent health hazards shall b s manner. You have the rig	e corre	cted i	mmedi	ately o	or ope	matio	ns shall	l ceas	e. You are requ	aired to p	ost the fo	od service (establishment permi	t in a c	onsp	icuous
		C.A.	sectio	ns 68-	14-703, 68-14-706	68-14-708, 68-14-709, 68	1-14-711, 68-14-715, 68-14-7					1	0				1			Contract of the second s			
_ (()	-	-		ets	5	01/2	24/2	023	3			~	ht	- 0		1			()1/2	4/2	2023
Sigr	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 Free food safety training classes are available each month at the county health department.																						

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
112201 (101.0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firehouse Subs Establishment Number #: 605251458

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.	

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

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	36
Reach in cooler (cashier)	37

ood Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Ham (reach in)	Cold Holding	36				
Turkey (reach in)	Cold Holding	37				
Pastrami (reach in)	Cold Holding	37				
Meatballs	Hot Holding	158				
Sliced tomatoes (low boy)	Cold Holding	37				
Cut leafy greens (low boy)	Cold Holding	39				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firehouse Subs

Establishment Number : 605251458

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.
- 6: Good handwashing observed.

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: Food from approved sources.

- 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 products present at facility during time of inspection.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: Firehouse Subs

Establishment Number : 605251458

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Firehouse Subs

Establishment Number # 605251458

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Cheney bros	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments