TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTARI ISUMENT INSPECTION REPORT

						FOOD SE	RVICE ESTA	BL	ISH	IM	ENI	Г IN	ISI	PEC	TIC	ON REPORT	SCO	RE		
A.		H H	T. S. P.															ſ		
Estat	aish	nem	t Nar		Ankar's Ho	agies						Tur	a of i	Establi	ehmo	Farmer's Market Food Unit Sermanent O Mobile	9	\succ	5	
Addr	155				5018 Hixso	n Pike						1,74	AC 101 1	2.500.011	211110	O Temporary O Seasonal				
City					Hixson		Time in	11	L:3	5 A	١M	AJ	M/P	M Tir	me ou	ut 11:45:AM AM/PM				
Inspe	ctic	n Da	rte		08/11/20	22_Establishme	nt# 60518143	7			Emba	argoe	d 0)						
Purp	ose	of In	spect		ORoutine	简 Follow-up	O Complaint			_	elimir				Cor	nsultation/Other				
Risk	Cat				01	\$122	03			O 4						up Required O Yes 🕱 No	Number of S	eats	68	
		R	isk F	acto as c	ors are food pre ontributing fac	eparation practic tors in foodborn	ces and employee e illness outbreak	beha s. P	vior ublic	s mo c He	aith	omm Inter	ionly ven	repo tions	are	to the Centers for Disease Contr control measures to prevent illne	ol and Prevent as or injury.	ion		
							ORNE ILLNESS RI													
IN-	in ce	(Ch ompli		algaat		ince NA=not applica			lens							ach item as applicable. Deduct points for o pection Rerepeat (violation of the				
_	_	_	_			pliance Status			R		Ē					Compliance Status			R	WT
	_	-	NA	NO	Person in charge	Supervision present, demonstrat	tes knowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) /				
	× N	O OUT	NA	NO	performs duties	Employee Heal	÷ ·	0	0	5		減 0	00	8		Proper cooking time and temperatures Proper reheating procedures for hot hold	ina	0	8	5
2	X.	0				food employee awa	reness; reporting		0	5	Ë	IN	олт			Cooling and Holding, Date Marking	, and Time as			
	~	O OUT	NA	NO	,	triction and exclusion and Hyglenic Prac		0	0		18	0	0	0	X4	a Public Health Centre Proper cooling time and temperature	le	0	0	
4 2	3	0		0	Proper eating, tas	ting, drinking, or tob n eyes, nose, and m	acco use	0	0	5	19	0	0		X	Proper hot holding temperatures Proper cold holding temperatures		0	0	
	IN	OUT	NA	NO	Prevent	ting Contaminatio					20	1		ŏ		Proper date marking and disposition		ŏ	ŏ	5
_		0	0	0	Hands clean and No bare hand con		at foods or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedur	es and records	0	٥	
8 1	K	0		-	alternate procedu Handwashing sini	res followed is properly supplied	and accessible		0	2	23	8 0	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	
_	_		NA	_	Food obtained fro	Approved Source m approved source	•	0	0	_	F	IN	OUT		NO	food Highly Susceptible Popula	tions	~	9	-
	0	0	0		Food received at	proper temperature dition, safe, and una	dultarated		0	5	24	0	0	88		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	ō	×	0	Required records	available: shell stoc		ŏ	ŏ	Ť		IN	OUT	NA	NO	Chemicais			_	
			NA	NO		ction from Conta	mination				25	0	0	X		Food additives: approved and properly u		0	0	5
13) 14)		8	8		Food separated a Food-contact surf	aces: cleaned and s	anitized		8	4 5	26	N N	O OUT	NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	-
	R.	0			Proper disposition served	of unsafe food, retu	irned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
				Goo	d Retail Practi	ces are preventi	ve measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	s into foods.			
								GOO	DR	а/.\	IL PR	ACT	ICE	8						
	_			00	T=not in compliance Com	pliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
28	_	OUT			Safe d eggs used when	Food and Water			0			_	UT	and a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, proper	by decigned		_	
29		0	Wate	r and	ice from approved	d source	**	0	0	2	4	5 8				and used	ly designed,	0	٥	1
30	_	OUT		nce c		lized processing me emperature Contr		0	0	1	4	6 0	o v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	٥	1
31		0	Prop		oling methods used	d; adequate equipme	ent for temperature	0	0	2	4	_	O N UT	lonfoo	d-con	Physical Facilities		0	0	1
32	_		Plant	food	properly cooked for				0	1		8 (0 1			water available; adequate pressure		0		2
33 34	_				thawing methods of eters provided and			6	0	1	4	_	Plumbing installed; proper backflow devices Sewage and waste water properly disposed			0	허	2		
	_	OUT				d identification			_		5	_				s: properly constructed, supplied, cleaned		0		1
35	_	0 001	Food	prop		al container; require of Food Contamir		0	0	1	5		_	-		use properly disposed; facilities maintaine lities installed, maintained, and clean	d	0	0	1
36	-	-	Insec	ts, ro	dents, and animal		ation	0	0	2	5	-	_			ntilation and lighting; designated areas us	ied	ŏ	ŏ	1
37		0	Cont	amina	ation prevented du	ring food preparation	n, storage & display	0	0	1		0	UT			Administrative Items				
38	+	0			leanliness			0	0	1	5					nit posted		0	0	0
39 40	_			- X	ths; properly used ruits and vegetable				0	1	5	6 (O N	/lost re	cent	inspection posted Compliance Status		O YES		WT
		OUT			Prope	r Use of Utensils			· · ·							Non-Smokers Protection	Act		-	
41	_	_			nsils; properly stor quipment and line	ed ns; properly stored, (dried, handled		8		5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
43		0	Singl	e-use		icles; properly stored		0	8	1	5	9				oducts are sold, NSPA survey completed		Ō	0	
	allure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																			
servic	e es er ar	stablis nd po	st the	t perm most i	nit. Items identified a recent inspection rep	s constituting immine port in a conspicuous	nt health hazards shall b manner. You have the rig	e corre pht to r	cted i eques	mmed	iately	or ope	mation	ns shall	ceas	e. You are required to post the food service e lling a written request with the Commissioner	stablishment permit	in a c	onspi	cuous
report	. т.	C.A.	Protion		11-70 00-70-706, 68	-14-708, 68-14-709, 68-1	14-711, 68-14-715, 68-14-7	-				-{			Ļ					
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Signature of Person In Charge

Date Signature of Environmental Health Specialist

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**** 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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Ankar's Hoagies Establishment Number #: 605181437

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.					

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
			l						

upment Temperature							
Description	Temperature (Fahrenheit)						

esoription	State of Food	Temperature (Fahrenheit

Observed Violations						
Total # 2						
Repeated # 0						
45:						
54:						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ankar's Hoagies Establishment Number : 605181437

Comments/Other Observations

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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: Ankar's Hoagies

Establishment Number : 605181437

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments