

Establishment Name

Inspection Date

Address

City

Firehouse Subs

Ooltewah

9032 Old Lee Hwy. Ste 114

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment O Temporary O Seasonal

Time in 02:10 PM AM / PM Time out 02:50; PM 07/17/2023 Establishment # 605251458 Embargoed 0

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

Risk Category **O**3

Number of Seats 50 Follow-up Required O Yes 疑 No

SCORE

COS R WT

10	∉ ∘in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe)d		C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT NA NO Good Hygienic Practices		Good Hygienic Practices				
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA					
6	100	0		0	Hands clean and properly washed	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Contra			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	25	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	_	0	0	0	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 5
26	0-0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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			GO	OD R	Ч.	ijL.	PRA	CTIC	E3	
		OUT=not in compliance COS=co					rspect	ion	R-repeat (violation of the same code provision	n)
		Compliance Status	COS	R	WT	11			Compliance Status	COS
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment	
28		Pasteurized eggs used where required	0	0	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0
29		Water and ice from approved source	0	0	2] [40		constructed, and used	
30		Variance obtained for specialized processing methods	_ 0	0	1	11	46 O		Warewashing facilities, installed, maintained, used, test strips	0
	OUT	Food Temperature Control				П		-		
31	31 0	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47	羅	Nonfood-contact surfaces clean	0
١ "	l۳	control	"	١٣	١ *	П		OUT	Physical Facilities	
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0
33	0	Approved thawing methods used	0	0	1	1 I	49	0	Plumbing installed; proper backflow devices	0
34	0	Thermometers provided and accurate	0	0	1	1 I	50	0	Sewage and waste water properly disposed	0
	OUT	Food Identification				11	51	0	Toilet facilities: properly constructed, supplied, cleaned	- 0
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0
	OUT	Prevention of Food Contamination				11	53	0	Physical facilities installed, maintained, and clean	0
36	0	Insects, rodents, and animals not present	0	0	2	11	54	0	Adequate ventilation and lighting; designated areas used	0
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		оит	Administrative Items	
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0
40	0	Washing fruits and vegetables	0	Т	1	1			Compliance Status	YES
	OUT	Proper Use of Utensiis		_		1			Non-Smokers Protection Act	
41	0	In-use utensils; properly stored	0		1	1 I	57		Compliance with TN Non-Smoker Protection Act	8
42	0	Utensils, equipment and linens; properly stored, dried, handled	0			1 I	58		Tobacco products offered for sale	
43		Single-use/single-service articles; properly stored, used		0		1 I	59	1	If tobacco products are sold, NSPA survey completed	0
44	0	Gloves used properly	0	0	1] '				

You have the right to request a h ten (10) days of the date of the

0 07/17/2023 Signature of Person In Charge

Date

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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. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

07/17/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Firehouse Subs
Establishment Number #: 605251458

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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.	\top
Smoking observed where smoking is prohibited by the Act.	+

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

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Low boy (prep area)	39			
Reach in cooler (prep area)	38			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Sliced ham (low boy)	Cold Holding	38				
Sliced turkey (low boy)	Cold Holding	38				
Sliced brisket (low boy)	Cold Holding	39				
Sliced tomatoes (low boy)	Cold Holding	40				
Cut chicken (reach in)	Cold Holding	38				
Sliced tomatoes (reach in)	Cold Holding	39				
Meatballs	Hot Holding	139				

Observed Violations						
Total # 1						
Repeated # 0						
47: Inside of low boy cooler in prep area dirty with old food debris. Hinges to						
reach in portion of low boy dirty in food prep area.						

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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: (IN): 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: (IN): 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: (NA): 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: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Firehouse Subs			
Establishment Number: 605251458			
Comments/Other Observations (cont'd)			
Additional Comments (nontial)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information						
Establishment Name: Firehouse Subs						
Establishment Number #: 605251458						
Sources						
Source Type: Food	Source:	Public				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						