### TENNESSEE DEPARTMENT OF HEALTH ON SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE	ESTA	BLI	SH	ME	NT	1	ISI	PEC	TIC	ON REPORT	sco	RE		
1	1	14	and the second second		Subway #17034										O Fermer's Market Food Unit		C		
Esta	Establishment Name							_	Тур	e of	Establi	shme	ent Permanent O Mobile	J	J	J			
Add	ress				8530 Hixson Pike, Suite E					_					O Temporary O Seasonal				
City					Chattanooga	-		2:30	) <u>P</u>	M	AJ	M/P	M Tir	ne o	ut 01:00; PM AM / PM				
Insp	ectic	n Da	rte		01/20/2022 Establishment # 60	510078	L		E	Emba	rgoe	d C	)						
Pur	ose	of In	spec	tion	鼠Routine O Follow-up O	Complaint		(	O Pre	limin	ary		0	Cor	nsultation/Other				
Risi	Cat	egor	,		01 第2 0	3		(	<b>D</b> 4				Fo	llow-	up Required O Yes 👯 No	Number of S	eats	40	
		R	isk		ors are food preparation practices and e contributing factors in foodborne illness											ol and Prevent			
															INTERVENTIONS	of injury.			
		(11	rk de	alga	ted compliance status (IN, OUT, NA, NO) for each au											ategory or subcate	gory.	)	
IN	•in c	ompli	ance		OUT=not in compliance NA=not applicable NO Compliance Status	-not observe		R		S=cor	recte	d on-s	site duri	ng ins	Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/T	emperature		_	
1	邕	0			Person in charge present, demonstrates knowled performs duties	ge, and	0	0	5	16	0	0	×	0	Control For Safety (TCS) F Proper cooking time and temperatures	eods	0	0	
2	IN XX		NA	NO		onting	0			17	õ	ŏ			Proper reheating procedures for hot hold		õ	00	5
		0			Proper use of restriction and exclusion	Korung	ŏ	ŏ	5		IN	ουτ	NA	NO	Ceeling and Heiding, Date Marking a Public Health Centre				
	IN	_	NA	_							0	0	0	0.0	Proper cooling time and temperature	-	0		_
4	邕	0			Proper eating, tasting, drinking, or tobacco use No discharge from eves, nose, and mouth		00	8	5	19 20		0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	
			NA		Preventing Contamination by Han Hands clean and properly washed	ds	0			21	*	0	0		Proper date marking and disposition		0	0	ê
7	R	ŏ	0	ŏ	No bare hand contact with ready-to-eat foods or	approved	ō	ŏ	5	22		0	×	-	Time as a public health control: procedure	is and records	0	٥	
8	25	0			alternate procedures followed Handwashing sinks properly supplied and access	sible	0	0	2	23	N N	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
	IN 嵐		NA	NO	Approved Source Food obtained from approved source		0	0	-		IN	OUT		NO	food Highly Susceptible Popula	tions	•	-	
	0	0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated		0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods	not offered	0	0	5
	õ	0	×	0	Required records available: shell stock tags, para	asite	0	ŏ		H	IN	OUT	NA	NO	Chemicais				
H	IN	OUT	NA	NO	Protection from Contamination			_		25	0	0	X		Food additives: approved and properly us	ied	0	0	6
13	急	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized		00	0	4	26	ž N		NA	NO	Toxic substances properly identified, stor Confermance with Approved P		0	0	, ,
	ž	ō	Ū	1	Proper disposition of unsafe food, returned food	not re-	0	0	2	27	0	0	8		Compliance with variance, specialized pr		0	0	5
					served										HACCP plan				
				Go	od Retail Practices are preventive measured									gens	, chemicals, and physical objects	into foods.			
				-01	IT=not in compliance	COS=correc		D RE					5		R-repeat (violation of the sam	e code provision)			
	_	OUT	_		Compliance Status Safe Feed and Water			R		É		UTI			Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past		ed eggs used where required			0		45	_	er F			nfood-contact surfaces cleanable, propert	y designed,	0	0	1
2	9 0				d ice from approved source obtained for specialized processing methods		00	8	2	$\vdash$	+	- 6			and used				
		OUT	_		Food Temperature Control					46		_			g facilities, installed, maintained, used, ter itact surfaces clean	t strips	0	0	1
3	1	0	cont		oling methods used; adequate equipment for temp	berature	0	0	2		_	UT	4011100		Physical Facilities		Ū		
3	2				d properly cooked for hot holding I thawing methods used		0	8	1	48	_	_			water available; adequate pressure stalled; proper backflow devices		00	8	2
3	4	0	Ther		eters provided and accurate		ŏ	ō	1	50		0 8	Sewage	and	waste water properly disposed		0	0	2
3	_	OUT O	_	1	Food Identification perly labeled; original container; required records a	un Tabla	0	0	1	51	_				is: properly constructed, supplied, cleaned use properly disposed; facilities maintaine		0 0	0 0	1
3			FOOL	i proj	Prevention of Feed Contamination	valable	-	<u> </u>	-	53		-	-		ities installed, maintained, and clean	·	0	0	1
3	6	-	Inse	cts, n	odents, and animals not present		0	0	2	54	_	-			ntilation and lighting; designated areas us	ed	0	0	1
3	7	0	Cont	tamin	ation prevented during food preparation, storage 8	display	0	0	1		0	UT			Administrative items				
3	_	-			cleanliness		0	0	1	55	5 (	0	Jurrent	pern	nit posted		0	0	
3	_			<u> </u>	oths; properly used and stored			0	1	56	5				inspection posted Compliance Status		0	0	WT
4		OUT			fruits and vegetables Proper Use of Utensils			0							Non-Smokers Protection	ct		_	
4	_	_		_	ensils; properly stored equipment and linens; properly stored, dried, hand	led		8	1	57 58	5				with TN Non-Smoker Protection Act ducts offered for sale		000	0	0
4	_	0	Sing	le-us	e/single-service articles; properly stored, used sed properly		0	8		59	F				oducts are sold, NSPA survey completed		0	0	
					ations of risk factor items within ten (10) days may res	ult in susperv			_	ervice		blish	ment pe	ermit.	Repeated violation of an identical risk factor	may result in revea	ation	of yos	r food
serv man	ce et	tablis nd po	st the	t per	mit. Items identified as constituting imminent health ha recent inspection report in a conspicuous manner. You	zards shall be a have the rigi	corre t to n	cted in equest	nmedia	stely o	or ope	matio	ns shall	ceas	e. You are required to post the food service e	stablishment permit	in a c	onsp	icuous
repo	n, T.	CÁ	sectio	ns 60	14-703_68-14-706_68-14-708, 68-14-709, 68-14-711, 68-14	-715, 68-14-71	6, 4-5-	320.		~	-		.00		Ν				
	V					01/2	กก	ດວວ			<u>۱</u>		עצי			с С	11/2	n	022

01/20/2022	( el A)	01/20/2022
Date	Signature of Environmental Health Specialist	Date
**** Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training c	lasses are available each mor	nth at the county health department.	RDA 629
(19220) (Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nor ves

Signature of Person In Charge

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Subway #17034 Establishment Number #: 605100781

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)					

Equipment Temperature			
Description	Temperature ( Fahrenheit)		

emperature				
State of Food	Temperature (Fahrenheit)			
Hot Holding	151			
Cold Holding	38			
Cold Holding	40			
Cold Holding	39			
Cold Holding	40			
Cold Holding	39			
	Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding			

•	
Observed Violations	
Total # 1 Repeated # ()	
Repeated # ()	
45: Reach in shelves and walkin shelves in poor repair,	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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#### 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: Observed hand washing

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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 food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: Subway #17034

Establishment Number : 605100781

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Subway #17034 Establishment Number #: 605100781

Sources		
Source Type:	Source:	

### Additional Comments