TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	福				I	I COD CLAN								20						
	ALC: N	THEFT	p+		517 Subs											O Fermer's Market Food Unit	9	Ç)	
Estal	blish	nem	t Nan			WY Suite 184					_	Тур	e of E	istabli	shme		J			
Addr	ess				Signal Mtn.	TWT Suite 104		11		~ ^						O Temporary O Seasonal				
City									.30			-			ne ou	л <u>12:15</u> : <u>РМ</u> ам/рм				
Inspe	etio	n Da	rte)1/11/202	4 Establishment #	60516760	5		- 1	Emba	rgoe	<u> </u>			l				
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pre	limina	ary		0	Cor	suitation/Other				
Risk	Cat				01	<u>31</u> (2	O 3			04	-		-			up Required 🛛 Yes 🕅 No	Number of S	eats	50	
		_														I to the Centers for Disease Conts control measures to prevent illne		tion		
			* *		ed comellence status											INTERVENTIONS ach litem as applicable. Deduct points for c	staasse or aubrate			
IN-	in ca	ompli				e NA=not applicable	NO=not observe									pection R=repeat (violation of the				
		010	NA	100	Comp	liance Status		COS	R	WT				_		Compliance Status Cooking and Reheating of Time/I		cos	R	WT
\rightarrow		001	NA		Person in charge pre	Supervision esent, demonstrates kn	owledge, and	0	0			IN	OUT	NA	NO	Control For Safety (TCS) I				
			NA		performs duties	Employee Health	• ·	0	•	5	16 17	0	0	8		Proper cocking time and temperatures Proper reheating procedures for hot hold	ng	00	읭	5
2	X(0				od employee awarenes	ss; reporting	0		5	H	IN	оит		NO	Cooling and Holding, Date Marking			-	
	×	0			Proper use of restric			0	0	Ľ						a Public Health Contro	al de la companya de	_	_	
4	1	0	NA	1.1.4		d Hygienic Practices g. drinking, or tobacco		0		5	18 19	0 烹	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
			NA	-		yes, nose, and mouth g Contamination by	Handa	0	0	<u> </u>	20	14	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
			-	0	Hands clean and pro	operly washed		0	0		22	0	ō	20	-	Time as a public health control: procedur	es and records	ŏ	ŏ	
7	×	0	0	0	No bare hand contac alternate procedures	ct with ready-to-eat foo s followed	ds or approved	0	0	5		-	OUT			Consumer Advisory		-	-	
8		0	NA	NO		properly supplied and a Approved Source	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and food	undercooked	0	0	4
9 3	黨	0			Food obtained from	approved source		0				IN	OUT	NA	NO	Highly Susceptible Popula	tions			
10 11			0		Food received at pro Food in good conditi	oper temperature ion, safe, and unadulter	rated	00	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
	õ	ō	×			vailable: shell stock tage		0	ō		H	IN	OUT	NA	NO	Chemicais				
			NA	NO	0.	tion from Contamina	tion				25		0	X		Food additives: approved and properly ut	sed	0	0	5
13 14					Food separated and Ecod-contact surface	I protected es: cleaned and sanitiz	ed.	0	0	4	26		O	NA	NO	Toxic substances properly identified, stor Confermance with Approved P		0	0	
15	_	_	_		Proper disposition of	f unsafe food, returned		0	0	2	27	0		X	110	Compliance with variance, specialized pr		0	0	5
	~	-		_	served											HACCP plan		-	-	
				Goo	d Retail Practice	is are preventive n							-		gens	, chemicals, and physical objects	into foods.			
				00	Inot in compliance		COS=corre	cted or	n-site				IG S			R-repeat (violation of the sam				
_		OUT				iance Status ood and Water		COS	R	WT		То	UT			Compliance Status Utensils and Equipment		COS	R	WT
28	-	0	Past		d eggs used where r	required		0	0	1	45		5 FC			nfood-contact surfaces cleanable, proper	y designed,	0	0	1
29 30	_				ice from approved s btained for specialize	ource ed processing methods	i	0	0	2	46	+				and used	at etcine	0	\rightarrow	1
		OUT				perature Control					40	_	_			g facilities, installed, maintained, used, ter tact surfaces clean	st strips	-	0	
31		0	contr		aing methods used; a	adequate equipment fo	r temperature	0	0	2	4/	_		omoo	u+con	Physical Facilities		-	~	1
32	_				properly cooked for h			0		1	48					water available; adequate pressure		2	읭	2
33	_				thawing methods use ters provided and ac			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed			허	2
		OUT			Food	Identification		_			51		5 10	oilet fa	cilitie	s: properly constructed, supplied, cleaned	i .		0	1
35		0	Food	prop	erly labeled; original	container; required reco	ords available	0	0	1	52	() G	arbag	e/refi	se properly disposed; facilities maintaine	d	0	0	1
	-	OUT				Food Contamination	n				53	-			_	ities installed, maintained, and clean		-	<u> </u>	1
36	•	0	Insec	ts, ro	dents, and animals n	ot present		0	٥	2	54	•	D A(dequa	de ve	ntilation and lighting; designated areas us	ed	0	이	1
37	'	0	Cont	amina	tion prevented during	g food preparation, stor	rage & display	0	0	1			υτ			Administrative items				
38	_	-	-		leanliness ths: properly used an	nd stand		0	0	1	55		_		-	nit posted inspection posted		0	읭	0
40	,	0		- N	uits and vegetables			0			F	<u> </u>	~ [m		-ent	Compliance Status		YES	NO	WT
41	_	OUT O	Dette	e uter	Proper I nsils; properly stored	Use of Utensils		0	0	1	57	-	-0	omoli	1000	Non-Smokers Protection / with TN Non-Smoker Protection Act	let	201	01	
42	1	0	Uten	sils, e	quipment and linens;	; properly stored, dried,		0	0	1	58	-	To	obacc	o pro	ducts offered for sale		8	ŏ	0
43	_				/single-service article ed properly	es; properly stored, use	b		8		59		lf -	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor				
servic		tablis	hmen	t perm	it. Items identified as o	constituting imminent hea	ith hazards shall be	corre	cted is	mmedi	ately o	e ope	ration	s shall	ceas	e. You are required to post the food service e ling a written request with the Commissioner	stablishment permit	in a c	onspi	cuous
repor	5	C.A.	N	15 68-	4-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-711	68-14-715, 68-14-7	6, 4-5	320.			~		1-		7				
~	7	5		~			01/1	1/2	024	ŀ		~	\nearrow	1-	1		C)1/1	1/2	024
101	and the set	in al	Dore	on In	Charge				Г	Date	Sin	nahu	re of i	Envir	nnne	ental Health Specialist				Date

Signature of	f Person In	Charge
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Date	Signature of Environme

SCORE

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. 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

Establishment Name: 517 Subs Establishment Number #: 605167605

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 wenty-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 (Fahrenhelt)
Three comp sink	Chlorine	100	
Sani bucket	Chlorine	100	
Spray bottle		100	

quipment Temperature	
Decoription	Temperature (Fahrenheit)
1 dr coke	35
Walk in	38

ood Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Sliced tomatoes-walk in	Cold Holding	38	
Deli meat-walk in	Cold Holding	40	
Chicken salad-walk in	Cold Holding	38	
Deli turkey-small prep	Cold Holding	38	
Deli ham-small prep	Cold Holding	39	
Chicken salad-cold drawers	Cold Holding	37	
Sliced tomatoes-large prep	Cold Holding	36	
Cut leafy greens-large prep	Cold Holding	37	
Broccoli cheddar soup	Hot Holding	164	
Meatballs	Hot Holding	169	
Chili	Hot Holding	137	
Macaroni salad-1 dr coke	Cold Holding	38	

Observed Violations

Total #

Repeated # 0

49: Cold water knob is missing from handwash sink, allowing only handwashing with hot water. Repair handwash sink so that a mix of hot and cold water is provided to allow warm water of 100F for handwashing.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: 517 Subs

Establishment Number : 605167605

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) Employees are aware of the symptoms on the illness policy.

- 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) Observed proper handwashing by employees.

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 obtained from approved source
- 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 product in kitchen
- 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 cooling of TCS foods observed during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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: 517 Subs

Establishment Number : 605167605

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: 517 Subs Establishment Number #: 605167605

Sources			
Source Type:	Food	Source:	GFS
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

Life Vac unit delivered today