## **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	<b>O</b> 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	(	<b>)</b>   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	•	<b>D</b> 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.	<b>N</b>	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
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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