TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO																				
	ALC: N	NUMBER OF	89°		Waffle House #1393 O Farmer's Market Food Unit Type of Establishment O Mobile								F							
		ımen	t Nar	ne	380 Hwy 109 Type of Establishment O Mobile Seasonal									L	J					
	ress				Lebanon			0?	<u>₹ • 1 •</u>	2 D	M					00.00 DM				
City						<u>). т</u> ,			-			me o	ut <u>U3:26; PIVI_</u> AM/PM							
	nspection Date 09/27/2022 Establishment # 60521108								-	d <u>0</u>			l			—				
			spect	ion	ORoutine	搿 Follow-up	O Complaint			O Pre	limin	ary				nsultation/Other			13	
Risi	Cat	egorj R		act	O 1 ors are food preps	aration practices a	O3 and employee	beha		04 mo	st co	m	only			up Required O Yes 🗮 No I to the Centers for Disease Cont	Number of S	eats tion	40	
				as c	ontributing facto									_	_	control measures to prevent illne	ss or injury.			
		(Me	rk de	lgna	ed compliance status											INTERVENTIONS ach liem as applicable. Deduct points for c	ategory or subcate	gory.	1	
IN	⊧in c	ompii	ance			e NA=not applicable	NO=not observe		R		\$=cor	recte	d on-si	ite duri	ing ins	spection R=repeat (violation of the Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/	Temperature			
1	鼠	0			Person in charge pre performs duties	esent, demonstrates kn	owledge, and	0	0	5	16	23	0	0	0	Control For Safety (TCS) I Proper cooking time and temperatures	oods	0	न	
,	IN X		NA	NO		Employee Health od employee awarenes	se reporting	0	o			õ	ŏ			Proper reheating procedures for hot hold		ŏ	8	5
3	Â	ō			Proper use of restrict		so, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
			NA			d Hygienic Practices					18		0	0		Proper cooling time and temperature		0		
4	XX	응				g. drinking, or tobacco yes, nose, and mouth	use	8	8	5		N N N	00	0	0	Proper hot holding temperatures Proper cold holding temperatures			0	
	IN	OUT O	NA		Preventing Hands clean and pro	g Contamination by	Hands					*	0	0	0	Proper date marking and disposition		0	0	9
7	直区	0	0	0		ct with ready-to-eat foo	ds or approved	0	6	5	22	X	0	0	-	Time as a public health control: procedu	es and records	0	0	
	Ň		~	<u> </u>	alternate procedures Handwashing sinks p	followed properly supplied and a	ccessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	_		
	IN	OUT	NA	NO		Approved Source					23	×	0	0	110	food		0	0	4
	高の		0	~	Food obtained from a Food received at pro			0	8			IN	OUT		-	Highly Susceptible Popula		0		
11	×	0			Food in good condition	on, safe, and unadulter ailable: shell stock tage		0	0	5	24		0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	٥	0	×	0	destruction			0	0			IN	OUT			Chemicals				
		OUT	NA	NO	Food separated and	ion from Contamina protected	tion	0	o	4	25 26	<u></u> (00	X		Food additives: approved and properly u Toxic substances properly identified, sto			8	5
14	X	Ō	Ō		Food-contact surface	es: cleaned and sanitiz	ed		Ō	5		_	OUT	NA	NO	Conformance with Approved P		_		
15	篾	0			Proper disposition of served	f unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
				Goo	d Retail Practice	a are preventive n	seasures to co	ntro	the	intro	duc	tion	ofp	atho	gens	, chemicals, and physical object	a into foods.			
				_				GOO												
				00	T=not in compliance		COS=corre	cted o	n-site (őuring						R-repeat (violation of the sam				
		OUT				iance Status ood and Water		COS	R	WT	H	0	UT			Compliance Status Utensils and Equipment		COS	R	WT
2					d eggs used where re ice from approved so			0	8	1	45	5 8				nfood-contact surfaces cleanable, proper	y designed,	0	0	1
_	0	Õ			btained for specialize	ed processing methods			ŏ		46		-			and used g facilities, installed, maintained, used, te	et etrice	0	0	1
	_	OUT	Droo	or co.		perature Control adequate equipment fo	rhemoarahura			_	47		_			ntact surfaces clean	n auto	-	0	1
3	1	0	contr		ang meulous useu, a	adequate equipment to	rtemperature	0	0	2		_	UT		0.001	Physical Facilities		Ŭ	•1	
	23				properly cooked for h thawing methods use				8	1	48	_	-			I water available; adequate pressure stalled; proper backflow devices		00	8	2
_	4	_			eters provided and ac				ŏ	1	50	_	_			waste water properly disposed		0	0	2
		OUT				dentification					51	_	_			es: properly constructed, supplied, cleane			0	1
3	5		Food	prop		container; required reco		0	0	1	52		_	-		use properly disposed; facilities maintaine	d	0	0	1
3	6	001	Insec	ts ro	dents, and animals n	Food Contamination	n	0	0	2	53 54	_	_			lities installed, maintained, and clean intilation and lighting; designated areas us	ed	0	0	1
3	_	-				g food preparation, stor	man 8 direlau	0	0	1	F	+-	UT	an dar	10 10	Administrative items		-		
	8				leanliness	g lood preparation, stor	age o osbiay	0	0	÷	55			iment	nern	nit posted		0		
_	9				ths; properly used an	nd stored		0	0	1	56				-	inspection posted		0	0	0
4	0	0 OUT	Was	hing f	ruits and vegetables Proper L	Use of Utensils		0	0	1			_			Compliance Status Non-Smokers Protection	ket	YES	NO	WT
4	_	0			nsils; properly stored				0		57					with TN Non-Smoker Protection Act		X	읭	
	2 3					properly stored, dried, es; properly stored, use			8		58 53					ducts offered for sale oducts are sold, NSPA survey completed		00	8	0
4	44 O Gloves used properly O O 1																			
																Repeated violation of an identical risk factor e. You are required to post the food service e				
			st the	most	recent inspection report		x. You have the rig	ht to n	equest							fling a written request with the Commissioner				
2	*		5	Ly.	WRD		09/2			,		/	L	A	A	16/-/	(າດ/ຈ	רודי	2022
				- 1	0		09/2	_ 1 1 Z	UZZ	-		1 6	V	11 0	"]	~ /	L L	1312	. 1 1 2	.022

Signature of Person In Charge

SCORE

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Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 6154445325 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: Waffle House #1393 Establishment Number #: 605211089

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

I	Equipment Temperature								
	Description	Temperature (Fahrenheit)							

Decoription	State of Food	Temperature (Fahrenheit)
Diced ham	Cold Holding	41
Sliced tomatoes	Cold Holding	41

Observed Violations		
Total # 4		
Total # 4 Repeated # ()		
37:		
20.		
39:		
45:		
47:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #1393 Establishment Number : 605211089

Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Cooler repaired. See food temps 21: 22: 23: 24: 25: 26: 27: 58:	
1:	
2:	
3:	
4:	_
5:	
	2
9. 10 [.]	
11.	
12 [.]	
13:	
14:	
15:	
16:	
17:	
18:	
20: Cooler repaired. See food temps	
21:	
22.	
23. 24 [.]	
25	
26:	
27:	
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.

Est	ab	list	nment	Information
		1.1.1.1		

Establishment Name: Waffle House #1393 Establishment Number : 605211089

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Waffle House #1393 Establishment Number # 605211089

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments