## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1000													O Fermer's Market Food Unit			
Esta	bisi	nem	t Nar	me	IHOP #3615					Ту;	xe of I	Establi	shme	E Parmanant O Mohila		5	
Add	ress				520 Pleasant Grove Rd				_					O Temporary O Seasonal			
City							):(	)3 /	١M	_ A	M/P	M Ti	me ou	It 11:08:AM AM/PM			
Insp	ectio	n Da	rte		06/10/2021 Establishment # 60525730	)2		_	Embe	irgoe	d C	)					
Purp	ose	of In	spect	tion	說Routine O Follow-up O Complain	:		<b>O</b> Pr	elimin	ary	_	c	) Cor	sultation/Other			
Risk	Cat	egon	, ·		O1 X2 O3			04				Fo	low-	up Required O Yes 🕱 No Number of	Seats	12	2
			isk I		ors are food preparation practices and employee									to the Centers for Disease Control and Preven		_	
				<b>as</b> c	contributing factors in foodborne illness outbreal FOODBORNE ILLNESS R												
		(Ma	rk de	algna											legory.	3	
IN	⊧in c	ompili	ance			-	1.0	-	)S=cc	recte	d on-s	ite duri	ng ins			L D I	WT
	IN	OUT	NA	NO			1~			IN	0.0	NA	NO	Cooking and Reheating of Time/Temperature		- 1	
1	黨	0		-	Person in charge present, demonstrates knowledge, and	0	0	5	10					Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health						8	ő			8	8	5
		0				_	-	1 e l		IN	ουτ	NA	NO				
3	1 1 1	-	NA	NO		10	10		18	12	0	0	0		0		
4	X	0	101		Proper eating, tasting, drinking, or tobacco use	0	0		19	X	0	0	_		0	0	
5		0	NA	-	No discharge from eyes, nose, and mouth	0	0	1 .					0		8	8	5
6	X	0	104		Hands clean and properly washed	0	0								-		
7	X	0	0	0		0	0	5	-				-		ľ		
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	_	_			Consumer advisory provided for raw and undercooked	0	0	4
_	_	001	NA	NO		0	o		-	IN			NO	food Highly Susceptible Populations	-		
10	0	0	0	8	Food received at proper temperature	0	o	1	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0	Required records available: shell stock tags, parasite	_	_	ſ	H	IN	OUT	NA	NO	Chemicals			
				NO	Protection from Contamination	-	-	-	25	0	0				0	ा	
						_											5
13	×	0	0						26		0			Toxic substances properly identified, stored, used	0	0	-
13 14	<u>2</u>	0	00		Compliance Status       COS       R       WT         Supervision       Compliance Status       Cool R       Proper Cooling Imme and Emperatures       Cool R       Compliance Status         Management and food employee awareness: reporting       Cool R       Second R       Proper cooling Imme and Emperatures       Cool R       Cool R       Second R       Mu         Good Approver Sauces       Cool R       R       VI       NA       NO       Coestand Approver Approver Approver Approved Sauces       Cool R       Cool R       Prope												
13	<u>2</u>	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0	5	26	IN	0 OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			5
13 14	<u>2</u>	0	0	God	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0	5 2	26 27	IN O	0 001 0	NA X		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
13 14	<u>2</u>	0	0	Goo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0 0	0	5 2	26 27 oduc	IN O	0 001 0	NA S		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
13 14	<u>2</u>	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c Trinot in compliance COS=com	O O ontro ected o	0 0 the	5 2 intr au	26 27 oduc	IN O tion	0 001 0 0	NA S		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0	0	
13 14	夏夏夏	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to c Trinot in compliance COS=com Compliance Status	O O ontro ected o	0 0 the	5 2 e intr	26 27 oduc	IN O tion	0 001 0 0	NA S		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5 WT
13 14 15		0	Past	ou	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to c Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required	O O ontro ected o COS	0 0 the n-site R	6 2 e intr durin WT	26 27 oduc		0 000 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	NA Satho	gens	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	
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13 14 15 2 2	<u>京</u> 渓 漠 8899 0	0000	<b>O</b> Past Varia	OU er and ance (	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to c  T=not in compliance COS=con Cos	O O ontro cos Cos O O	O O the R O O	5 2 au durin WT	26 27 oduc	IN 0 tion 2.(-) ction 5 5 2 6 6		NA X atho ood a ood a varew	gens nd no cted, ashin	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, property designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean	0 COS 0	0 R	WT
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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
	Please call (	) 6154445325	to sign-up for a class.	nur des

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



### Establishment Information

Establishment Name: IHOP #3615 Establishment Number #: 605257302

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)
3 comp sink	QA	200	

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Ric	35
Ric sandwich	40
Rif	18
Wic	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	41
Scrambled egg whites	Cooking	184
Gravy	Hot Holding	164
Sausage Ric 1 hr	Cooling	75
Ham	Cold Holding	41
Chicken raw	Cold Holding	39
Burgers	Cold Holding	39
Milk	Cold Holding	41
Strawberries in syrup	Cold Holding	40
Chicken	Cooking	170

#### Observed Violations

Total # 6 Repeated # ()

37: Employee cell phone and keys stored on shelf with open packages of bread

- 42: Dishes stacked wet on shelf in dish area
- 43: To go containers turned up on shelf by coking area
- 45: Severely grooved cutting boards through out kitchen
- 47: Bottom of ric has food debris buildup
- 49: Faucet and hand sink in women's restroom just runs will not turn off



### Establishment Information

Establishment Name: IHOP #3615

Establishment Number: 605257302

### Comments/Other Observations

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

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: Employees washing handswhen changing gloves. Employee washed hands after handling dirty dishes before handling clean dishes

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: See source info

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: (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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps

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: Statement on menu

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: IHOP #3615

Establishment Number : 605257302

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: IHOP #3615

Establishment Number #: 605257302

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	PFG, Freshpoint	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments