

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

SCORE

Number of Seats 43

03/04/2022 Establishment # 605211089 Embargoed 0 Inspection Date

Waffle House #1393

380 Hwy 109

Lebanon

O Consultation/Other

Follow-up Required

Time in 09:30 AM AM / PM Time out 10:34; AM AM / PM

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C) \$=∞	rrecte	d on-si	ite
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	Γ
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	H
	IN	ОИТ	NA	NO	Employee Health		-		17		ŏ	t
2	THE C	0			Management and food employee awareness: reporting	0	0	$\overline{}$	1	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	窓	0	r
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	245	0	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Γ
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	Г
	IN	OUT	NA	NO	Approved Source				[23	~	_	L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Ī
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	Γ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[24	_	ľ	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	Γ
13	Ŕ	0	0		Food separated and protected	0	0	4	26	0	255	Ι
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	ſ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	Γ

Compliance Status							R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	0	0	

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

03/04/2022

03/04/2022

Signature of Person In Charge

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #1393 Establishment Number ≠: 605211089

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.	
Sarage 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)					
Dish machine	Heat		147					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
3 door reach in cooler(ric)	38					
Ric	40					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit					
Cubed ham	Cold Holding	40					
Chicken raw	Cold Holding	41					
Cheese steak meat raw	Cold Holding	37					
Sliced tomatoes	Cold Holding	41					
Scrambled eggs	Cooking	160					
Grilled chicken	Cooking	181					
Grits	Hot Holding	162					
Steaks wic	Cold Holding	41					

Total # 8 Repeated # 0
Repeated # ()
6: Employees handled dirty glasses and plates then grabed clean ones and put
away
14: Dish machine is not getting hot enough to sanitize dishes. Thermometer
read 147 degrees
26: Spray bottle with green liquid stored by register not labeled
37: Gravy and chili in warmer not covered
39: Wiping cloth left laying on cart by silverware, on counter by drink station.
42: Containers stacked wet on shelf over 3 comp sink
·
45: Severely grooved cutting board at line cooler
47: Grease build up on shelf under grill and flat top

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605211089

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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 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: 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.
- 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information							
Establishment Name: W	affle House #1393						
Establishment Number #	605211089						
Sources							
Source Type:	Food	Source:	Tnt produce, us foods, flowers				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						