TENNESSEE DEPARTMENT OF HEALTH VICE ESTARI ISHMENT INSPEC NI DEDO

			J		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE							
·ITH-					Waffle House #1393								8	C						
Establishment Name				ne	Type of Establishment O Mobile															
					380 Hwy 109 O Temporary O Seasonal															
City Lebanon Time in):3	3 A	M	A	M/P	M Ti	me o	ut .	11:58:AM AM/PM						
Insp	xectio	on Da	ate		07/18/2023 Establishment #	60521108	9			Emba	rgoe	d C)							
Pur	pose	of In	spec	tion	鼠Routine O Follow-up	O Complaint			O Pre	limin	ary		c	Cor	nsult	itation/Other				
Risk Category O1 第2 O3 O								04				Fo	low-	up F	Required 蹴 Yes O No	Number of S	eats	43		
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Preven as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.										ion										
																TERVENTIONS	o or injury.			
		(14	urk de	alga	ted compliance status (IN, OUT, NA, NO) for ea	ch numbered iter	n. For		mark	M 0U	п, т	nrk C	OS or R	t for e	ach	Itom as applicable. Deduct points for cal				
IN=in compliance			ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observ		R		\$=cor	recte	d on-t	site duri	ing ins	spect	tion Rerepeat (violation of the s Compliance Status			R	WT
	IN	OUT	NA	NO	Supervision						IN	ουτ	T NA NO Cooking and Reheating of Time/Temperatur							
1	×	0			Person in charge present, demonstrates kn performs duties	owledge, and	0	0	5	Image: Control For Safety (TCS) Foods 16 近 0 0 0 Proper cooking time and temperatures						ods	0	0		
<u>,</u>	IN XX		NA	NO		e reporting	0	o			õ	ŏ			Pro	oper reheating procedures for hot holdin		ŏ	00	5
23	2	0			Proper use of restriction and exclusion	s, reporting	6	6	5		IN	ουτ	NA	NO	6	ooling and Holding, Date Marking, a Public Health Control				
	IN		NA	_							0	0	0			oper cooling time and temperature		0		_
4		0			Proper eating, tasting, drinking, or tobacco No discharge from eyes, nose, and mouth	use	8	8	5	19 20	XX	00	0	0		oper hot holding temperatures oper cold holding temperatures		0	0	
6			NA		Preventing Contamination by Hands clean and properly washed	Hands	0			21	0	0					0	0	ə	
7	×	0	0	6	No bare hand contact with ready-to-eat foor	ds or approved	ō	ŏ	5	22	×	0	0			ne as a public health control: procedure	s and records	0	٥	
8	20	0		-	alternate procedures followed Handwashing sinks properly supplied and a	ccessible		0	2	23	N	001	NA	NO	_	Consumer Advisory insumer advisory provided for raw and u	indercooked	0	0	4
9	IN 嵐		NA	NO	Approved Source Food obtained from approved source		0	0	-		≈ IN	OUT	-	NO	foo	d Highly Susceptible Populati	ons	-	-	-
10	0	0	0	122	Food received at proper temperature	ate d	0	0	5	24		0	0		Pas	steurized foods used; prohibited foods r		0	0	5
11	<u>米</u>	0	×	0	Food in good condition, safe, and unadulter Required records available: shell stock tags		0	0 0	Ĩ	Н	IN	OUT	NA	NO		Chemicals				
H	IN	OUT	NA	-	Protection from Contamina	tion			_	25	0	0	26		Fox	od additives: approved and properly use	ю	0		
		8		-	Food separated and protected Food-contact surfaces: cleaned and sanitiz	od		8		26	<u>渓</u> IN		_	NO	Тα	xic substances properly identified, store Conformance with Approved Pro-		0	0	9
	ñ	Proper disposition of unsafe food, returned food not re-					0	0	5											
	~	-			served		-	-			-	-	~		[HA	ACCP plan		-	-	
L				Go	od Retail Practices are preventive m	easures to co	ontro	the	intro	duc	tion	of	patho	geni	, c	hemicals, and physical objects	into foods.			
				0	T=not in compliance	COS=com	GOO						5			R-repeat (violation of the same	code ormulation)			
			_		Compliance Status		R		Ĕ						Compliance Status		COS	R	WT	
28 O Pasteurized			_	euriz	Safe Food and Water ed eggs used where required			0		45		UT O	ood a	nd no	onfoc	Utensils and Equipment od-contact surfaces cleanable, properly	designed,	0	0	1
	9 10				d ice from approved source obtained for specialized processing methods		8	0	2	\vdash	+	- (d used		-		-
		OUT	_		Food Temperature Control		_			46		_				scilities, installed, maintained, used, test t surfaces clean	strips	0	0	1
31 O Proper ci control			cling methods used; adequate equipment for	r temperature	0	이	2	4	_	UT	vonioo	G-COI	naci	Physical Facilities		0		1		
_	2				d properly cooked for hot holding I thawing methods used			0	1	41						ter available; adequate pressure ed; proper backflow devices		0	8	2
_	4	0	The		eters provided and accurate		ŏ	ŏ	1	50	2	0	Sewag	e and	i wa	ste water properly disposed		0	0	2
	5		_		Food Identification	ada ay salahin				51	_					properly constructed, supplied, cleaned			0	1
-	9	O OUT		a proj	perly labeled; original container; required reco Prevention of Feed Contamination		0	0	1	53		-	-	·		properly disposed; facilities maintained s installed, maintained, and clean		0	0	1
3	6		_	cts, r	odents, and animals not present		0	0	2	54	-+					ation and lighting; designated areas use	d	õ	ō	1
	7	82	Cont	tamir	ation prevented during food preparation, stor	ace & disclay	0	0	1		0	UT				Administrative items				
	8		_		cleanliness	oge a aspect	0	0	1	55		_	Durrient	t pern	nit p	xosted		0	0	
_	9				oths; properly used and stored		0	0	1	56	5 (pection posted		0	0	0
	0	OUT			fruits and vegetables Proper Use of Utensils			0								Compliance Status Non-Smokers Protection Ad				WT
_	1	_			ensils; properly stored equipment and linens; properly stored, dried,	handled		8		57	5					h TN Non-Smoker Protection Act ts offered for sale		0	0	0
-	3	25	Sing	le-us	e/single-service articles; properly stored, use sed properly		0	8	1	55	<u>۲</u>					icts are sold, NSPA survey completed		õ	0	
					ations of risk factor items within ten (10) days m	ay result in susper			_	service		blish	ment p	ermit.	Rec	peated violation of an identical risk factor m	ay result in revoc	ation	of yos	ar food
mar	ice e ner a	stabli nd po	shme st the	nt per	mit. Items identified as constituting imminent hea recent inspection report in a conspicuous manne	Ith hazards shall b r. You have the rig	e corre ght to r	cted is eques	mmedi	ately o	or ope	eratio	ns shal	l ceas	e. Y	You are required to post the food service est	ablishment permit	in a c	onsp	icuous
repo	5	C.A.	sectio V	ns 68	-14-703, 68-14-708, 68-14-708, 68-14-709, 68-14-711,						T).	N	1	ans				
	1	\sim		7	\sim \sim	07/	18/2	023	2	-	+	-0	ب ح	1	- 1		0	1/7	8/2	023

٦ 1 0 Signature of Person In Charge

07/18/2023

07/18/2023

0-0-Date Signature of Environmental Health Specialist

Date

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

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

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 (Fahrenhelt)				
Dishmachine Sani Bucket			163				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Delfield RIC	40			
Prep Table RIC	40			
WIC	40			
WIF	18			

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Gravy	Hot Holding	195	
Chili	Hot Holding	200	
Philly Steak	Cold Holding	42	
Hamburger Patty	Cold Holding	42	
Pork Chops	Cold Holding	42	
Meat Omelet	Cooking	178	
Grits	Hot Holding	144	
Philly Steak	Cooking	181	
Milk	Cold Holding	42	
Tbone Steak	Cooking	160	

Observed Violations

Total # 7

Repeated # 0

6: Employee observed answering phone call continued to work and did not change gloves and wash hands

13: Country ham and honey ham stored on the same shelf with raw bacon

37: Gravy not covered on warmer

39: Wiping cloths stored on counter tops

43: Coffee filters stored haphazardly on top of coffee cups

47: Shelving underneath ice bin needs to be cleaned

53: Condensation dripping from ceiling vent in back room

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

2: Establishment has employee illness policy posted

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 sources

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.

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 temperatures

17: (NO) No TCS foods reheated during inspection.

18: No foods cooled or cooling during inspection food items are cooked and held hot in warmers and either used or discarded

19: See temps

20: See temps

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

22: Food items in TILT were in time window of 4 hours and date marked

23: Consumer Advisory 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.

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

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:	Water	Source:	City					
Source Type:	Food	Source:	US FOODS NATURES OWN T&T					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments