GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

COUNTY HEALTH DEPARTMENTS

Establishment Name: WAFFLE HOUSE #1215
Address: 545 Peachtree Industrial Blvd
City: Suwanee **Time In:** 08:20 AM **Time Out:** 10:24 AM
Inspection Date: 05/19/2023 **CFSM:** Mikalyn Brown 20140392 01/14/2026
Purpose of Inspection: Routine ● Follow-up ○ Compliant ○
Preliminary ○ **Other** ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 067-3046

Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

Last Score	Grade	Date
83	B	04/21/2023
Prior Score	**Grade**	**Date**
96	A	05/06/2022

CURRENT SCORE	CURRENT GRADE
99	A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance **OUT**=not in compliance **NO**=not observed **NA**=not applicable **COS**=corrected on-site during inspection **R**=Repeat violation of the same code provision=2 points

Compliance Status						COS	R
1	**IN**	**OUT**	**NA**	**NO**	**Supervision**	**4 points**	
	●	○			1-2A PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B Certified Food Protection Manager	○	○
2	**IN**	**OUT**	**NA**	**NO**	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	**9 points**	
	●	○			2-1A Proper use of restriction & exclusion	○	○
	●	○		○	2-1B Hands clean and properly washed	○	○
	●	○	○	○	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E Response procedures for vomiting & diarrheal events	○	○
3	**IN**	**OUT**	**NA**	**NO**	**Approved Source**	**9 points**	
	●	○			3-1A Food obtained from approved source	○	○
	○	○	○	●	3-1B Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D Required records: shellstock tags, parasite destruction	○	○
4	**IN**	**OUT**	**NA**	**NO**	**Protection From Contamination**	**9 points**	
	●	○	○	○	4-1A Food separated and protected	○	○
	●	○			4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A Food stored covered	○	○
	●	○	○		4-2B Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	**IN**	**OUT**	**NA**	**NO**	**Cooking and Reheating of TCS Foods, Consumer Advisory**	**9 points**	
	●	○	○	○	5-1A Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B Proper reheating procedures for hot holding	○	○
						4 points	
	●	○	○		5-2 Consumer advisory provided for raw and undercooked foods	○	○
6	**IN**	**OUT**	**NA**	**NO**	**Holding of TCS Foods, Date Marking of TCS Foods**	**9 points**	
	●	○	○	○	6-1A Proper cold holding temperatures	○	○
	●	○	○	○	6-1B Proper hot holding temperatures	○	○
	○	○	○	●	6-1C Proper cooling time and temperature	○	○
	●	○	○	○	6-1D Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2 Proper date marking and disposition	○	○
7	**IN**	**OUT**	**NA**	**NO**	**Highly Susceptible Populations**	**9 points**	
	○	○	●		7-1 Pasteurized foods used: Prohibited foods not offered	○	○
8	**IN**	**OUT**	**NA**	**NO**	**Chemicals**	**4 points**	
	●	○	○		8-2A Food additives: approved and properly used	○	○
	●	○			8-2B Toxic substances properly identified, stored, used	○	○
9	**IN**	**OUT**	**NA**	**NO**	**Conformance with Approved Procedures**	**4 points**	
	●	○	○		9-2 Compliance with variance, specialized process and HACCP plan	○	○

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status			COS	R
10	**OUT**	**Safe Food and Water, Food Identification**	**3 points**	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	**OUT**	**Food Temperature Control**	**3 points**	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	**OUT**	**Prevention of Food Contamination**	**3 points**	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	**OUT**	**Postings and Compliance with Clean Air Act**	**1 point**	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	**OUT**	**Proper Use of Utensils**	**1 point**	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	**OUT**	**Utensils, Equipment and Vending**	**1 point**	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	**OUT**	**Water, Plumbing and Waste**	**2 points**	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	**OUT**	**Physical Facilities**	**1 point**	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	●	17D. Adequate ventilation and lighting; designated areas used	●	○
18	**OUT**	**Pest and Animal Control**	**3 points**	
	○	18. Insects, rodents, and animals not present	○	○

Person in Charge (Signature) (Print) Jennifer **Date:** 05/19/2023

Inspector (Signature) Mary MLS EHS **Follow-up:** YES ○ NO ● **Follow-up Date:** 05/19/2023

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment	Permit #	Date
WAFFLE HOUSE #1215	067-3046	05/19/2023

Address	City/State	Zip Code
545 Peachtree Industrial Blvd	Suwanee GA	30024

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen (ice pt cal) / home	32	min/max thermometer (ice pt cal) / home	32	bacon (cook temp) / off the flat top	173.3
sausage patty (cook temp) / off the flat top	167.1	eggs (cook temp) / off the stove	154.8	burger (cook temp) / off the flat top	164.2
dish machine temp / dish machine	160.4	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number — OBSERVATIONS AND CORRECTIVE ACTIONS

17D: .07(4)(b) COS Observed cell phones stored on a prep table upon entry to facility. PIC had items stored appropriately and prep counter was cleaned. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens and single-service and single-use articles cannot occur. (C)

Person in Charge (Signature) **Date** 05/19/2023

Inspector (Signature)  **Date** 05/19/2023

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment	Permit #	Date
WAFFLE HOUSE #1215	067-3046	05/19/2023

Address	City/State		Zip Code
545 Peachtree Industrial Blvd	Suwanee	GA	30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Comments:

NOTE: All cold and hot held temperatures were in compliance unless otherwise noted.

NOTE: Drink syrups are used at this facility.

NOTE: Questions? Please visit www.gnrhealth.com

Person in Charge (Signature)	**Date** 05/19/2023
Inspector (Signature)	**Date** 05/19/2023