

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE			
Establishment Name: WAFFLE HOUSE #1215 Address: 545 Peachtree Industrial Blvd City: Suwanee Time In: 11:00 AM Time Out: 12:50 PM Inspection Date: 10/11/2023 CFSM: Bryce Moore 24128774 06/16/2028 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.						96		A			
						Last Score 99 Grade A Date 05/19/2023					
						Prior Score 83 Grade B Date 04/21/2023					
						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											
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					☒	☐
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.											
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					☐	☐
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) Bryce Moore			Date: 10/11/2023			
Inspector (Signature) <i>gm</i>					JND EHS			Follow-up: YES ☐ NO ☒ Follow-up Date: _____			

Food Service Establishment Inspection Report Addendum

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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	10/11/2023
Address	City/State	Zip Code
545 Peachtree Industrial Blvd	Suwanee GA	30024

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sliced tomatoes/Discarded / Prep Top Cooler	45	Scramble eggs/Cook temp / Out of the grill	195	Bacon/Cook temp / Out of the grill	163
Surface temp / Dishwasher machine	162.1	Grits/Discarded / Hot holding unit	123	Grits/Discarded / Hot holding unit	119
/		/		/	
/		/		/	
/		/		/	
/		/		/	
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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4-2B: .05(7)(a)1 COS Observed ice machine with black mold-like substance on the inside top part. //Ice machine was cleaned and sanitized during the inspection.// Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

Person in Charge (Signature)	Date 10/11/2023
Inspector (Signature) 	Date 10/11/2023

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

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: All cold-holding and hot-holding items were in compliance unless otherwise noted.

Note: The facility uses flavored syrups for drinks as additives.

Note: Ensure to keep plates stored on the shelving unit above prep areas covered or flip them upside down. Food contact surfaces must be protected from contamination.

For questions or comments please call 770-963-5132 or visit www.gnrhealth.com

Person in Charge (Signature)	Date 10/11/2023
Inspector (Signature) 	Date 10/11/2023