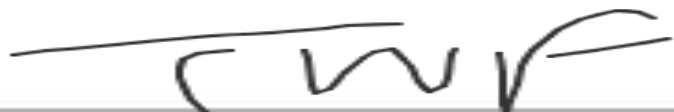


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE	
Establishment Name: WAFFLE HOUSE #1215 Address: 545 Peachtree Industrial Blvd City: Suwanee Time In: 01:00 PM Time Out: 02:20 PM Inspection Date: 04/21/2023 CFSM: Mikalyn Brown 20140392 01/14/2026 Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 067-3046 <div style="font-size: small;">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.</div>						83		B	
		Last Score 96	Grade A	Date 05/06/2022					
		Prior Score 64	Grade U	Date 04/26/2022					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(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.)</small>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69			
Compliance Status					COS	R			
1	IN	OUT	NA	NO					
Supervision					4 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
1-2A PIC present, demonstrates knowledge, performs duties					<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>					
1-2B Certified Food Protection Manager					<input checked="" type="radio"/>	<input type="radio"/>			
2	IN	OUT	NA	NO					
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands					9 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-1A Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-1B Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-2A Management knowledge, responsibilities, reporting					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-2B Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-2C No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-2D Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
2-2E Response procedures for vomiting & diarrheal events					<input type="radio"/>	<input type="radio"/>			
3	IN	OUT	NA	NO					
Approved Source					9 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
3-1A Food obtained from approved source					<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					
3-1B Food received at proper temperature					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
3-1C Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>					
3-1D Required records: shellstock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>			
4	IN	OUT	NA	NO					
Protection From Contamination					9 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-1A Food separated and protected					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-2A Food stored covered					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-2B Food-contact surfaces: cleaned & sanitized					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
5	IN	OUT	NA	NO					
Cooking and Reheating of TCS Foods, Consumer Advisory					9 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
5-1A Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					
5-1B Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
5-2 Consumer advisory provided for raw and undercooked foods					<input type="radio"/>	<input type="radio"/>			
6	IN	OUT	NA	NO					
Holding of TCS Foods, Date Marking of TCS Foods					9 points				
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>					
6-1A Proper cold holding temperatures					<input checked="" type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
6-1B Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					
6-1C Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>					
6-1D Time as a public health control: procedures and records					<input checked="" type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
6-2 Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>			
7	IN	OUT	NA	NO					
Highly Susceptible Populations					9 points				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>					
7-1 Pasteurized foods used: Prohibited foods not offered					<input type="radio"/>	<input type="radio"/>			
8	IN	OUT	NA	NO					
Chemicals					4 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
8-2A Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
8-2B Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>			
9	IN	OUT	NA	NO					
Conformance with Approved Procedures					4 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
9-2 Compliance with variance, specialized process and HACCP plan					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
10	OUT	Safe Food and Water, Food Identification			3 points				
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	10D. Food properly labeled; original container			<input type="radio"/>	<input type="radio"/>			
11	OUT	Food Temperature Control			3 points				
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>			
12	OUT	Prevention of Food Contamination			3 points				
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	12B. Personal cleanliness			<input checked="" type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>			
13	OUT	Postings and Compliance with Clean Air Act			1 point				
	<input checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input checked="" type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
14	OUT	Proper Use of Utensils			1 point				
	<input type="radio"/>	14A. In-use utensils: properly stored			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>			
15	OUT	Utensils, Equipment and Vending			1 point				
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>			
16	OUT	Water, Plumbing and Waste			2 points				
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>			
17	OUT	Physical Facilities			1 point				
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>			
18	OUT	Pest and Animal Control			3 points				
	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>			

Food Service Establishment Inspection Report Addendum				Page 2 of 3	
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 WAFFLE HOUSE #1215		Permit # 067-3046		Date 04/21/2023	
Address 545 Peachtree Industrial Blvd		City/State Suwanee GA		Zip Code 30024	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
burger - final cook / flat top grill	188	sliced tomatoes - discarded / open prep cooler	45	gravy - discarded / upright cooler	48
cut lettuce - discarded / upright cooler	46	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
1-2B: .03(3)(c) COS Observed facility operating with no CFSM certificate posted in public view. // CFSM certificate was printed and posted in public view. // The original CFSM certificate shall be posted in public view in each food service establishment. An additional copy shall be retained on file at the food service establishment at all times, and shall be made available for inspection by the Health Authority. (Pf)					
6-1A: .04(6)(f) COS Observed multiple food items not holding at 41F or below in different coolers throughout kitchen. See temperature log. // Food items discarded. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)					
6-1D: .04(6)(i) COS Observed eggs with time stamp of 6:30-10:30AM still being used at time of inspection, around 1:15PM. Person in charge altered time during inspection, but did not discard the eggs. // Eggs were discarded. // When using Time Control (TPHC) for a maximum of 4 hours: 1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P) 2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf) 3) foods not consumed before the discard time shall be discarded; (P) 4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P) 5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P) 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)					
12B: .03(5)(i) COS Observed multiple employees handling food or clean dishes without adequate hair restraints. // Hair restraints were put on. // Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch (1/2"). (C)					
13A: .02(1)(d) COS Facility did not have most recent inspection report posted in public view. // Facility posted inspection report in public view. // The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)					
Person in Charge (Signature)				Date 04/21/2023	
Inspector (Signature) 				Date 04/21/2023	

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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 WAFFLE HOUSE #1215	Permit # 067-3046	Date 04/21/2023
Address 545 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All hot/cold holding temperatures were in compliance unless otherwise stated in temperature log.

NOTE: This facility uses additives - drink syrups.

NOTE: Ensure that all employee drinks or food items in coolers are stored on bottom shelf, not above any customer food items.

NOTE: Ensure that all sanitizer bucket labels are replaced when damaged or faded.

NOTE: Ensure all TCS (time or temperature control for safety) foods are kept in temperature compliance until time of prep. Do not load a cart for prep and leave items to warm past temperature of compliance.

Questions? Visit our website www.gnrhealth.com or call our office 770-963-5132

Person in Charge (Signature)	Date 04/21/2023
Inspector (Signature) 	Date 04/21/2023