

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: 09:30 AM Time Out: 12:15 PM Inspection Date: 04/26/2022 CFSM: Gerald Bowling 20995657 09/10/2026 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>						64		U					
						Last Score		Grade		Date			
						100		A		06/25/2021			
						Prior Score		Grade		Date			
						81		B		09/24/2020			
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69							
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>													
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 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties <input checked="" type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager <input 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"/> 4 points <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 type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A Food separated and protected <input checked="" 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"/> 4 points <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 type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized <input checked="" 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"/> 4 points <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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A Proper cold holding temperatures <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B Proper hot holding temperatures <input checked="" type="radio"/> <input checked="" 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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D Time as a public health control: procedures and records <input type="radio"/> <input type="radio"/> 4 points <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 type="radio"/> <input checked="" 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 type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B Toxic substances properly identified, stored, used <input checked="" type="radio"/> <input type="radio"/>													
9 IN OUT NA NO Conformance with Approved Procedures 4 points <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan <input type="radio"/> <input type="radio"/>													
GOOD RETAIL PRACTICES													
<small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>													
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 checked="" type="radio"/> 12A. Contamination prevented during food preparation, storage, display <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 12B. Personal cleanliness <input 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 type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input 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 checked="" type="radio"/> 14C. Single-use/single-service articles: properly stored, used <input checked="" 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"/>													
Person in Charge (Signature) _____						(Print) Jerry		Date: 04/26/2022					
Inspector (Signature) _____						SMA EHS		Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 05/06/2022					

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

WAFFLE HOUSE #1215

Permit #

067-3046

Date

04/26/2022

Address

545 Peachtree Industrial Blvd

City/State

SuwaneeGA

Zip Code

30024

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen / calibration	32.2	deltatrak / calibration	32	deltatrak / calibration	31.9
eggs / stove	152	bacon / grill	186	waffle / waffle maker	196
lettuce / cold top cooler	47	waffle batter / reachin cooler	45	chili / hot holding	112
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for food protected from contamination, single-use glove requirements, cleaning & sanitizing, chemical requirements (amongst other good retail practices) were observed today. Training provided. Corrected violations. It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)

4-1A: .04(4)(n)1 COS Using the same gloved hand, employee prepped raw shell eggs & then moved jelly packet on a customer's plate. Jelly discarded, employee washed her hands, changed gloves. // If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Unwashed lettuce stored above ready-to-eat food in the upright cooler & walkin cooler. Food separated. // Must display, store, prepare, and hold foods so they are protected from cross contamination. (P) Food shall be protected from cross contamination by separating fruits and vegetables, before they are washed from ready-to-eat food.

4-2B: .05(6)(n) COS Chlorine sanitizer was <50ppm in multiple sanitizer buckets. Sanitizer changed. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

6-1B: .04(6)(f) (Repeat) COS Chili in the hot holding unit was <135°F. (Food was uncovered) *** Second Consecutive Violation *** PIC didn't know how long the chili was holding so it was discarded. Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)

8-2B: .07(6)(b) COS A container of soap, used to clean dining tables, was not labeled. Soap labeled. // Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

8-2B: .07(6)(c) COS A bottle of degreaser was stored hanging on the shelves above honey syrup. Chemical moved. // Poisonous or toxic materials shall be stored and displayed for retail sale so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)

12A: .04(4)(q) COS Milk & mushrooms were stored on the walkin cooler floor. Food elevated off the floor. // Food shall be protected from contamination by storing the food: 1) in a clean dry location; (C) 2) where it is not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches (15 cm) above the floor. (C)

14C: .05(10)(e)1&3 COS Boxes of single-use items (delivered yesterday) were stored on the floor in dry storage. Items elevated off of the floor. Single-service and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (C)

Person in Charge (Signature)

Date 04/26/2022

Inspector (Signature)

Date 04/26/2022

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<div>Establishment</div> <div>WAFFLE HOUSE #1215</div>		<div>Permit #</div> <div>067-3046</div>		<div>Date</div> <div>04/26/2022</div>
<div>Address</div> <div>545 Peachtree Industrial Blvd</div>		<div>City/State</div> <div>SuwaneeGA</div>		<div>Zip Code</div> <div>30024</div>
<div>Item Number</div>	<div>OBSERVATIONS AND CORRECTIVE ACTIONS</div>			
<div>Comments:</div> <div>www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132</div> <div>*Follow-up inspection within 10 days.</div> <div>**Required additional routine inspection within the next 12 months.</div> <div>- Facilities must earn a passing score of 80 or above on follow-up inspections.</div> <div>UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.</div> <div>Cold & hot food held at required temperatures unless otherwise noted.</div> <div>*Additives: flavored drink syrups.</div> <div>*The most current graded inspection report shall be posted in public view, within 15 feet of the front door, 6-7 feet off the floor, readable from one foot away.</div> <div>Managers Jen, Matt arrived during the inspection.</div> <div>*Employees were washing their hands in cold water & were not wetting hands prior to using soap. I adjusted the hand sink water temperature twice. Training provided.</div> <div>*Ice observed in the walkin freezer. Repair as needed.</div> <div>*Back door was open (not self-closed). Matt adjusted the door so it self-closed.</div> <div>*Recommend covering chili in the hot holding unit to maintain food temperatures.</div> <div>*Do not over fill the food containers in the cold top cooler as this may affect food temperature.</div> <div>*Oil/liquid butter was not labeled. Label food with the common English name.</div>				
<div>Person in Charge (Signature)</div>				<div>Date</div> <div>04/26/2022</div>
<div>Inspector (Signature)</div>				<div>Date</div> <div>04/26/2022</div>