


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE						
<div style="display: flex; justify-content: space-between;"><div><div>Establishment Name: WAFFLE HOUSE #1215 Address: 545 Peachtree Industrial Blvd City: Suwanee Time In: 01:30 PM Time Out: 03:10 PM Inspection Date: 02/21/2024 CFSM: Bryce Moore 24128774 06/16/2028 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></div><div><table border="1" style="width: 100%; border-collapse: collapse;"><tr><td style="width: 33%; text-align: center;">Last Score 96</td><td style="width: 33%; text-align: center;">Grade A</td><td style="width: 33%; text-align: center;">Date 10/11/2023</td></tr><tr><td style="text-align: center;">Prior Score 99</td><td style="text-align: center;">Grade A</td><td style="text-align: center;">Date 05/19/2023</td></tr></table></div></div> <div style="margin-top: 10px;">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>						Last Score 96	Grade A	Date 10/11/2023	Prior Score 99	Grade A	Date 05/19/2023	86	B
Last Score 96	Grade A	Date 10/11/2023											
Prior Score 99	Grade A	Date 05/19/2023											
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													
Compliance Status				Compliance Status									
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points									
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties <input type="radio"/>				<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures <input type="radio"/>									
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager <input type="radio"/>				<input type="radio"/> 5-1B Proper reheating procedures for hot holding <input type="radio"/>									
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points									
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion <input type="radio"/>				<input type="radio"/> 6-1A Proper cold holding temperatures <input type="radio"/>									
<input checked="" type="radio"/> 2-1B Hands clean and properly washed <input type="radio"/>				<input type="radio"/> 6-1B Proper hot holding temperatures <input type="radio"/>									
<input checked="" 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"/> 6-1C Proper cooling time and temperature <input type="radio"/>									
3 IN OUT NA NO Approved Source 9 points				<input type="radio"/> 6-1D Time as a public health control: procedures and records <input checked="" type="radio"/>									
<input checked="" type="radio"/> 3-1A Food obtained from approved source <input type="radio"/>				<input type="radio"/> 6-2 Proper date marking and disposition <input type="radio"/>									
<input type="radio"/> 3-1B Food received at proper temperature <input type="radio"/>				7 IN OUT NA NO Highly Susceptible Populations 9 points									
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated <input type="radio"/>				<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered <input type="radio"/>									
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction <input type="radio"/>				8 IN OUT NA NO Chemicals 4 points									
4 IN OUT NA NO Protection From Contamination 9 points				<input checked="" type="radio"/> 8-2A Food additives: approved and properly used <input type="radio"/>									
<input checked="" type="radio"/> 4-1A Food separated and protected <input type="radio"/>				<input type="radio"/> 8-2B Toxic substances properly identified, stored, used <input type="radio"/>									
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food <input type="radio"/>				9 IN OUT NA NO Conformance with Approved Procedures 4 points									
4-2A Food stored covered <input type="radio"/>				<input checked="" type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan <input type="radio"/>									
4-2B Food-contact surfaces: cleaned & sanitized <input type="radio"/>													
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				Compliance Status									
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point									
<input type="radio"/> 10A. Pasteurized eggs used where required <input type="radio"/>				<input type="radio"/> 14A. In-use utensils: properly stored <input type="radio"/>									
<input type="radio"/> 10B. Water and ice from approved source <input type="radio"/>				<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled <input type="radio"/>									
<input type="radio"/> 10C. Variance obtained for specialized processing methods <input type="radio"/>				<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used <input type="radio"/>									
<input type="radio"/> 10D. Food properly labeled; original container <input type="radio"/>				<input type="radio"/> 14D. Gloves used properly <input type="radio"/>									
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point									
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control <input type="radio"/>				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/>									
<input type="radio"/> 11B. Plant food properly cooked for hot holding <input type="radio"/>				<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips <input type="radio"/>									
<input type="radio"/> 11C. Approved thawing methods used <input type="radio"/>				<input type="radio"/> 15C. Nonfood-contact surfaces clean <input type="radio"/>									
<input type="radio"/> 11D. Thermometers provided and accurate <input type="radio"/>				16 OUT Water, Plumbing and Waste 2 points									
12 OUT Prevention of Food Contamination 3 points				<input type="radio"/> 16A. Hot and cold water available; adequate pressure <input type="radio"/>									
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display <input type="radio"/>				<input type="radio"/> 16B. Plumbing installed; proper backflow devices <input type="radio"/>									
<input type="radio"/> 12B. Personal cleanliness <input type="radio"/>				<input type="radio"/> 16C. Sewage and waste water properly disposed <input type="radio"/>									
<input type="radio"/> 12C. Wiping cloths: properly used and stored <input type="radio"/>				17 OUT Physical Facilities 1 point									
<input type="radio"/> 12D. Washing fruits and vegetables <input type="radio"/>				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned <input type="radio"/>									
13 OUT Postings and Compliance with Clean Air Act 1 point				<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/>									
<input checked="" type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/>				<input type="radio"/> 17C. Physical facilities installed, maintained, and clean <input type="radio"/>									
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/>				<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used <input type="radio"/>									
				18 OUT Pest and Animal Control 3 points									
				<input type="radio"/> 18. Insects, rodents, and animals not present <input type="radio"/>									
Person in Charge (Signature) _____ (Print) Gregg						Date: 02/21/2024							
Inspector (Signature) JND EHS						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 02/21/2024							

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 02/21/2024	
Address 545 Peachtree Industrial Blvd		City/State Suwanee GA		Zip Code 30024	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Diced ham/Discarded / Prep Top Cooler	44	Bacon/Final cook temp / Out of the flat top grill	166	Sausage/Final cook temp / Out of the flat top grill	159
Scramble eggs/Final cook temp / Out of the stove	180	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>2-2A: .03(2)(m) COS Facility was unable to provide in a verifiable manner that two employees present during today's inspection were aware of their responsibility to report foodborne illnesses. //Employee health agreements were signed during the inspection.// Food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. (Pf)</p> <p>6-1D: .04(6)(i) COS Observed eggs in time control with a time stamp of 8:30 AM-12:30 PM, that were not discarded by 12:30 as stated on the label. Person in charge remove the eggs from time control at 1:35 PM when the health authority started the inspection. //Eggs were discarded.// When using Time Control (TPHC) for a maximum of 4 hours:</p> <p>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)</p> <p>2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)</p> <p>3) foods not consumed before the discard time shall be discarded; (P)</p> <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}</p> <p>5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)</p> <p>6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)</p> <p>13A: .02(1)(f)(1) COS Current food permit not posted in public view. //Food permit was printed and posted.// The permit holder shall post the permit as in a location in the food service establishment that is conspicuous to consumers. (C)</p>					
Person in Charge (Signature)				Date 02/21/2024	
Inspector (Signature) 				Date 02/21/2024	

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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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.

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

Person in Charge (Signature)	Date 02/21/2024
Inspector (Signature) 	Date 02/21/2024