

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>			<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>		
	Establishment Name: <u>WAFFLE HOUSE #1215</u> Address: <u>545 Peachtree Industrial Blvd</u> City: <u>Suwanee</u> Time In: <u>01:30 PM</u> Time Out: <u>03:10 PM</u> Inspection Date: <u>02/21/2024</u> CFSM: <u>Bryce Moore 24128774 06/16/2028</u>				86	B	
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#: <u>067-3046</u>				SCORING AND GRADING:    A=90-100    B=80-89    C=70-79    U<69			
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	
				96	A	10/11/2023	
				Prior Score	Grade	Date	
				99	A	05/19/2023	

**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									
<b>Compliance Status</b>					<b>Compliance Status</b>				
COS    R					COS    R				
<b>1 IN OUT NA NO      Supervision      4 points</b>					<b>5 IN OUT NA NO      Cooking and Reheating of TCS Foods, Consumer Advisory      9 points</b>				
<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 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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager <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"/>				
<b>2 IN OUT NA NO      Employee Health, Good Hygienic Practices, Preventing Contamination by Hands      9 points</b>					<b>6 IN OUT NA NO      Holding of TCS Foods, Date Marking of TCS Foods      9 points</b>				
<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"/> 6-1A Proper cold holding temperatures <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"/> 6-1B Proper hot holding temperatures <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 type="radio"/> <input type="radio"/> <input type="radio"/> <input 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"/> 2-2A Management knowledge, responsibilities, reporting <input checked="" type="radio"/> <input type="radio"/>					<input type="radio"/> <input 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"/> 2-2B Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input type="radio"/>					<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2 Proper date marking and disposition <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"/>					<b>7 IN OUT NA NO      Highly Susceptible Populations      9 points</b>				
<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 type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered <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"/>					<b>8 IN OUT NA NO      Chemicals      4 points</b>				
<b>3 IN OUT NA NO      Approved Source      9 points</b>					<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"/> 3-1A Food obtained from approved source <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"/>				
<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"/>					<b>9 IN OUT NA NO      Conformance with Approved Procedures      4 points</b>				
<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 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"/>				
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction <input type="radio"/> <input type="radio"/>									
<b>4 IN OUT NA NO      Protection From Contamination      9 points</b>									
<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 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"/>									

**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.

COS    R					COS    R				
<b>10 OUT      Safe Food and Water, Food Identification      3 points</b>					<b>14 OUT      Proper Use of Utensils      1 point</b>				
<input type="radio"/> 10A. Pasteurized eggs used where required <input type="radio"/> <input type="radio"/>					<input type="radio"/> 14A. In-use utensils: properly stored <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"/> 14B. Utensils, equipment and linens: properly stored, dried, handled <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"/> 14C. Single-use/single-service articles: properly stored, used <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 10D. Food properly labeled; original container <input type="radio"/> <input type="radio"/>					<input type="radio"/> 14D. Gloves used properly <input type="radio"/> <input type="radio"/>				
<b>11 OUT      Food Temperature Control      3 points</b>					<b>15 OUT      Utensils, Equipment and Vending      1 point</b>				
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control <input type="radio"/> <input type="radio"/>					<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <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"/> 15B. Warewashing facilities: installed, maintained, used; test strips <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 11C. Approved thawing methods used <input type="radio"/> <input type="radio"/>					<input type="radio"/> 15C. Nonfood-contact surfaces clean <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 11D. Thermometers provided and accurate <input type="radio"/> <input type="radio"/>					<b>16 OUT      Water, Plumbing and Waste      2 points</b>				
<b>12 OUT      Prevention of Food Contamination      3 points</b>					<input type="radio"/> 16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display <input type="radio"/> <input type="radio"/>					<input type="radio"/> 16B. Plumbing installed; proper backflow devices <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 12B. Personal cleanliness <input type="radio"/> <input type="radio"/>					<input type="radio"/> 16C. Sewage and waste water properly disposed <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 12C. Wiping cloths: properly used and stored <input type="radio"/> <input type="radio"/>					<b>17 OUT      Physical Facilities      1 point</b>				
<input type="radio"/> 12D. Washing fruits and vegetables <input type="radio"/> <input type="radio"/>					<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned <input type="radio"/> <input type="radio"/>				
<b>13 OUT      Postings and Compliance with Clean Air Act      1 point</b>					<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/>				
<input checked="" type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input checked="" type="radio"/> <input type="radio"/>					<input type="radio"/> 17C. Physical facilities installed, maintained, and clean <input type="radio"/> <input type="radio"/>				
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/> <input type="radio"/>					<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used <input type="radio"/> <input type="radio"/>				
					<b>18 OUT      Pest and Animal Control      3 points</b>				
					<input type="radio"/> 18. Insects, rodents, and animals not present <input type="radio"/> <input type="radio"/>				

Person in Charge (Signature) _____ (Print) <u>Gregg</u>	Date: <u>02/21/2024</u>
Inspector (Signature) <u>JND EHS</u>	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>02/21/2024</u>

# 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).*

<b>Establishment</b> WAFFLE HOUSE #1215	<b>Permit #</b> 067-3046	<b>Date</b> 02/21/2024
<b>Address</b> 545 Peachtree Industrial Blvd	<b>City/State</b> Suwanee GA	<b>Zip Code</b> 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	Observations and Corrective Actions
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)
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: 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)
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)

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

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<b>Item Number</b>	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
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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](http://www.gnrhealth.com)

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