

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> WAFFLE HOUSE <b>Address:</b> 1935 Braselton Hwy <b>City:</b> Buford <b>Time In:</b> 08:30 AM <b>Time Out:</b> 12:00 PM <b>Inspection Date:</b> 06/27/2023 <b>CFSM:</b> Jessica Westerfield 23638246 03/27/2028 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FS-11764 <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>						52	U
						<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <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>							
<b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not applicable <b>COS</b> =corrected on-site during inspection <b>R</b> =Repeat violation of the same code provision=2 points							
<b>1 IN OUT NA NO</b>				<b>Supervision</b>		<b>4 points</b>	
<input type="radio"/>	<input checked="" 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"/>	1-2B Certified Food Protection Manager		<input type="radio"/>	<input type="radio"/>
<b>2 IN OUT NA NO</b>				<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		<b>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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input checked="" 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"/>
						<b>4 points</b>	
<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input checked="" 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"/>
<b>3 IN OUT NA NO</b>				<b>Approved Source</b>		<b>9 points</b>	
<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"/>
<b>4 IN OUT NA NO</b>				<b>Protection From Contamination</b>		<b>9 points</b>	
<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"/>
						<b>4 points</b>	
<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"/>
<b>5 IN OUT NA NO</b>				<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>		<b>9 points</b>	
<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"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<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"/>
<b>6 IN OUT NA NO</b>				<b>Holding of TCS Foods, Date Marking of TCS Foods</b>		<b>9 points</b>	
<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 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"/>
						<b>4 points</b>	
<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"/>
<b>7 IN OUT NA NO</b>				<b>Highly Susceptible Populations</b>		<b>9 points</b>	
<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"/>
<b>8 IN OUT NA NO</b>				<b>Chemicals</b>		<b>4 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 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"/>
<b>9 IN OUT NA NO</b>				<b>Conformance with Approved Procedures</b>		<b>4 points</b>	
<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"/>
<b>GOOD RETAIL PRACTICES</b> <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>							
<b>10 OUT</b>				<b>Safe Food and Water, Food Identification</b>		<b>3 points</b>	
<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 checked="" type="radio"/>	10D. Food properly labeled; original container			<input checked="" type="radio"/>	<input type="radio"/>		
<b>11 OUT</b>				<b>Food Temperature Control</b>		<b>3 points</b>	
<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"/>		
<b>12 OUT</b>				<b>Prevention of Food Contamination</b>		<b>3 points</b>	
<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	12C. Wiping cloths: properly used and stored			<input checked="" type="radio"/>	<input type="radio"/>		
<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>		
<b>13 OUT</b>				<b>Postings and Compliance with Clean Air Act</b>		<b>1 point</b>	
<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"/>		
<b>14 OUT</b>				<b>Proper Use of Utensils</b>		<b>1 point</b>	
<input type="radio"/>	14A. In-use utensils: properly stored			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input checked="" 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"/>		
<b>15 OUT</b>				<b>Utensils, Equipment and Vending</b>		<b>1 point</b>	
<input checked="" 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"/>		
<b>16 OUT</b>				<b>Water, Plumbing and Waste</b>		<b>2 points</b>	
<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"/>		
<b>17 OUT</b>				<b>Physical Facilities</b>		<b>1 point</b>	
<input checked="" 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 checked="" type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input checked="" type="radio"/>	<input type="radio"/>		
<b>18 OUT</b>				<b>Pest and Animal Control</b>		<b>3 points</b>	
<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
<b>Person in Charge (Signature)</b>				<b>Date:</b> 06/27/2023			
<b>Inspector (Signature)</b> TWF				<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/>		<b>Follow-up Date:</b> 06/27/2023	



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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		Permit # 067-FS-11764		Date 06/27/2023	
Address 1935 Braselton Hwy		City/State BufordGA		Zip Code 30043	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
waffle batter - cold holding / upright cooler	36	cut lettuce - cold holding / prep cooler	41	cubed ham - cold holding / prep cooler	34
rehydrated hashbrowns - cold holding / prep	41	American cheese slices - cold holding	43	ambient temp / prep cooler	45
chicken - final cook / flat top grill	198	milk jug - cold holding / glass front cooler	40	sliced ham - cold holding *discarded* / glass front	50
grits - hot holding / warming unit	149	gravy - reheat to hot hold temp 1 (0m) / grill	39	gravy - reheat to hot hold temp 2 (20m) / grill	181
raw sausage - cold holding / upright cooler	39	scrambled eggs (light) - final cook / flat top grill	172	sausage - final cook / flat top grill	204
scrambled eggs - final cook / flat top grill	206	bacon - final cook / flat top grill	178	chili - hot hold / warmer unit	142
chili - cold holding / upright cooler	40	dish machine / surface temp	180	american cheese - cold holding / walk in cooler	37
mushrooms - cold holding / walk in cooler	38	/		/	
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS				
1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 07/06/2023 Due to today's unsatisfactory score, person in charge is not demonstrating active managerial control.// 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)					
2-1B: .03(5)(c) COS Employee changed gloves but did not wash hands between handling raw eggs and ready to eat bread. // Instructed employee to wash hands in addition to glove change between tasks. // Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)					
2-2B: .03(5)(j)1&2 COS Observed multiple employee drinks in unapproved containers (water bottles or coffee cups with no lids and straws) on prep counters and drink storage area. // Drinks were removed from storage area and prep counter. // Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)					
4-1A: .04(4)(n)1 COS Observed employee handle trashcan and then return to handling food without changing gloves. // Employee changed gloves and washed hands before continuing to handle food. // 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)					
6-1A: .04(6)(f) COS Observed multiple stacks of American cheese holding above 41F. See temperature log. // Cheese was discarded. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)					
8-2B: .07(6)(c) COS Observed multiple spray chemical cans stored above soda syrups. // Spray cans were moved away from food items. // 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)					
8-2B: .07(6)(b) COS Observed multiple sanitizer containers and soap containers were not clearly labeled with common English name labels of contents. // Labels were added to product containers. // 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)					
10D: .04(4)(d) COS Observed salt, pepper, margarine, and oil containers used without common English name labels. // Labels were added to food item containers. // Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)					
12C: .04(4)(m) COS Observed wet wiping cloths stored in bottom of upright cooler. // Wet wiping cloths were removed to be cleaned. // Cloths in-use for wiping counters and other equipment surfaces shall be stored in sanitizer of the appropriate concentration in-between uses and laundered daily. (C)					
14B: .05(10)(e) 1,2,4 COS Observed multiple cups stored as clean, stacked when still wet. // Cups were rewashed, then separated and allowed to air dry. // After cleaning and sanitizing, equipment and utensils: 1. Shall be air-dried or used after adequate draining before contact with food; (C) and 2. May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry. (C)					
15A: .05(6)(a) NCOS Correct By: 07/06/2023 Observed prep cooler not in proper adjustment, inadequately holding food inside above 41F. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2)of this Rule. (C)					
Person in Charge (Signature)				Date 06/27/2023	
Inspector (Signature) TWF				Date 06/27/2023	



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Establishment WAFFLE HOUSE	Permit # 067-FS-11764	Date 06/27/2023
Address 1935 Braselton Hwy	City/State Buford GA	Zip Code 30043

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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17A: .07(2)(l) NCOS Correct By: 07/06/2023 Observed door to men's toilet room without self-closing doors. // Except where a toilet room is located outside a food service establishment and does not open directly into the food service establishment, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. (C)

17D: .07(4)(b) COS Observed multiple employee phones stored on server station on food prep surface. // Phones were relocated away from food prep station. // Areas designated for employee item storage shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. (C)

Person in Charge (Signature)	Date 06/27/2023
Inspector (Signature) TWF	Date 06/27/2023

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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.

A follow-up inspection will be conducted within the next ten calendar days. Correct any uncorrected violations or permit may be suspended.

Two or more consecutive unsatisfactory scores will result in permit suspension.

REMINDER: A required additional routine will be conducted in the next twelve months of the failed routine inspection.

Questions? Visit our website [www.gnrhealth.com](http://www.gnrhealth.com) or call our office 770-963-5132.

Person in Charge (Signature)	Date 06/27/2023
Inspector (Signature) 	Date 06/27/2023