

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 40

O Farmer's Market Food Unit Waffle House Permanent O Mobile Establishment Name Type of Establishment 2107 Lascassas Pike O Temporary O Seasonal Address Murfreesboro Time in 03:59 PM AM/PM Time out 05:01; PM AM/PM City

10/16/2023 Establishment # 605255695 Embargoed 2 Inspection Date

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

18	<b>4</b> ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
		Compliance Status  CON OUT NA NO Supervision  Person in charge present, demonstrates knowledge, and performs duties  Management and food employee awareness; reporting  Proper use of restriction and exclusion  ON OUT NA NO Good Hygienic Practices  ON OUT NA NO Good Hygienic Practices  ON OUT NA NO Proper eating, tasting, drinking, or tobacco use  ON OUT NA NO Preventing Centamination by Hands  ON OUT NA NO Preventing Centamination by Hands  ON Discharge from eyes, nose, and mouth  ON OUT NA NO Preventing Centamination by Hands  ON Discharge from eyes followed  ON DISCHARGE ON PROPERTY SUPPLIED AND Approved Source  ON OUT NA NO Approved Source  ON OUT NA NO Food obtained from approved source  ON OUT NA NO Food received at proper temperature  ON OUT NA NO Food received at proper temperature  ON OUT NA NO Food received at proper temperature  ON OUT NA NO Food obtained from approved source  ON OUT NA NO Food obtained from approved source  ON OUT NA NO Food obtained from approved source  ON OUT NA NO FOOD Received at proper temperature  ON OUT NA NO FOOD Received at proper temperature  ON OUT NA NO FOOD Received at proper temperature  ON OUT NA NO FOOD Received at proper temperature  ON OUT NA NO FOOD Received at proper temperature						
	IN	оит	NA	NO	Supervision			
1	鼷	0				0	0	5
	IN	-	NA	NO				
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	۰
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0			Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	-	NA	NO	Proventing Contamination by Hands			
6	凝	0		0		0	0	
7	왮	0	0	0		0	0	5
8	×				andwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×		0	0	
11	×	0				0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-		0	2

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

respection R-repeat (violation of the same code provision)						
		Compliance Status	cos	R	WT	
	OUT Utensils and Equipment					
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	0	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	3%	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0	٥	
		Compliance Status	YES	NO	WT	
	Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

and post the most recent inspection report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of the s 68-14-703<u>, 68-14-7</u>06, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

10/16/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6158987889 Please call ( to sign-up for a class.

10/16/2023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Waffle House
Establishment Number #: 605255695

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
3 comp sink not set up Heat dishwasher machine.	CI					

Equipment Temperature					
Decoription Temperature ( Fahre					
Wic	38				
Ric	39				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Ham at makeline	Cold Holding	38
Sausage	Cold Holding	37
Eggs	Cold Holding	38
Sliced tomatoes	Cold Holding	38
Lettuce	Cold Holding	38
Burger	Cooking	199
Gravi	Hot Holding	155
Chills	Hot Holding	149

Observed Violations
Total # 5
Repeated # () 22: Eggs was an the shelf from the marning when I asked the nic she
22: Eggs was on the shelf from the morning, when I asked the pic she mentioned that she is not sure when that eggs was there and she said probably from the first shift, she called the manager from first shift, I waited for him until he came, and he confirmed that, then i let him discarded the eggs (10), follow up inspection will be performed, to confirm that been corrected.  39: Wiping cloth stored out side the sani bucket 45: Out side the waffle grill has a lot of food debris 46: Test strips not available 53: Floors and area under the grill is greasy and dirty

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Waffle House Establishment Number: 605255695

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed hand washing between tasks.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temperature
- 17: (NO) No TCS foods reheated during inspection.

18:

- 19: See food temperature
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Consumer advisory at menu was complained
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Waffle House	
Establishment Number: 605255695	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
Joo last page 151 additional comments.	

Establishment Information								
Establishment Name: Waffle House								
Establishment Number #	605255695							
Sources								
Source Type:	Food	Source:	Us food, tnt of Chattanooga					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							
Because TPHC was time written for put in		ded around 2 bounds of e	eggs ( 10 eggs) , there was no specific					