

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Nashville City

Waffle House #561

7676 Hwy 70 S.

Time in 09:55 AM AM/PM Time out 10:15: AM AM/PM

11/24/2021 Establishment # 605211041 Embargoed 0 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 48 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	糕	0			Person in charge present, demonstrates knowledge, and verforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	ОИТ	NA	NO	Good Hygienic Practices	\top		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible		0	2
		OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	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	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	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	3%	Proper reheating procedures for hot holding	0	0	
	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	1
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	ľ
22	×	0	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	1	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	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	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	10	Single-use/single-service articles: properly stored, used	0	0	Н
43	10		_	-	

rspect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	WT		
	OUT Utensils and Equipment						
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	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	×	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	0		
		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			

You have the right to request a h in (10) days of the date of the

11/24/2021

Michael

11/24/2021

ature 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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Waffle House #561							
Establishment Number #: 605211041							
NSPA Survey – To be comple							
Age-restricted venue does not affirmat twenty-one (21) years of age or older.	ively restrict access to its buildings	or facilities at all times to	o persons who are				
Age-restricted venue does not require	each person attempting to gain ent	ry to submit acceptable	form of identification.				
"No Smoking" signs or the international	i "Non-Smoking" symbol are not co	nspicuously posted at e	very entrance.				
Garage type doors in non-enclosed are	eas are not completely open.						
Tents or awnings with removable sides	s or vents in non-enclosed areas are	e not completely remove	ed or open.				
Smoke from non-enclosed areas is infi	Itrating into areas where smoking is	prohibited.					
Smoking observed where smoking is p	rohibited by the Act.						
Warewashing Info				'			
Machine Name	Sanitizer Type	PPM	Temperature (Fal	hrenheit)			
High temp dish machine	Temp		160				
	Temp						
Equipment Temperature		•	•				
Description			Temperature (Fah	renhelf)			
Dodoliption			Tomporaturo (Tan	- Cillion,			
Food Temperature							
Description		State of Food	Temperature (Fah	renhelf)			
Description		State of Food	Tomporacare (Tan	- Cillion,			
l							

bserved Violations	
otal # 2 epeated # 0	
epeated # ()	
2:	
3:	
"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 #561		
Establishment Number: 605211041		
Comments/Other Observations		
1:		
1: 2: 3:		
3:		
4: 5:		
6:		
7:		

8: 9: 10: 11: 12: 13: 14: High temp dish machine at 160 F temp sanitizer. 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605211041	Establishment Information	
Establishment Number: 605211041 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Waffle House #561	
Additional Comments (cont'd)	Establishment Number: 605211041	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information	
Establishment Name: Waffle House #561	
Establishment Number #: 605211041	
Sources	
Source Type:	Source:
Additional Comments	
The critical item #14 mentioned in complete inspection	n report on 11/16/2021 has been corrected.