

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Waffle House #561 Permanent O Mobile Establishment Name Type of Establishment 7676 Hwy 70 S. O Temporary O Seasonal

Nashville Time in 12:45 PM AM/PM Time out 01:10: PM AM/PM

12/20/2023 Establishment # 605211041 Embargoed 0 Inspection Date

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

Number of Seats 48

Follow-up Required

117	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	08	=cor	rrecte	d ¢
	Compliance Status				COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	0
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	П	16	*	H
	IN	OUT	NA	NO	Employee Health				П	17		Г
2	ЭXС	0			Management and food employee awareness; reporting	0	0		П	П		Г
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	l٥
	IN	ОИТ	NA	NO	Good Hygienic Practices				П	18	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П	19	0	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	25	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				П	21	*	Г
6	黨	0		0	Hands clean and properly washed	0	0		П	22	×	Г
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П		IN	0
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	×	П
	IN		NA	NO	Approved Source		_		H	2.5		L.
9	黨	0			Food obtained from approved source	0	0		Ш		IN	0
10	0	0	0	3%	Food received at proper temperature	0	0		П	24	0	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ш	2.4	_	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination				П	25		Г
13	黛	0	0		Food separated and protected	0	0	4	П	26	黨	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	0
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	湖	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

ons, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ι.
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	1
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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	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	1
43	100	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ature of Person In Charge

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

12/20/2023

Date Signature of Environmental Health Specialist

12/20/2023

**** 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) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Satisfy Wafflo House #5						
Establishment Name: \Moffle House #E						
Establishment Name: Waffle House #561						
Establishment Number #: [605211041						
NSPA Survey - To be completed if						
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.						
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.			
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at ever	y entrance.			
Garage type doors in non-enclosed areas are n	ot completely open.					
Tents or awnings with removable sides or vents	in non-enclosed areas are r	not completely removed	or open.			
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	by the Act.					
Warewashing Info		1	1			
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)		
Equipment Temperature						
Description			Temperature (Fahr	enhelt)		
Ford Townson						
Food Temperature		1 244 - 454	 			
Food Temperature Description		State of Food	Temperature (Fahr	enhelt)		

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Waffle House #561	
Establishment Number: 605211041	
Comments/Other Observations	
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2:	
3:	
4:	
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14: High temp dish machine final rinse at 173.4 degrees.	
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16: 17: 18:	
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See last page for additional comments.

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

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

Establishment Information	
Establishment Name: Waffle House #561	
Establishment Number # 605211041	
Sources	
Source Type:	Source:
Additional Comments	