

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Waffle House Remanent O Mobile Establishment Name Type of Establishment

2107 Lascassas Pike O Temporary O Seasonal Address

Murfreesboro Time in 03:22 PM AM/PM Time out 03:58; PM City 02/02/2024 Establishment # 605255695 Embargoed 2 Inspection Date

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

Number of Seats 40 Risk Category **O**3 04 Follow-up Required 狱 Yes O No

(Mark designated compliance status (IN, OUT, NA, NO) for each	h numbered Item. For Items marked OUT, mark COS o	or R for each Item as applicable. Deduct	points for category or subcategory.)
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	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																	
	Compliance Status COS R WT Compliance Status C					cos	R	WT										
	IN	OUT	NA	NO	Supervision	IN OUT NA NO Cooking and Reheating of Time/Temperature		Cooking and Reheating of Time/Temperature										
ь.	610	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	$\overline{}$	Control For Safety (TCS) Foods		Control For Safety (TCS) Foods									
ľ	氮	0			performs duties	0	0	5	Ιħ	16 (	গ ।	o ।	0		Proper cooking time and temperatures	0	0	
			NA	NO	Employee Health				] [1	17 (	۰ (د	0	0	X	Proper reheating procedures for hot holding	0	O	1 "
2	DK	0			Management and food employee awareness; reporting	0	0	Ι.	1 Г	Ι.					Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	"	N O	TUC	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1 6	18 (	ग	o ।	0	×	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19 3			0	0	Proper hot holding temperatures	0	0	1
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °		20 2			0		Proper cold holding temperatures	0	8	] 5
		OUT	NA	NO					] [2	21 2	K	0	0	0	Proper date marking and disposition	0	0	] ~
6	黨	0		0	Hands clean and properly washed	0	0		112	22 (	ااد	226	0	0	Time as a public health control: procedures and records	918	25	d –
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΠĽ				-	_		~	~	
Ŀ			_	_	alternate procedures followed	_	_	L.	4 F	- 1	N O	TUC	NA	NO	Consumer Advisory		_	
8		Xi.		LIPS.	Handwashing sinks properly supplied and accessible	黑	M	<u> 2</u>	d 12	23 8	RI (	οl	0		Consumer advisory provided for raw and undercooked	0	Ιo	4
-			NA	NO	Approved Source	_	10	_	4 Б	-	_	UIT	NA	-	food		_	ㅗ
9	0-0		_	-	Food obtained from approved source	0	0	Į.	LВ	- 1	NO	TUC	NA	NO	Highly Susceptible Populations		_	_
10		Š	0	26	Food received at proper temperature	8		5	1 12	24 (	ol	o١	200		Pasteurized foods used; prohibited foods not offered	0	Ιo	5
111	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	10	Į ĭ	ΙЬ	+	+	-	-				$\perp$	
12	0	0	×	0	destruction	0	0		Ш	- 1 "	N O	TUC	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				] [2	25 (	সা	o ।	X		Food additives: approved and properly used	0	0	-
13	黛	0	0		Food separated and protected		0	4	] [2	26 8	R I	0			Toxic substances properly identified, stored, used	0	ō	ľ
14	0	X	0		Food-contact surfaces: cleaned and sanitized	3%	0	5	1 П	1	N O	TUC	NA	NO	Conformance with Approved Procedures			
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [	27 (	9	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)													
		Compliance Status	COS	R	WT	] [			Compliance Status	COS	R	WT	
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment				
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•	
29	0	Water and ice from approved source	0		2	1 L	40	•	constructed, and used	_	u	'	
30		Variance obtained for specialized processing methods	0	0	1	] [	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•	
	OUT	Food Temperature Control				3 L	40	•	vvarewasining racinoes, installed, maintained, dised, test surps		_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [	47 嵐 OUT		Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	١٠	١٩	2	11			Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2	
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2	
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2	
	OUT		Ť	-		t t			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	o	1	
	OUT	Prevention of Food Contamination					t t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	11	54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
37	誕	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items				
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	_	
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	0	
40	_	Washing fruits and vegetables	0	_	_	11	Compliance Status		YES	NO	WT		
	OUT	Proper Use of Utensils		_		1 [			Non-Smokers Protection Act		_		
41	120	In-use utensils; properly stored	0	0	1	1 t	57 58		Compliance with TN Non-Smoker Protection Act	X	0		
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [	58		Tobacco products offered for sale	0	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0		
44	0	Gloves used properly	0	0	1	],							

n (10) days of the date of the

02/02/2024 Signature of Person In Charge Date

02/02/2024

\*\*\*\* 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.

Date

#### 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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage 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 infiltrating 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 Dish machine	CI Heat		117				

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Wic	37				
Ric kitchen entrance	38				
Makeline pc	38				
Ric by grill	37				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Cubed ham wic	Cold Holding	37
Raw pork chop wic	Cold Holding	38
Chili steam well	Hot Holding	139
Sausage gravy steam well	Hot Holding	135
Milk ric by kitchen entrance	Cold Holding	39
Sliced ham makeline pc	Cold Holding	40
Raw pork chop ric beside grill	Cold Holding	39

Observed Violations
**Repeated # 0  8: Hand wash aink obstructed by jug of bleach stored in it. Cos by pic removing bleach, discussed keeping hand sinks stocked and accessible at all times.  14: Dish machine run 4 times with few minutes between cycles. Only reach as high as 117F. Cos by pic calling for service and using 3 comp sink with bleach to wash rinse and sanitize dishes.  22: Shell eggs under tphc labeled for discard at 11:30. Cos by embargoing 2 lbs, discuss relabeling each batch of eggs. Violation observed two consecutive inspections, will request warning letter and send operator Food Safety Plan template, offer assistance with FSP.  37: Employee protein shake stored directly on top of bottles of orange juice intended for customers in wic  41: Two knives stored between prep cooler cover and lid. Cos by employee putting in dirty dishes  47: Bottom of ric beside steam well has standing liquid present

<sup>\*\*\*</sup>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: Ehp available
- 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: Lone cook stayed on task during inspection, did not observe wash hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Menu complaint, see pic
- 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:

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

## Additional Comments

See last page for additional comments.

<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: W								
Establishment Number #:	605255695							
Sources								
Source Type:	Food	Source:	Т&Т					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							