TENNESSEE DEPARTMENT OF HEALTH DD SERVICE ESTABLISHMENT INSPECTION REPORT

6/200

			Control of			FOOD SER	VICE ESTA	BL	ISH	M	ENT	F II	ISI	PEC	TIC	DN REPORT	SCO	RE		
×		11	S. S. S. S.		Waffle Ho	use #561										O Farmer's Market Food Unit				
Esta	blish	men	t Nar	ne	Type of Establishment															
IN-in compliance			7676 Hwy	70 S.					_					O Temporary O Seasonal						
City					Nashville										me or	ат. <u>12:05</u> : <u>РМ</u> ам / РМ				
Insp	ectio	n Da	te		04/06/2	023 Establishment	60521104	1		_	Emba	argoe	d 0)						
Purp	ose	of In	spect		ORoutine	御 Follow-up	O Complaint			O Pr			_		Cor	suitation/Other				
Risk	Cab	egon	,		O 1	XX2	03			O 4				Fo	ilow-	up Required O Yes 氨 No	Number of Se	ats	48	
			isk I													to the Centers for Disease Control	and Prevent	ion		
				as (ontributing ti											control measures to prevent illness INTERVENTIONS	i or injury.			
		(11	rk de	algaa	ted compliance st											ach item as applicable. Deduct points for cat	egory or subcateg	pery.)		
IN	⊧in co	mpīi	nce			iance NA=not applicable mpliance Status	NO=not observe		R)S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the se Compliance Status			e I	WT
	IN	OUT	NA	NO		Supervision		000	~			IN	our	NA	NO	Cooking and Reheating of Time/Ter		000	~ 1	
1	黨	0	_			e present, demonstrates	knowledge, and	0	0	5	10					Control For Safety (TCS) For		~	~	
	IN	OUT	NA	NO	performs duties	Employee Health		-				<u>湯</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	,	8	8	5
	Ř	_				nd food employee awaren	ess; reporting		2	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking,	and Time as			
		0	NA	NO	,	estriction and exclusion Bood Hygionic Practic	-	0	0		18	0	0	0	84	Public Health Control Proper cooling time and temperature		0		
4	20	0	101	0	Proper eating, t	asting, drinking, or tobacc	o use	0	0	5	19	黨	0	0		Proper hot holding temperatures		0	0	
		0 OUT	NA	-		om eyes, nose, and mout nting Contamination		0	0	-	20	12	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
		0			Hands clean an	d properly washed		0	0			2	ō	ō		Time as a public health control: procedures		_	õ	
		0	0	0	No bare hand or alternate proced	ontact with ready-to-eat fo dures followed	oods or approved	0	0	°		IN	OUT	NA	NO	Consumer Advisory		- 1	-	
8	X	<u></u>	NA	NO	Handwashing s	inks properly supplied and Approved Source	d accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and un food	ndercooked	0	0	4
9	嵐	0				rom approved source			0			IN	OUT	NA	NO	Highly Susceptible Population	ens			
10 11	읎	8	0	×	Food received a Food in good co	t proper temperature indition, safe, and unadul	terated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods no	ot offered	0	0	5
	_	ō	×	0	Required record	is available: shell stock to		0	ō			IN	OUT	NA	NO	Chemicals				
			NA	NO	destruction Pro	tection from Contami	nation				25	0	0	X		Food additives: approved and properly use		0		5
13	2	응	0		Food separated Food-contact su	and protected infaces: cleaned and sani	tized		0		26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored Conformance with Approved Pro		0	0	-
	_	ō	-		Proper dispositi	on of unsafe food, returne		0	o	2	27	_	0	×		Compliance with variance, specialized proc		0	0	5
					served											HACCP plan				
				God	d Retail Prac	tices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	nto foods.			
										аr/Ч				5						
				00	T=not in complianc Col	e mpliance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same of Compliance Status		cos	R	WT
2	_	OUT	Dact	auria	Sat ed eggs used wh	e Food and Water		0	0	4		_	UT	ood ar	ud no	Utensils and Equipment nfood-contact surfaces cleanable, properly of	decigned	_	_	
2	9	0	Wate	er and	lice from approv	ed source		0	0	2	4	5				and used	uesignea,	0	0	1
3	-	0 001	Varia	ince		ialized processing metho Temperature Control	ds	0	0	1	4	6	o v	Varewa	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
3	_	0				ed; adequate equipment	for temperature	0	0	2	4	_		lonfoo	d-cor	tact surfaces clean		0	0	1
3		-	Contr		properly cocked	for hot holding			0	1	4		UT OF	iot and	Loold	Physical Facilities water available; adequate pressure		01	0	2
3	_	0	Appr	oved	thawing methods	s used		0	0	1	4	_	_			talled; proper backflow devices		Õ	Ō	2
3	_	0 OUT	Ther	mom	eters provided ar	nd accurate		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned			0	2
3	_		Food	i prop		inal container; required re	ecords available	0	0	1	5	_				use properly disposed; facilities maintained		ŏ	0	1
-	-	OUT				n of Food Contaminat		-	-	-	5			-		ities installed, maintained, and clean			-	1
3	6	0	Insec	cts, ro	dents, and anim	als not present		0	0	2	5	4	0 4	- dequa	de ve	ntilation and lighting; designated areas used	i	0	0	1
3	7	X	Cont	amin	ation prevented o	during food preparation, s	torage & display	0	0	1		0	υт			Administrative Items				
3	_	_			leanliness			0	0	1	5		_	Currrent	pern	nit posted		0		
3	9	X	Wipi	ng ck	ths; properly use			0	0	1						inspection posted		0	0	0
4	-	OUT	was	ningt	ruits and vegetal Prop	bies oor Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Ac		YES	NO	WT
4	1	0			nsils; properly st	ored			8		5					with TN Non-Smoker Protection Act		2		
4	3	25	Sing	e-use	single-service a	ens; properly stored, drie inticles; properly stored, u			0	1	5	9				ducts offered for sale oducts are sold, NSPA survey completed		0		0
4					ed properly				0											
																Repeated violation of an identical risk factor ma e. You are required to post the food service esta				
man	ner ar	nd po	st the	most	recent inspection (mer. You have the rig	the to r	eques							lling a written request with the Commissioner wit				
		-														\frown				

0	04/06/2023	Tommy Eubank	b 04/06/2023					
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)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Waffle House #561 Establishment Number # 605211041

No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations otal # 6 speaked # 0 7: 9: 3: 7: 2: 5:
epeated # 0 7: 9: 3: 7: 2:
7: 9: 3: 7: 2:
9: 3: 7: 2:
9: 3: 7: 2:
3: 7: 2:
7: 2:
2:
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Establishment Information

Establishment Name: Waffle House #561 Establishment Number : 605211041

Comments/Other Observations
Comments/Other Observations 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 53:
15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57:

"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.

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

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-	-				The St.

Establishment Name: Waffle House #561 Establishment Number: 605211041

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments