

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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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 08:25 AM AM / PM Time out 09:05; AM City

04/20/2022 Establishment # 605255695 Embargoed 0 Inspection Date

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

Number of Seats 40 04 ase Control and Prevention

Follow-up Required

级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, HA, HO) for ea

12	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)\$=cc	rrecte	d on-si	te duri	ing ins	spection R=repeat (violation of the same code provi
					Compliance Status	COS	R	WT						Compliance Status
	IN OUT NA NO Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	123	0	0	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	_	ŏ	ŏ	_	Proper reheating procedures for hot holding
2	300	0		_	Management and food employee awareness; reporting	0	ा ।							Cooling and Holding, Date Marking, and Time as
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20	0-00	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	0	245	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		22	0	333	0	0	Time as a public health control: procedures and records
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_		_	_	
ļ.,	-	-	_	_	alternate procedures followed	-		_	$\vdash$	IN	OUT	NA	NO	Consumer Advisory
8	-	OUIT	NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	翼	0	0		Consumer advisory provided for raw and undercooked food
9	100	0	- New	no	Food obtained from approved source	0	О		Н	IN	OUT	NA	NO	Highly Susceptible Populations
10	_	ō	0	38	Food received at proper temperature	ō	0	1			-	6+0		
11	×	0		-	Food in good condition, safe, and unadulterated	ō	ō	5	24	0		M		Pasteurized foods used; prohibited foods not offered
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved and properly used
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

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			Ğ	DD R	ŦΑ	IL PR	ACTIC	E8			
		OUT=not in compliance COS=corre	cted o	n-site	durin	g inspec	tion	R-repeat (violation of the same code provision)			
Compliance Status COS R				COS R WT			Compliance Status	COS	R	WT	
OUT Safe Food and Water						OUT	Utensiis and Equipment				
28	0	Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	_ ·
29		Water and ice from approved source	0		2	[ **	1	constructed, and used	10	ľ	Ι'
30	0	Variance obtained for specialized processing methods	0	0 0 1		46	46 O	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	OUT Food Temperature Control 49 Vivarewashing facilities, installed, maintained, used, test strips		warewashing facilities, installed, maintained, used, test strips	1	ľ	Ι'.				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	_	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	١٩	2		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	О	
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	1 °
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0		1	59		If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	0	1						

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

04/20/2022 04/20/2022 Date Date Signature of Environmental Health

\*\*\*\* 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.

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



		formation

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.	
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)					
Dish machine	Heat		169					
3 comp sink not set up	CI							

Equipment Temperature						
Description	Temperature ( Fahren	helt				

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Cut tomatoes makeline	Cold Holding	40
Diced ham make line	Cold Holding	40
Raw chkn RIC	Cold Holding	39
Raw pork sausage patty RIC	Cold Holding	39
Sausage	Cooking	157
Scrambled eggs	Cooking	156
Sliced ham WIC	Cold Holding	40

Observed Violations
otal # 1
epeated # ()
2: Placard was dated 4-17. Employee changed the date and times to 4-20,
am-noon.
"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. Serv Safe certified kitchen mgr expires 2027
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Onserved employees wash hands properly.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: TCS food being hot held was holding at proper temp.
- 20: TCS food being cold held was holding at proper temp.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 23: Consumer Advisory contains Reminder and Disclosure.
- 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							
Establishment Number #.	005255095						
Sources							
Source Type:	Food	Source:	US Foods, TNT Produce				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commo	ents						