TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local distribution of the	100																		
		-			Waffle Ho	ouse # 123										Farmer's Market Food Unit St Permanent O Mobile		Z	
			ıt Nar		6513 Rin	ggold Rd.						Тур	xe of E	Establi	shme	ent Permanent O Mobile O Temporary O Seasonal		J	
	iress	•			Chattano			02)·1	5 6						02.00 DM			
City						<u> </u>			<u> </u>			_			ne ol	at 03:00; PIVI AM/PM			
		on Da					shment # 60518845						d 0						
			spec		Routine	O Follow-u				O Pr	elimir	ary				sultation/Other		20	
Ris	k Ca	tegor			O1	preparation pr	O3 actices and employee	beha		04	ast c	omn	nonh			up Required X Yes O No Number of to the Centers for Disease Control and Prevention		39	
																control measures to prevent illness or injury.			
		(Me	uric de	algnat	ed compliance		ODBORNE ILLNESS Ri (NO) for each numbered liter									INTERVENTIONS ach Hom as applicable. Deduct points for category or subca	egory.)	
IB	⊨in o	ompli	ance			npliance NA=not a			_)S <u>=</u> ∞	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provin			
	IN	OUT	NA	NO	c	ompliance Sta Supervis		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	83					rge present, demo	nstrates knowledge, and	0	0	5		IN			NO	Control For Safety (TCS) Foods		_	
	IN	OUT	NA	NO	performs dutie	Employee		-	-	-		0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23	XX	0				and food employee restriction and exc	e awareness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
,	_		NA		Proper use or	Good Hygienic		Ľ	-	-	18	0	0	0	23	Proper cooling time and temperature	0	0	
4	X	0				tasting, drinking, of from eyes, nose, a		0	0	5	19	1 La		0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Prev	enting Centami	nation by Hands				21	X	ŏ			Proper cold including temperatures Proper date marking and disposition	ŏ	ŏ	5
6	<u>し</u> 家	意	0		No bare hand		-to-eat foods or approved	<u>×</u>	0 0	5	22	黨		0		Time as a public health control: procedures and records	0	0	
8	25	0	-	-			plied and accessible	-	0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9		OUT	NA		Food obtained	Approved a from approved so		0	0		F	IN N	OUT	-	NO	food Highly Susceptible Populations	Ť	_	-
10	0		0	×	Food received	at proper temperation	iture d unadulterated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ	ŏ	×	0			I stock tags, parasite	ŏ	ō			IN	OUT	NA	NO	Chemicals			
			NA	NO	Pr	etection from C	ontamination				25	0	0	X		Food additives: approved and properly used	0	8	5
13	夏ば	00	8			id and protected surfaces: cleaned	and sanitized	8	0		26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	X	0			Proper disposi served	ition of unsafe foor	d, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
_				Gas	d Batali Bra	attern and and	antilus menerate a				_			- 41	_	, chemicals, and physical objects into foods.	-		
					a recan Fra	cuces are pre-				ETA			_		gene	, chemicals, and physical objects into loods.			
				00	renot in complian	nce ompliance Stat	COS=come	icted o	n-site							R-repeat (violation of the same code provision)	Loos		WT
		OUT	_		84	ate Food and W				_		0	UT			Compliance Status Utensils and Equipment	000	~	wi
	8 9	0	Wate	er and	d eggs used w Tice from appro	oved source		0	0	2	4	5 1				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
2	0	0		ance o		cialized processin Temperature C		0	0	1	4	6	o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
2	и	0	Prop		ling methods u	used; adequate eq	uipment for temperature	0	0	2	4	_	N UT	lonfoo	d-con	tact surfaces clean	0	0	1
_	2		Plan	t food		ed for hot holding		0			4	8	0 1			Physical Facilities water available; adequate pressure	0		2
	3 4				thawing metho iters provided a			0	0			_	_			talled; proper backflow devices waste water properly disposed	00	0	2
		OUT				ood Identificati	on		_		5	1	οT	oilet fa	cilitie	s: properly constructed, supplied, cleaned		0	
3	5	O	Food	d prop		-	quired records available	0	0	1			-	-		use properly disposed; facilities maintained	0	0	1
3	6	-	Inse	cts. ro		on of Feed Cont mais not present	amination	0	0	2	-	_	-			ities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
2	7	0	Cont	amina	tion prevented	, I during food prepa	ration, storage & display	0	0	1	H		UT			Administrative Items		_	
_	8	-			leanliness	and toos broke	noticely of oregoing a subplicit	0	0	1	5		_	Jurrent	perm	nit posted	0	o	
_	9 0	Ó	Wipi	ng clo		sed and stored		0	0	1						Inspection posted	0	0	0 WT
		OUT			Pro	oper Use of Ute	nolis			_	E					Non-Smokers Protection Act			
	1				nsils; properly s quipment and I		ored, dried, handled	0	00	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	No.	0	0
	3				/single-service ed properly	articles; properly	stored, used		8		5	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
mar	ner a	nd po	st the	most	recent inspection	n report in a conspic	uous manner. You have the rig	the to r	eques							e. You are required to post the food service establishment permissioner within ten (10) day			
report, T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716								Challe S S (° 500-	07/11/2024					
Sie	nat	C	Deer	ion le	Charge		07/2	L1/2	-	1 Date	0	1	up of	Emile	-/	ntal Health Specialist	07/1	.1/2	024 Date
org	nattu	e ol	r-c15	on m	onalge	**** Additional 6	ood safety information car	he fr											Date
Additional food safety information can be found on our website, http://tn.gow/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	RDA 62		
	Please call () 4232098110	to sign-up for a class.	nor a

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House # 123 Establishment Number #: 605188458

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish Machine (Surface temp)	hot water		166					

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced Tomatoes (cold table)	Cold Holding	38
Diced Ham (cold table)	Cold Holding	38
Dairy (reach in)	Cold Holding	38
Sausage (reach in)	Cold Holding	38
Chili	Hot Holding	170
Chicken	Cold Holding	37
Ham (walk in)	Cold Holding	39

Total # 3

Repeated # 0

6: Observed employee not properly washing hands in between tasks. Advised on proper handwashing practices and MOD coached employee during inspection. (COS)

45: Excessive water pooling in reach in cooler unit. Excessive ice build up noted in wlak in freezer unit. Shelving rusted/poor repair in reach in cooler unit. 47: Some non-food contat surfaces dirty on cookline.

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Comments/Other Observations

1: (IN): ANSI Certified Manager present.

2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.

- 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.

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: (IN) Food products obtained from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18: (NO) No TCS foods observed in the cooling process at time of inspection.

19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.

20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (IN) Establishment using TPHC to control whole shelled eggs above grill. Adequate documentaion provided.

23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.

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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

58: (IN) Tobacco products not sold at establishment.

***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.

Establishment	Information
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Establishment Name: Waffle House # 123 Establishment Number: 605188458

Comments/Other Observations (cont'd)

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

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SourcesSource Type:FoodSource:Approved sources notedSource Type:WaterSource:Public Water SupplySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments