

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

COS R WT

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SCORE

O Farmer's Market Food Unit Waffle House #2107 Permanent O Mobile

Type of Establishment O Temporary O Seasonal

Hendersonville Time in 02:00 PM AM / PM Time out 03:00; PM City

02/28/2023 Establishment # 605244222 Embargoed 0 Inspection Date

241 East Main Street, Hendersonville, TN, USA

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

Number of Seats 38 Risk Category 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	N≃in c	ompli	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc	S=cc	rrecte	d on-si	ite duri	ing ins	pection Rerepeat (violation of the same code provisi
					Compliance Status	cos	COS R WT Compliance Status							
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
Ε.	0=0	_	-	_	Person in charge present, demonstrates knowledge, and	_						1000		Control For Safety (TCS) Foods
11	羅	0			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures
			NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding
2	DK.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as
a a 5 I IN OUT NA NO		a Public Health Control												
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	_	15		0	0	0	Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	X	0	0	0	Proper date marking and disposition
6	巡	0		0	Hands clean and properly washed	0	0	l . I	22	0	l٥	0	報	Time as a public health control: procedures and records
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	_		
F.			_	_	alternate procedures followed	-		щ	\vdash	IN	OUT	NA	NO	Consumer Advisory
8		0	NA	LIPS	Handwashing sinks properly supplied and accessible	0	0	2	23	鼠鼠	ΙoΙ	0		Consumer advisory provided for raw and undercooked
-	_	_	NA	NO	Approved Source	_		-	\vdash	0.0	_	***	_	food
9	黨	0	L.	_	Food obtained from approved source	0	0		\perp	IN	OUT	NA	NO	Highly Susceptible Populations
10	0	0	0	<u> </u>	Food received at proper temperature	0	0	6	24	0	l٥	320		Pasteurized foods used; prohibited foods not offered
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	l ° I		-	_			, , , , , , , , , , , , , , , , , , , ,
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used
13	篾		0		Food separated and protected	0	0	4	26	宴	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

			GO	D R	ч.	VIL I	PRA	TIC	ES			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	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	7 [45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	•
29	0	Water and ice from approved source	0		2	1 L	40	(44)	constructed, and used	_		'
30		Variance obtained for specialized processing methods	0	0	1] [46	^	Warnupshing facilities installed maintained used test string	0	0	•
	OUT Food Temperature Control 46 O Warewashing facilities, installed, maintained, used, test s		vvarewasining racinoes, installed, maintained, dised, test surps	_		٠.						
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	_	1 F	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	2	11		OUT	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	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	ŏ	2
34		Thermometers provided and accurate	ō	ō	1	11	50		Sewage and waste water properly disposed	ō	ō	2
-	OUT		Ť	_	Ŀ.	d 1	51		Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	1
	-					11					$\overline{}$	·
35	0	Food properly labeled; original container; required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	\prod	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	O	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 t	57 58		Compliance with TN Non-Smoker Protection Act	×	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	7 ľ	58		Tobacco products offered for sale	0	0	0
43		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	1,						

ten (10) days of the date of the

Wha Liesmer 02/28/2023

Date Signature of Environmental Health Specialist

Swafe

02/28/2023

Signature of Person In Charge **** 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) 6152061100 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 #2107 Establishment Number ≠: 605244222

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)							
Dishwasher			177							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	35					
Walk in freezer	6					
Ric	35					
Ric	37					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage gravey	Hot Holding	155
Chili	Hot Holding	147
Steak	Cold Holding	38
Burger	Cold Holding	34
Ham	Cold Holding	38
Tomatoes	Cold Holding	36
Sausage	Cooking	165
Milk	Cold Holding	40

Observed Violations
Total # 1
Repeated # ()
45: Mildew build up inside ice machine
""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



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is 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: Good hand washing
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23. See 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:

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.

^{***}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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Establishment Information

Establishment Infor										
Establishment Name: V	Establishment Name: Waffle House #2107									
Establishment Number #:	605244222									
Sources										
Source Type:	Food	Source:	Us foods, tnt							
Source Type:	Water	Source:	Hendersonville							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comme	ents									