



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Waffle House #1393 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 380 Hwy 109 ☐ Temporary ☐ Seasonal
City Lebanon Time in 11:04 AM AM / PM Time out 11:18 AM AM / PM
Inspection Date 01/24/2024 Establishment # 605211089 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 43

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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										COS			R		WT										
	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				
1	☒	☒			Person in charge present, demonstrates knowledge, and performs duties					☒	☒		5	16	☒	☒	☒	☒	Proper cooking time and temperatures					☒	☒		5	17	☒	☒	☒	☒	Proper reheating procedures for hot holding					☒	☒			
2	☒	☒			Management and food employee awareness, reporting					☒	☒		5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																							
3	☒	☒			Proper use of restriction and exclusion					☒	☒		5		IN	OUT	NA	NO																								
	IN	OUT	NA	NO	Good Hygienic Practices												18	☒	☒	☒	☒	Proper cooling time and temperature					☒	☒														
4	☒	☒			☒	Proper eating, tasting, drinking, or tobacco use				☒	☒		5	19	☒	☒	☒	☒	Proper hot holding temperatures					☒	☒																	
5	☒	☒			☒	No discharge from eyes, nose, and mouth				☒	☒		5	20	☒	☒	☒	☒	Proper cold holding temperatures					☒	☒																	
	IN	OUT	NA	NO	Preventing Contamination by Hands												21	☒	☒	☒	☒	Proper date marking and disposition					☒	☒														
6	☒	☒			☒	Hands clean and properly washed				☒	☒		5	22	☒	☒	☒	☒	Time as a public health control: procedures and records					☒	☒																	
7	☒	☒	☒	☒	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				☒	☒		5		IN	OUT	NA	NO	Consumer Advisory																							
8	☒	☒			☒	Handwashing sinks properly supplied and accessible				☒	☒		2	23	☒	☒	☒	☒	Consumer advisory provided for raw and undercooked food					☒	☒		4		IN	OUT	NA	NO	Highly Susceptible Populations									
9	☒	☒			Food obtained from approved source					☒	☒				IN	OUT	NA	NO																								
10	☒	☒	☒	☒	Food received at proper temperature					☒	☒		5	24	☒	☒	☒	☒	Pasteurized foods used; prohibited foods not offered					☒	☒		5		IN	OUT	NA	NO	Chemicals									
11	☒	☒			Food in good condition, safe, and unadulterated					☒	☒		5		IN	OUT	NA	NO																								
12	☒	☒	☒	☒	Required records available: shell stock tags, parasite destruction					☒	☒		5	25	☒	☒	☒	☒	Food additives: approved and properly used					☒	☒		5	26	☒	☒	☒	☒	Toxic substances properly identified, stored, used					☒	☒			
	IN	OUT	NA	NO	Protection from Contamination													IN	OUT	NA	NO	Conformance with Approved Procedures																				
13	☒	☒	☒		Food separated and protected					☒	☒		4		IN	OUT	NA	NO																								
14	☒	☒	☒		Food-contact surfaces: cleaned and sanitized					☒	☒		5	27	☒	☒	☒	☒	Compliance with variance, specialized process, and HACCP plan					☒	☒		5															
15	☒	☒			Proper disposition of unsafe food, returned food not re-served					☒	☒		2																													

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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 (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 2

Repeated # 0

37:

42:

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Comments/Other Observations

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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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments

Priority violations corrected.

Follow up late due to inclement weather/offices closed.