



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Waffle House #2363 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 3815 Old Port Royal Road ☐ Temporary ☐ Seasonal
City Spring Hill Time in 10:53 AM AM / PM Time out 11:42 AM AM / PM
Inspection Date 10/11/2022 Establishment # 605301063 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 _____

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									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					☐	☐	5															
	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	Approved Source										IN	OUT	NA	NO	Highly Susceptible Populations																						
9	☒	☐			Food obtained from approved source					☐	☐	5		24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5															
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5			IN	OUT	NA	NO	Chemicals																						
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐	5		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5															
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐	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		27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5															
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	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)
Dish machine	Heat		162

Equipment Temperature

Description	Temperature (Fahrenheit)
RIC	36
RIC2	37
RIC3	36
WIC	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes (prep)	Cold Holding	42
Raw shredded steak (RIC)	Cold Holding	36
Chili	Hot Holding	163
Sliced ham	Cooking	158
Sausage	Cooking	163

Observed Violations

Total # 1

Repeated # 0

42: Utensils of pans stored under grill line with old food dropped on top of them

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: PIC washed hands before beginning food prep
- 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: (NO) No raw animal foods cooked during inspection.
- 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: TILT being used for raw eggs held out of temperature
- 23: Consumer advisory in place for all foods offered undercooked
- 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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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605301063
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Source Type: _____ Source: _____

Additional Comments