



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Waffle House #561
Address: 7676 Hwy 70 S.
City: Nashville
Inspection Date: 12/19/2023
Time in: 10:55 AM
Time out: 12:05 PM
Risk Category: 03
Number of Seats: 48

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.)

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 12/19/2023
Signature of Environmental Health Specialist: Tommy Eubanks Date: 12/19/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #561
 Establishment Number #: 605211041

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)
Cloth bucket	Chlorine	200	
High temp dish machine	Heat		145

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	38
Reach in cooler	39
Reach in cooler	35
Walk in cooler	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Milk in reach in cooler dated 12/19	Cold Holding	36
Chili in steam unit	Reheating	117
Sausage gravy in steam unit	Reheating	114
Sliced ham in reach in cooler	Cold Holding	40
Scrambled eggs on grill	Cooking	153
Hash browns in open top cooler	Cold Holding	40
Chocolate milk in reach in cooler dated 12/19	Cold Holding	39
Sliced ham in walk in cooler (sandwiched)	Cold Holding	37

Observed Violations

Total # 6

Repeated # 0

14: High temp dish machine did not reach a minimum of 160 degrees. CA- The triple sink must be used to wash, rinse, and sanitize all food surfaces until the dish machine is working properly. A follow-up inspection will be made to verify compliance.

17: Chili and sausage gravy are being reheated in the steam unit and are at 117 and 114. CA- Chili and sausage gravy were reheated rapidly on the grill to 165 degrees.

37: Employee drink, in a cup with no lid and no straw, is stored on a coke box.

43: Single-use to-go containers are stored on the floor.

47: Inside a reach in cooler is dirty.

55: Current permit is not posted.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee Health Policy is present.
- 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: Employees observed properly washing hands.
- 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: Food source: U.S. Foods
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food temps listed.
- 18: No foods were being cooled during the inspection.
- 19: No foods were being hot held during the inspection.
- 20: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC is good.
- 23: Consumer Advisory is on the 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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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: U.S. Foods

Source Type: Source:

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Source Type: Source:

Source Type: Source:

Additional Comments

Avery Thompson is ServSafe certified through 10/8/25.