

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Waffle House #561 Permanent O Mobile Establishment Name Type of Establishment 7676 Hwy 70 S. O Temporary O Seasonal Address Nashville Time in 11:50; AM AM / PM Time out 01:00; PM City 11/17/2022 Establishment # 605211041 Embargoed 5 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 48

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, HA, HO) for ea

- 12	4 ≐in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ					con	recte	d on-si	te c
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П		IN	оит	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	-
	IN	OUT	NA	NO	Employee Health		-			17	O	ŏ	1
2	100	0			Management and food employee awareness; reporting	0	0		ı				
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	١ħ	19	×	0	┌
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 ° 1	l li	20	0	厳	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 17	21	0	100	7
6	0	寒		0	Hands clean and properly washed	0	0		17	22	×	0	
7	920	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	"	200	_	_`
•	500	_	_	_	alternate procedures followed	_	_		10		IN	OUT	N
8	0	20			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	×	0	-
		OUT	NA	NO	Approved Source		_		Ľ	~		_	_`
9	黨	0			Food obtained from approved source	0	0		Ш		IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0]	ΙŢ	24	0	0	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	*	•	ľ	-
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	18
13	黛	0	0		Food separated and protected	0	0	4	[3	26	2	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0	8

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Compliance status			compliance status	000	ĸ	** 1		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	24	0	0	Proper date marking and disposition	0	0	•
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	cos	R	WT		
	OUT Utensiis and Equipment						
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	凝	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	類	Current permit posted	0	0	0		
56	黨	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	0				
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

conspicuous manner. You have the right to request a hi 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

11/17/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/17/2022 Date

**** 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) 6153405620 Please call (to sign-up for a class.

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.	Т
"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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dishwasher	Heat		163						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Ric	40					
Ric prep	38					
Ric	40					
Ric	39					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk in ric	Cold Holding	39
Cream in ric	Cold Holding	40
Ham in ric prep	Cold Holding	38
Tomatos in ric	Cold Holding	39
Lettuce n ric	Cold Holding	41
Steak off grill	Cooking	172
Bacon off grill	Cooking	183
Raw beef, raw pork in ric	Cold Holding	38
Ham in ric	Cold Holding	37
Sausage gravy in warmer	Hot Holding	139
Chili in warmer	Hot Holding	155
Milk in ric	Cold Holding	38
Tomatos in ric	Cold Holding	38
Raw steak in wic	Cold Holding	36
Milk in wic	Cold Holding	38

Observed Violations Total \$ 10 Repeated \$ 0 6: Server wiped hands on pants and handled money and did not wash hands before returning to serving food.

CA: asked server to wash hands and spoke to PIC about proper handwashing 6: Employee on grill changed gloves after handling raw foods and went to work with RTE foods without washing hands

CA: asked employee to wash hands and discussed proper handwashing with PIC

8: Front handsink by dishwasher has dishes stacked in it

CA: had PIC remove dishes and discussed that handsinks must remain clear and only be used fir handwashing.

20: Handmade waffle mix containing raw eggs and milk was on counter. Temperature was 72 degrees. PIC was unsure how long it had been out. CA: Had pic discard had half a tub of waffle mix and spoke to her about leaving the mix in the RIC when not in use

21: Open half gallon of milk in ric is date marked 11/13/22.

CA: had pic discard milk

39: Wet and soiled wiping cloths laying on tables throughout kitchen

47: Bottoms of standing rics have dirt and old food build up

52: Dumpster door is open, opened bags of food and trash scattered around dumpster

55: Not posted

56: Old inspection report posted

[&]quot;"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



Establishment Information

Establishment Name: Waffle House #561 Establishment Number: 605211041

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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 temperatures
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures
- 22: Time stamp for raw shell eggs is listed and within proper time range
- 23: 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: No smoking sign missing from front door

58.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605211041	Establishment Information	
Establishment Number: 605211041 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Waffle House #561	
Additional Comments (cont'd)	Establishment Number: 605211041	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Inform	nation			
	affle House #561			
Establishment Number #	605211041			
Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	nts			
Riley0484@gmail.co	m			