



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Waffle House #561
Address: 7676 Hwy 70 S.
City: Nashville
Inspection Date: 11/17/2022
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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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.

Signature of Person In Charge: [Signature] Date: 11/17/2022
Signature of Environmental Health Specialist: [Signature] Date: 11/17/2022

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) |
|--------------|----------------|-----|---------------------------|
| 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 for 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 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



**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:

\*\*\*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.

***Establishment Information***

Establishment Name: Waffle House #561

Establishment Number : 605211041

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Waffle 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 Comments**

Riley0484@gmail.com