

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit **IHOP** Permanent O Mobile Establishment Name Type of Establishment 3710 RIVERDALE Address

O Temporary O Seasonal

Memphis Time in 12:50 PM AM/PM Time out 01:25: PM AM/PM City Embargoed 000 04/03/2024 Establishment # 605261758 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 250 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for ea

	¥=in o	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	08 =c	orrec	ted on-s	ite dur	ring int	spection R=repeat (violation of the
					Compliance Status	COS	R	WT						Compliance Status
	IN	оит	NA	NO	Supervision					11	OUT	NA.	NO	Cooking and Reheating of Time Control For Safety (TCS)
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 C	0	0	300	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				1		-	ō		Proper reheating procedures for hot hol
2	TX.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Markin
3	×	0			Proper use of restriction and exclusion	0	0	5		11	OUT	NA	NO	a Public Health Cont
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 C	0	0	涎	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	_	0	0	黨	Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ľ	2			0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	8 0	0	0	Proper date marking and disposition
6	100	0		0	Hands clean and properly washed	0	0		۰ ا	2 81	el o	0	0	Time as a public health control: procedu
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ	11	_	_		Consumer Advisory
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 81	8 0	0		Consumer advisory provided for raw an
	IN	OUT	NA	NO	Approved Source				۱Ľ	9 5	٥١٥			food
9	黨	0			Food obtained from approved source	0	0			11	OUT	NA	NO	Highly Susceptible Popul
10	_	0	0	100	Food received at proper temperature	0	0		2	4 8	8 0	0		Pasteurized foods used; prohibited food
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1 6	٥١٧	١.		Pasteurized loods used, prohibited lood
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11	OUT	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				2	5 C		X		Food additives: approved and properly
13	黛	0	0		Food separated and protected	0	0	4	2	6 8	0			Toxic substances properly identified, str
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		11	OUT	NA	NO	Conformance with Approved
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized p HACCP plan

				Control For Safety (TCS) Foods				
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	黨	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive n cals, and physical objects into foc

L PRACTICES

			G00	DR	3/.
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	왮	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	-				

pect	on	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	385	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	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	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
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 he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

04/03/2024

Signature of Environmental Health Specialist

04/03/2024 Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: IHOP	
Establishment Number # 1605261758	

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.	No
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)
Milk	Cold Holding	34
Sliced ham	Cold Holding	36

Observed Violations
Total # 7
Repeated # ()
37: Strawberries in the front counter cooler are left uncovered. Please cover all
food items to reduce food contamination.
37: Several foods in the stacked cooler and freezer Are left on covered. Please
cover all foods to prevent contamination.
45: The microwave at the front counter hand discoloration and stays present.
Please clean or replace the microwave.
45: The cold holding box's cutting board has deep grooves and discoloration,
and was not in use. Please replace the cutting board.
45: The strawberry and condiments cooler is above 41°F. Please ensure that all
cold holding equipment is at 41°F or below.
51: A loose facet is in the Men's restroom. No covered receptacles are present in
the Women's restroom. Please repair the faucet and provide leads to the
receptacles.
51: Please provide employees must wash hands in the restroom.
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information
Establishment Name: IHOP



Establishment Number: 605261758
Comments/Other Observations
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:
3:
4:
5:
6:
7:
8: 8:
9. 10·
10. 11 [.]
12:
13:
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
1 5:
16: 17: 18:
17: 10:
18. 19:
20: Previously foods which were above 41°F are at the proper temperatures. The PIC made me aware that the liquid eggs
are made to order, so none were present for the follow up inspection.
22:
23:
24:
21: 22: 23: 24: 25: 26: 27:
20. 27·
57: Please provide no smoking signs at the entrance of your establishment.
3:
***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 Name: IHOP Establishment Number: 605261758	Establishment Information	
Establishment Number: 605261758 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: IHOP	
Additional Comments (cont'd)	Establishment Number: 605261758	
Additional Comments (cont'd)		
	Comments/Other Observations (cont'd)	
See last page for additional comments.	Additional Comments (cont'd)	
	See last page for additional comments.	

Establishment Information	
Establishment Name: IHOP	
Establishment Number #:	605261758
Sources	
Source Type:	Source:
Additional Comme	nts
All priority violations have been corrected for the follow up inspection.	