

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Waffle House # 123 Establishment Name Permanent O Mobile Type of Establishment 6513 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 01:00 PM AM / PM Time out 01:45; PM 07/10/2023 Establishment # 605188458 Embargoed 0 Inspection Date

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

**O**3

Number of Seats 39 Risk Category 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

12	N≃in o	compli	ance		OUT=not in compliance NA=not applicable NO=not obse	rved		С	OS	*COF	recte	d on-si	ite dur	ing ins	spection R=repeat (violat
					Compliance Status	COS	R	WT	]	匚					Compliance Status
	IN	оит	NA	NO	Supervision				1		IN	оит	NA	NO	Cooking and Reheating of
ī	鼷	0			Person in charge present, demonstrates knowledge, and		То	5	1	Щ					Control For Safety (
Ľ		_			performs duties		_	Ľ	1	16	-	0	0		Proper cooking time and tempera
		OUT	NA	NO	Employee Health	+-		_	ι.	17	0	0	0	200	Proper reheating procedures for h
2		0			Management and food employee awareness; reporting	-0	10	١.	ш		IN	оит	NA	NO	Cooling and Holding, Date M
3	×	0			Proper use of restriction and exclusion	0	0	ľ	П		IN	001	NA.	NO.	a Public Health
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	0	0	0	×	Proper cooling time and temperat
4	0	126		0	Proper eating, tasting, drinking, or tobacco use	0	10	5	1	19	文	0	0	0	Proper hot holding temperatures
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	1°	Ш	20	245	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				1	21	0	0	246	0	Proper date marking and disposit
6	黨	0		0	Hands clean and properly washed	0	0		1	22	0	300	0	0	Time as a public health control: p
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П		_	OUT	_	NO	Consumer Adv
8	300	0		_	Handwashing sinks properly supplied and accessible	10	0	2	1	_		-	-	no.	Consumer advisory provided for r
Ľ		OUT	NA	NO	Approved Source	+-	-	-	1.	23	×	0	0		food
9	嵩	0			Food obtained from approved source	0	ТО	$\overline{}$	1		IN	OUT	NA	NO	Highly Susceptible
10	0	0	0	3%	Food received at proper temperature	0		1	ш	24	0	$\overline{}$	320		Dactourized foods wood probibits
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ш	24	0	0	200		Pasteurized foods used; prohibite
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	]	l		IN	OUT	NA	NO	Chemical
	IN	OUT	NA	NO	Protection from Contamination				1	25		0	X		Food additives: approved and pro
13	黛	0	0		Food separated and protected	0	ТО	4	1	26	黨	0			Toxic substances properly identifi
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1		IN	OUT	NA	NO	Conformance with Appre
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	X		Compliance with variance, special HACCP plan

-	10000	0 01 0	10 001		Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٥
	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	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	286	0	Proper date marking and disposition	0	0	
22	0	羅	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	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

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

			GOO	DD R	iar.	L PR	CTIC	ES .
		OUT=not in compliance COS=com				inspec	tion	R-repeat (violation of the same code p
		Compliance Status	COS	R	WT			Compliance Status
	OUT	Safe Food and Water					OUT	Utensiis and Equipment
28		Pasteurized eggs used where required	0		1	45	333	Food and nonfood-contact surfaces cleanable, properly desig
29		Water and ice from approved source	0		2	1		constructed, and used
30		Variance obtained for specialized processing methods	0	10	1	46	0	Warewashing facilities, installed, maintained, used, test strips
	OUT	Food Temperature Control					-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	47	羅	Nonfood-contact surfaces clean
"'	~	control	ľ	١٣	^		OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained
	OUT	Prevention of Feed Contamination				53	3%	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used
37	왮	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items
38	0	Personal cleanliness	0	0		55	0	Current permit posted
39	126	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted
40	0	Washing fruits and vegetables	0					Compliance Status
	OUT	Proper Use of Utensils						Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale
43		Single-use/single-service articles; properly stored, used	0			59		If tobacco products are sold, NSPA survey completed
44	0	Gloves used properly	0	0	1			

er. You have the right to request a h n (10) days of the date of the

07/10/2023 Signature of Person In Charge Date Signature of Environmental Health Specialist 07/10/2023

COS R

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\*\*\*\* 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. ) 4232098110 Please call ( to sign-up for a class.

RDA 629

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Waffle House # 123
Establishment Number #: 605188458

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	rewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
Dish Machine (surface)	Hot Water		162			

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41°F. Product temperatures taken from each						

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Diced Tomatoes	Cold Holding	39
Sliced Tomatoes	Cold Holding	38
Chicken	Cold Holding	39
Ham (walk in)	Cold Holding	39
Chili	Hot Holding	187
Dairy	Cold Holding	38

Observed Violations
Total # 7
Repeated # 0
4: Employees consuming food items in prep area. Advised on proper areas for employees to consume food items.
22: Whole shelled eggs under time control not proerly time and date stamped to control time products have been under time control. Establishment must follow written procedures regarding TPHC.
37: Food products stored on floor. Must be 6" off floor.
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
45: Excessive ice build up noted in walk in freezer unit.
47: Ice machine dirty inside.
53: Floors dirty in walk in cooler/freezer.

<sup>&</sup>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 # 123
Establishment Number: 605188458

### Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN) An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.
- 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: (IN) Food products obtained from approved sources.
- 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: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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 # 123	
Establishment Number: 605188458	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information  Establishment Name: Waffle House # 123					
	605188458				
	003100430				
ources					
ource Type:	Food	Source:	Approved sources noted		
ource Type:	Water	Source:	Public Water Supply		
ource Type:		Source:			
ource Type:		Source:			
ource Type:		Source:			
Additional Comment	s				