



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



***Establishment Information***

Establishment Name: IHOP #3615  
Establishment Number #: 605257302

***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)
Bucket	Ecolab sink and	700	
Ecolab	CI	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Traulsen ric near hand sink	36
Taulsen ric middle	38
Traulsen sandwich cooler	39
Traulsen ric milk	53

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Egg wash	Cold Holding	40
Sliced tomatoes	Cold Holding	37
Gravy	Hot Holding	150
Rice	Cold Holding	41
Steak bites	Cooking	165
Scrambled eggs	Cooking	179
Milk	Cold Holding	52
Gravy wic	Cold Holding	39
Pancake batter	Cold Holding	39

### Observed Violations

Total # 8

Repeated # 0

6: Employee cracked eggs and then wiped hands on apron then grabbed cooked bacon and sausage and plated.

11: About a half a box of salmon in vac packs that state do not thaw in packs. Stored thawed in wic.

13: Pan of fully cooked roast beef portioned out in bags stored on shelf with raw meat and under raw burgers. Pan moved during inspection.

20: Reach in cooler with milk and butter temped at 53° milk in cooler temped at 52° all items removed to wic. Cooler stocked this morning

37: Employee drink stored on shelf with hot sauce and apple sauce

42: Plastic containers stacked wet on shelf in dish area

45: Severely grooved cutting board on sandwich cooler

53: Water standing on floor between hand sink and 3 comp sink

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Pancake batter in dispenser and liquid eggs held in tilt timed out per policy
- 23: Statement 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:
- 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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### ***Additional Comments***