

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **IHOP #3615** Permanent O Mobile Establishment Name Type of Establishment 520 Pleasant Grove Rd O Temporary O Seasonal Address **Mount Juliet** Time in 09:35 AM AM / PM Time out 11:11:AM City 04/19/2023 Establishment # 605257302 Embargoed 10 Inspection Date O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 122

Follow-up Required

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC								
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	22			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	×	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	
22	X	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	M		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	5
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

级 Yes O No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/20	a) da
		Compliance Status	COS		_
	OUT	Safe Food and Water	-	_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	200	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	

pect	Of 1	R-repeat (violation of the same code provision)		-	140								
		Compliance Status	cos	R	W								
	OUT	Utensiis and Equipment	_	_	_								
45	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									
47	0	Nonfood-contact surfaces clean	0	0	_								
	OUT	Physical Facilities											
48	0	Hot and cold water available; adequate pressure	0	0	-								
49	0	Plumbing installed; proper backflow devices	0	0									
50	0	Sewage and waste water properly disposed	0	0	- :								
51	0	O Toilet facilities: properly constructed, supplied, cleaned	0	0	1								
52	0	Garbage/refuse properly disposed; facilities maintained	0	0									
53	2%	Physical facilities installed, maintained, and clean	0	0	_								
54	0	0	0		0	0	0	0	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т										
55	0	Current permit posted	0	0	П								
56	0	Most recent inspection posted	0	0	'								
		Compliance Status	YES	NO	V								
		Non-Smokers Protection Act											
57		Compliance with TN Non-Smoker Protection Act	- 3%	0									
58		Tobacco products offered for sale	0	0	١								
59		If tobacco products are sold, NSPA survey completed	0	0									

tion report in a conspicuous manner. You have the right to request all n (10) days of the date of the

-0.N

Signature of Person In Charge

04/19/2023

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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. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

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	n.
"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

Total® B Repeated® 0 6: Employee cracked eggs and then wiped hands on apron then grabed 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	Observed Violations
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[&]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: IHOP #3615 Establishment Number: 605257302

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:

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 Name: IHOP #3615 Establishment Number: 605257302	Establishment Information	
Establishment Number: 605257302 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: IHOP #3615	
Additional Comments (cont'd)	Establishment Number: 605257302	
Additional Comments (cont'd)		
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See last page for additional comments.		
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Establishment Information							
Establishment Name: IH	OP #3615						
Establishment Number #:	605257302			[1			
Sources							
Source Type:	Food	Source:	PFG				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commer	nts						