

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

87

Waffle House #848

Establishment Name

Address

Waffle House #848

Type of Establishment

O Farmer's Market Food Unit

Permanent
O Mobile

O Temporary
O Seasonal

Mount Juliet Time in 01:38 PM AM / PM Time out 02:48; PM AM / PM

Inspection Date 07/06/2022 Establishment # 605211096 Embargoed 50

Purpose of Inspection Routine 0 Follow-up 0 Complaint 0 Preliminary 0 Consultation/Other

Risk Category 01 🕱 03 04 Follow-up Required 🕱 Yes 0 No Number of Seats 42

isk 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. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

the transportation of the transportation and the transportation and the			OUT=not in compliance NA=not applicable NO=not observe	ed		cc)\$=co	recte	d on-si	te du		
Compliance Status COS R WT												
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	氮	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	20	0	0
Н	IN	OUT	NA	NO	performs duties Employee Health			_	17		ö	ö
2	-00	0	rem.	NO.	Management and food employee awareness, reporting	0	0	-	111	\vdash	-	\sim
3	×	ŏ			Proper use of restriction and exclusion	ŏ	ō	5		IN	оит	NA
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	窓	0	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	°	20		厳	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		IN	OUT	NA.
8	0	326			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2			-	_
Ě	IN	OUT	NA	NO	Approved Source		_		23	×	0	0
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	333
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	ľ	300
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	100
13	×	0	0		Food separated and protected	0	0	4	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

ᆫ					Compliance status	000	P.	**1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	00	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	*	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	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0.0	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 foods.

			GOO		
		OUT=not in compliance COS=corr			
	Lave	Compliance Status	cos	ĸ	W
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	×	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	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	<u> </u>
	OUT	Proper Use of Utensils			Т
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	Ħ	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	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
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	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post most recent inspection report in a conspicuous manner. You have the request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this second 200 and 20

Mall Ded

07/06/2022

ature of Environmental Health Specialist

07/06/2022

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

Date

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6154445325 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number #: |605211096

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)				
Dish machine Bucket	Heat CI	100	164				

Equipment Temperature							
Description Temperature (Fai							
Reach in cooler (ric) grill	57						
Ric milk	41						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken	Cold Holding	55			
Cheese steak	Cold Holding	54			
Pork chops	Cold Holding	54			
Ham slices	Cold Holding	52			
Bacon raw	Cold Holding	53			
Sausage	Cold Holding	54			
Diced ham	Cold Holding	51			
Sliced cheese	Cold Holding	52			
Half and half wic	Cold Holding	41			
Scrambled eggs	Cooking	165			
Sausage gravy	Hot Holding	167			
Grilled chicken	Cooking	181			

Observed Violations
Total # 8
Repeated # ()
8: No soap at hand sink in back kitchen
20: 2 door Ric by grill not in temp. All TCS food in coolers thrown out. Food
temped 52-55. Small under mount cooler not in temp ham and cheese thrown
out.
34: No thermometer in wic and digital on outside of dor not working
37: Employee drink stored with condiments, sugar and over condiments
39: Wiping cloth left laying out on cart by clean silverware.
42: Glasses stacked wet in rack by fountain drink station
45: Brown cutting boards by grill and white cutting boards in back severely
grooved.
47: Bottom shelf in ric by grill dirty

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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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.
- 6: Employee washing hands before putting on gloves. Employee washed hands after handling raw meat.
- 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 info
- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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: (NA) No food held under time as a public health control.
- 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.

Establishment Name: Waffle House #848				
Establishment Number: 605211096				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
Joe Mat page for additional comments.				

Establishment Information

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Establishment Name: Waffle House #848								
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Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								