# **TENNESSEE DEPARTMENT OF HEALTH**

AND A		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										DN REPORT	SCORE							
IHOP #4486 Establishment Name											Farmer's Market Food Unit Ø Permanent O Mobile	9								
Address 5113 Hwy 153					_	Тур	e of E	Establi	ishme	O Temporary O Seasonal										
		1(	):0	0 /	<u>م</u>	AJ	/P	и ти	me oi	t <u>11:00;AM</u> AM/PM										
		n Da	de.		08/06/20	021 Establishmen					Emba	-			1110 01					
			spect		Routine	O Follow-up	O Complaint			-	elimin				0.000	suitation/Other				
		egon			<b>O</b> 1	1000 map	03			04	çarrarı	ary					Number of Se	ate	13	6
Nisi	Cer	-	isk F	acto	ors are food pr	eparation practice	es and employee		vior	8 m				repo	ortec	to the Centers for Disease Control an	nd Preventi			
				as c	ontributing fac								_			control measures to prevent illness or INTERVENTIONS	r injury.			
		(Me	rk der	elgnet	ed compliance sta											ach item as applicable. Deduct points for categor	ry or subcateg	юr <b>у</b> .)		
IN	∘in ci	ompii	ance			ance NA=not applicab npliance Status	le NO=not observe		R		)\$=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Temp	erature			
1	鼠	0	_		Person in charge performs duties	present, demonstrate	s knowledge, and	0	0	5	16	2	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures		01	o	
			NA	NO		Employee Healt						<u>84</u>	ŏ	ŏ		Proper reheating procedures for hot holding		ŝ	ŏ	5
	XX	0				d food employee aware striction and exclusion	eness, reporting	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	Time as			
	_	-	NA	NO		ood Hygienic Pract	ices	-		-	18	0	0	0	X	Proper cooling time and temperature		0		_
	X					sting, drinking, or toba		0	0	5	19		8	0	0	Proper hot holding temperatures		0		
	嵐 IN		NA			m eyes, nose, and mo ting Contamination		0	0	-		20	00	8	0	Proper cold holding temperatures Proper date marking and disposition	+	8	8	5
	黨	0			Hands clean and	properly washed		0	0		22		ō	×		Time as a public health control: procedures and		_	ō	
7	邕	0	0	0	No bare hand cor alternate procedu	ntact with ready-to-eat ures followed	foods or approved	0	0	5		-	OUT			Consumer Advisory		- 1	-	
8	×	0		110		iks properly supplied a		0	0	2	23	×	0	0		Consumer advisory provided for raw and under	rcooked	0	0	4
_	_		NA		Food obtained fro	Approved Source om approved source	•	0	0	-		IN	OUT	NA	NO	food Highly Susceptible Populations		- 1	- 1	
10	0	0	0		Food received at	proper temperature		0	ত		24	0	0	22		Pasteurized foods used, prohibited foods not of		0	0	5
	×	_		-		idition, safe, and unad available: shell stock		0	0	5	-						leieu	~	~	-
12	0	0	XX NA	0	destruction	ection from Contam		0	0		-	IN	OUT		NO	Chemicals		~		
		0		NO	Food separated a		sination	0	σ	4	25	<u></u> (	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, us		8	읭	5
	×	Ō				faces: cleaned and sa		Ō	Ō	5		IN	OUT	NA		Conformance with Approved Proced	dures	_	_	
15	2	0			Proper disposition served	n of unsafe food, retur	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process HACCP plan	, and	0	0	5
				Goo	d Retail Pract	ices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into	foods.			
											L PR		1CES	3						
_				00	F=not in compliance Com	npliance Status	COS=corre		R		Inspe	ction				R-repeat (violation of the same code Compliance Status		005	R	WT
	_	OUT	Deat			Food and Water						_	UT			Utensils and Equipment		_	_	
2					d eggs used when ice from approve			0	8	2	4	5 8				nfood-contact surfaces cleanable, properly desi and used	gned,	0	0	1
3	0	0 OUT	Varia	nce c		alized processing meth emperature Control		0	0	1	40	5 0	o w	Varewa	ashin	g facilities, installed, maintained, used, test strip	26	0	0	1
3	_	0				d; adequate equipmen		0	0	2	47	_		lonfoo	d-cor	tact surfaces clean		0	0	1
3		-	Contr		properly cooked f	ar hat helden		-	0	1	48		UT D H		Foold	Physical Facilities water available; adequate pressure		0		0
3	_				thawing methods			8	8	1	4	_	_			talled; proper backflow devices	$\rightarrow$		허	2
3	_	-	Then	mome	eters provided and			0	0	1	50	) (	-			waste water properly disposed			0	2
	_	OUT	<b>F</b>			d identification					5	_				s: properly constructed, supplied, cleaned			<u> </u>	1
3		O OUT	Food	prop		nal container, required		0	0	1	53			-	·	use properly disposed; facilities maintained		2	의	1
3	_		Insec	te ro	dents, and animal		nion	0	0	2	5	-+	-			ities installed, maintained, and clean ntilation and lighting; designated areas used		_	0	1
3	-	0				uring food preparation,	storage & direlau	0	0	1	F	+-	UT			Administrative Items		-	-	,
3		-			leanliness	ang rood preparation,	atorage a display	6	0	1	54	-	-	ument	nern	nit posted		0		
3	_				ths; properly used	d and stored		0		1	56	_				inspection posted		0	0	0
4	-	0			ruits and vegetabl	les			0							Compliance Status		YES		WT
4	_		In-ur	o udor	Properly stor	or Use of Utensils		0	0	1	57	-	-	omeE	3000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		ж	01	
4						rea ens; properly stored, dr	ried, handled		8		53	5				ducts offered for sale	$\rightarrow$	췽	허	0
- 4	3	0	Singl	e-use	/single-service an	ticles; properly stored,		0	0	1	5	F				oducts are sold, NSPA survey completed		ŏ		-
4	4	0	GIÓW	e5 U5	ed properly			0	0	1										
																Repeated violation of an identical risk factor may re . You are required to post the food service establish				

namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this eport. T.C.A. sections 68-16-703, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.

KH	08/06/2021	a	08/06/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website. http://tn.gov/health/article/eh-foodservice	****

PH-2267 (Rev. 6-15)	ailable each month at the county health department. 2098110 to sign-up for a class.	RDA 629

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



#### Establishment Information

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Establishment Name: IHOP #4486 Establishment Number #: 605161577

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine	Chlorine	100							
Sani bucket	Sink and surface	700							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut lettuce	Cold Holding	38
Batter	Cold Holding	38
Gravy	Hot Holding	114
Sausage	Cold Holding	39
Sausage	Cold Holding	38
Sausage	Hot Holding	110
Ham	Cold Holding	39
Beef	Cold Holding	39
Batter	Cold Holding	38
Ham	Cold Holding	37
Beef	Cold Holding	35

#### Observed Violations

Total # 5

Repeated # ()

19: Gravy and sausage holding below 135F. Reheated to 165F.

45: Gaskets in poor repair.

47: Multiple non food contact surfaces dirty in kitchen.

49: Drip at 3 sink faucet.

53: Floors, walls, ceiling tiles in poor repair.

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



### Establishment Information

Establishment Name: IHOP #4486

Establishment Number : 605161577

#### 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: Hands washed between tasks. Very consistent hand washing.

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: Approved

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: (IN) All raw animal foods cooked to proper temperatures.

17: (IN) All TCS foods are properly reheated for hot holding.

18: (N.O.) No cooling of TCS foods during inspection.

20: See recorded food temperatures

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: 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.

# Establishment Information

Establishment Name: IHOP #4486

Establishment Number : 605161577

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information Establishment Name: IHOP #4486

Establishment Number # 605161577

Sources								
Food	Source:	pfg						
Water	Source:	Tnam						
	Source:							
	Source:							
	Source:							
		Water Source: Source: Source:	Water Source: Tnam Source: Source:					

## Additional Comments