TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

00

0 0

00

YES NO WT

1

1

0

15		317	* 15E														
IHOP #4486			IHOP #4486									Farmer's Market Food Unit Sent Permanent O Mobile					
	iress				5113 Hwy 153				_	Тур	pe of	Establ	ishme	O Temporary O Seasonal			
						10).2										
City							.5						me o	ut 11:05:AIVI AM/PM			
Insp	ectio	n Da	te		08/09/2021 Establishment # 60516157	1		-	Emb	argoe	d C)					
Pur	pose	of In:	spect	ion	O Routine 简 Follow-up O Complaint			O Pro	əlimir	ary		c	Cor	nsultation/Other			
Risi	c Cat	egoŋ			O1))(2 O3			O 4						up Required O Yes 🗱 No Number of S		13	6
		R			ors are food preparation practices and employee ontributing factors in foodborne lilness outbreaks										tion		
				_	FOODBORNE ILLNESS RIS								-				
		(110	ric de	lgaat	ed compliance status (IH, OUT, HA, HO) for each numbered liem										egory.)	
IN	⊨in c	mplia	nce		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=co	rrecte	d on-t	site dur	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	оит	NA	NO	Supervision		~ 1							Cooking and Reheating of Time/Temperature	000	~	
	_	_			Person in charge present, demonstrates knowledge, and			_		IN	001	NA	NO	Control For Safety (TCS) Foods			
1	鬣	0			performs duties	0	0	5		ぼ			-	Proper cooking time and temperatures	0	00	5
2	N X		NA	NO	Employse Health Management and food employee awareness; reporting	0	ГОТ	_	17	0	0	0	22	Proper reheating procedures for hot holding	0	0	-
3	Â	ŏ			Proper use of restriction and exclusion	ō	ŏ	5		IN	001	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H			NA	NO	Good Hygienic Practices	-		-	18	0	0	0	33	Proper cooling time and temperature	0	ο	
4	20	0			Proper eating, tasting, drinking, or tobacco use	0	0	_	19	123	0	0		Proper hot holding temperatures	0	0	
5	1	0			No discharge from eyes, nose, and mouth	0	0	<u> </u>	20		0			Proper cold holding temperatures	0	0	5
6	IN X	0	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_	21	12		_	-	Proper date marking and disposition	-	0	
	_	_	~		No bare hand contact with ready-to-eat foods or approved			5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed	0	0			IN	out	NA	NO	Consumer Advisory			
8	X	읪	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		101		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
	×	_		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	Ē	_	-	-			-		-
12	0	<u> </u>	×	0	destruction	0	0			IN	001			Chemicals			
13		001	NA	NO	Protection from Contamination Food separated and protected	0	ा	4	25	0 戻	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	2	ŏ	허		Food-contact surfaces: cleaned and sanitized		ŏ	5	F	ÎN		NA	NO	Conformance with Approved Procedures	Ľ		
	12		_		Proper disposition of unsafe food, returned food not re-			2	27	0	0	8		Compliance with variance, specialized process, and	0	0	5
	~	-			served	-	-	-	<u> </u>	-	-	~		HACCP plan	-	-	-
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	1 /.\	L PR	ACT	fice	8					
				00	Fenot in compliance COSecored	cted o	n-site	during						R-repeat (violation of the same code provision)			
	_	OUT			Compliance Status	COS	R	WT						Compliance Status	COS	R	WT
2	8	001	Paste	-	Safe Food and Water d eggs used where required	0	0	1	E		TUK	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
_	9				ice from approved source	0	0	2	4	5	543. II.			and used	0	0	1
3	0	0 0UT	Varia	nce c	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
			Prop	er cor	bing methods used; adequate equipment for temperature				4	7 2		Vonfoo	d-cor	ntact surfaces clean	0	0	1
3	1		contr		ang measure were, wereparte significant or temperature	0	이	2	F	_	UT			Physical Facilities	Ť	-	
_	2				properly cocked for hot holding		0	1	_					f water available; adequate pressure		0	
_	3				thawing methods used	0	0	1	4	_				stalled; proper backflow devices		0	2
3	4	OUT	Then	nome	Food Identification	0	0	1	5	_				I waste water properly disposed es: properly constructed, supplied, cleaned		0	2
	5	_	Eand	neero	erly labeled; original container; required records available	0	0			_				use properly disposed; facilities maintained	0	0	1
۲ I	~	~		prop	eny weeks, onginal container, required records available		191	- 1 I	1 "	~ I .	~ I'	Saura?	Par resi	are properly disposed, revineds membrined		ı ۲ I	

Compliance with TN Non-Smoker Protection Act. Tobacco products offered for sale <u>美</u> 0 0 0 0 0 42 O Utensils, equipment and linens; properly stored, dried, handled
 43 O Single-use/single-service articles; properly stored, used 001 58 0 If tobacco products are sold, NSPA survey completed 59 44 O Gloves used properly 0 0 1 ilure to correct any violations of risk factor items within ten (10) days may result in suspension of your rvice establishment permit, items identified as constituting imminent health hazards shall be corrected in nsion of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foo e corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou mer 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 thi ort. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. 12AK 00/00/2021 00/00/2021

0

0 0 1

0 0 1

0 0 1

0 0 1

2

1

0

0 0 54

57

OUT

53 🐹 Physical facilities installed, maintained, and clean

55 O Current permit posted 56 O Most recent inspection posted

O Adequate ventilation and lighting; designated areas used

Administrative items

Compliance Status

Non-Smokers Protection Act

OUT

OUT

36

37

38

39

40

41

Prevention of Food Contamination

O Contamination prevented during food preparation, storage & display

Proper Use of Utensils

O Insects, rodents, and animals not present

O Wiping cloths; properly used and stored

O Washing fruits and vegetables

O In-use utensils; properly stored

O Personal cleanliness

$1' \rightarrow 1' \wedge 1'$	08/09/2021		08/09/2021							
Sgnatuled Person In Charge	Date	Signature of Environmental Health Specialist	Date							
**** Additional food safe	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****									
Erea food cafet	utraining classes are available.	each month at the county health department								

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
PTP2201 (109. 0-10)	Piease call () 4232098110	to sign-up for a class.	NDR 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

. .

Establishment Name: IHOP #4486 Establishment Number #: 605161577

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.					
	<u> </u>				

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
			l					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Decoription	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Repeated # ()		
15:		
+J. 17.		
17:		
19:		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: IHOP #4486

Establishment Number : 605161577

comments/Other Observations	

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 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		
Source Type:	Source:	

Additional Comments