

**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.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishwasher	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Ham	Cold Holding	38
Sliced tomatoes	Cold Holding	38
Raw chicken	Cold Holding	55
Hot dog	Cold Holding	48
Pancake mix	Cold Holding	39
Crepes	Cold Holding	39
Pancake batter	Cold Holding	40
Steak tips	Cold Holding	39
Beef	Cold Holding	39

Observed Violations

Total # 10

Repeated # 0

- 11: Omelette batter uncovered. External food/object from above falling into batter. Keep omelette batter covered to avoid contamination.
- 20: Multiple TCS foods in low boy cooler next to griddle at 48 - 55 degrees.
- 31: TCS foods (cheese and crepes) too high in cooler. Food must be at or below 41 degrees. Reduce the amount of food in containers (below fill line) to keep within required temperatures.
- 43: Bag of plastic lids stored on floor. Must be 6" off of floor.
- 45: Multiple food containers with carbon build up or in poor repair.
- 46: Dishwasher and area around dirty.
- 47: Excessive food/grease build up around griddle.
- 47: Multiple food and non-food surfaces dirty.
- 53: Ceiling tiles in poor repair.
- 53: Floors dirty. Multiple tiles in poor repair.

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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:
- 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: Food obtained from approved source.
- 10: (NO): No food received during 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22:
- 23:
- 24:
- 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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Sources

Source Type: Food Source: Approved.

Source Type: Source:

Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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Additional Comments