TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									DN REPORT	sco	RE				
Establishment Name			t Nar		IHOP #4486 © Farmer's Market Food Unit								E Permanent O Mobile	8)				
Address 5113 Hwy 153					_	Тур	xe of E	Establi	shme	O Temporary O Seasonal	U									
			01	1:1	1. F	M	AJ	M/PA	M Tk	me ou	t 02:20; PM AM / PM									
		- 0-			01/13/20	22 Establishment #		_			Emba	-								
		n Da	spect		Routine	O Follow-up	O Complaint	<u> </u>		-	elimin				0.000	sultation/Other			_	
					_						earrais	ary							12	6
Risi	Cat	egorj R			O 1 ors are food pre	paration practices	O3 and employee	beha		04	et co	min	only			up Required O Yes 🐹 No to the Centers for Disease Control a	Number of S		10	
						tors in foodborne ill	ness outbreak	s. P	ublic	c He	aith I	inte	rvent	tions	are	control measures to prevent illness o				
			uric des	elgnet	ed compliance stat											INTERVENTIONS ach item an applicable. Deduct points for catego	ry or subcate	eory.)		
IN	⊨in c	ompii	ance			nce NA=not applicable	NO=not observe		_)S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same			_	
	IN	OUT	NA	NO	Com	pliance Status Supervision		cos	R	WT	Н					Compliance Status Cooking and Reheating of Time/Temp		cos	R	WT
	篇	0	~	no	Person in charge (present, demonstrates kr	nowledge, and	0	0	5		IN	OUT	NA	NO	Control For Safety (TCS) Food				
1		-	NA	NO	performs duties	Employee Health	•	•		9	16 17	00	0	0	Š	Proper cooking time and temperatures Proper reheating procedures for hot holding		0	<u> </u>	5
	X	0				food employee awarene	ss; reporting		0	5	Ť	IN	оит		NO	Cooling and Holding, Date Marking, an	d Time as		-	
3	8	0		110		riction and exclusion		0	0	Ť						a Public Health Control			_	
4	X		NA			od Hygienic Practice ting, drinking, or tobacco		0	0		18	0	0	0		Proper cooling time and temperature Proper hot holding temperatures		응	윙	
	25	0				eyes, nose, and mouth		0	0	5	20		×	0		Proper cold holding temperatures		0	0	5
6	N N	001	NA		Hands clean and p	ing Contamination by properly washed	r Hands	0	0		21	<u>家</u>	0			Proper date marking and disposition	d conserve	0	8	
7	獣	0	0	0	No bare hand con alternate procedur	tact with ready-to-eat foo	ds or approved	0	0	5	"		-	NA		Time as a public health control: procedures an Consumer Advisory	id records	0	9	
8	×	0				is properly supplied and a	accessible	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and under	ercooked	0	0	4
	IN 嵐		NA		Food obtained from	Approved Source m approved source		0	0	-	-	IN	OUT	NA	NO	food Highly Susceptible Population:		-	-	_
10	0	0	0		Food received at p	proper temperature		0	0	5	24		0	80		Pasteurized foods used; prohibited foods not o		0	0	5
11	0 0	8	×	0		fition, safe, and unadulte available: shell stock tag		0 0	0 0	°	H	IN	OUT		NO	Chemicals		-	-	-
			NA	-	destruction Prote	ction from Contamin	tion	-		_	25	0		26		Food additives: approved and properly used		0	न	
13	X	0	0		Food separated an				0	_	26	窯	0			Toxic substances properly identified, stored, u		õ	ō	5
	<u>×</u>	0	0			aces: cleaned and sanitiz of unsafe food, returned		0	0	5		IN	OUT	_	_	Conformance with Approved Proce Compliance with variance, specialized proces				
15	篾	0			served			0	0	2	27	0	0	8		HACCP plan	,	0	0	5
				Goo	d Retail Practic	ces are preventive n	neasures to co						-	_	gens	, chemicals, and physical objects int	o foods.			
				-00	F=not in compliance		COS=corre				LPR			3		R-repeat (violation of the same cod	e provision)			
	_		_	00	Com	pliance Status	000-0010	COS	R	WT	Ē					Compliance Status		COS	R	WT
2	_	OUT		eurize	Safe d eggs used when	Food and Water e required		0	0	1	4	_	UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly des	signed,			
_	9 0	0	Wate	r and	ice from approved		Ł	0	8	2		+	- 00	onstru	cted,	and used		0	0	1
	-	OUT				mperature Control	,	_			40		_			g facilities, installed, maintained, used, test stri	ips -	0	0	1
3	1	×	Prop		oling methods used	t; adequate equipment fo	or temperature	0	0	2	43	_	NUT	lonfoo	d-con	tact surfaces clean Physical Facilities		0	0	1
-	2				properly cooked fo				0		4	_	_			water available; adequate pressure		0		2
3	3 4		<u> </u>		thawing methods u iters provided and			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed			8	2
	_	OUT				didentification		Ŭ			5	_	-			s: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	l prop	erly labeled; origina	al container; required rec	ords available	0	0	1	53	2 (0 G	larbag	e/reft	se properly disposed; facilities maintained		0	0	1
	_	OUT	_			of Food Contaminatio	'n				53	-+				ities installed, maintained, and clean		_	0	1
3	6	0	Insec	ts, ro	dents, and animals	s not present		0	0	2	54	• •	0 A	dequa	de ve	ntilation and lighting; designated areas used		0	0	1
3	_	0	-			ring food preparation, sto	rage & display	0	0	1			UT			Administrative Items				
	8 9				leanliness ths; properly used	and stored		0	0	1	54		_		-	nit posted inspection posted		0	읭	0
_	0	0	Was		ruits and vegetable	15			ŏ		Ē		- 1.4		2.2115	Compliance Status		YES		WT
4	_	001		e i dei	Prope nsils; properly store	r Use of Utensils		0	0	-	5	,	-	omoF	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		X	01	
	2	0	Uten	sils, e	quipment and liner	ns; properly stored, dried		0	0	1	53	8	T	obacc	o pro	ducts offered for sale		0	0	0
	3 4	25	Singl	e-use		cles; properly stored, use			8	1	55	9	If	tobac	co pr	oducts are sold, NSPA survey completed		0		
Fails	are to	corre	ect any	y viola	tions of risk factor it			sion o	fyour	r food						Repeated violation of an identical risk factor may a. You are required to post the food service establic				

T.C). sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. t with the Commissioner within ten (10) days of the date of thi

Signature of Person In Charge

)1/13/2022	Ineloh
Date	Signature of Environmental Health Specialist

01/13/2022 Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	104.023

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 # ()

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 comtainers (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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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:

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: (NÁ) 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

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Establishment Number # 605161577

Sources				
Source Type:	Food	Source:	Approved.	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments