

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment O Temporary O Seasonal

Follow-up Required

Hixson Time in 02:45 PM AM/PM Time out 03:05: PM AM/PM

09/08/2022 Establishment # 605116099 Embargoed 0 Inspection Date

Waffle House #1188

5466 Hwy 153

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 40 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ				05 =∞	mect
					Compliance Status	COS	R	WT	I⊏	
	IN	OUT	NA	NO	Supervision					IN
1	鮾	0			Person in charge present, demonstrates knowledge, and	0	0	5	1	
	IN	ОИТ	NA	NO	performs duties Employee Health				16	0.00
2	-57	0	NA.	NO	Management and food employee awareness; reporting	1 A	_	_	l 1"	\vdash
-	-80	_				0	-	5	ш	IN
3	×	0			Proper use of restriction and exclusion	0	0	*		
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	Š
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	123
	IN	OUT	NA	NO	Preventing Contamination by Hands		21	100		
6	100	0		0	Hands clean and properly washed	0	0		22	100
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	0=0
	IN	OUT	NA	NO	Approved Source				23	×
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	20	0			Food in good condition, safe, and unadulterated	0	0	5	4	1
12	0	0	323	0	Required records available: shell stock tags, parasite	0	0		ΙП	IN
_	IN	OUT	NA	NO	Protection from Contamination			_	25	0
13			0	HO	Food separated and protected	0	0	4	26	
14	2	_	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	l F	IN
	~	-	~	l l	Proper disposition of unsafe food, returned food not re-	-	-	Ť	ΙH	-
15	×	0			served	0	0	2	27	0

_	Compliance status						ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

trol the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	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	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r
-					

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	麗	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	0	Nonfood-contact surfaces clean	0	0	1
OUT Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the

09/08/2022

Date Signatur

09/08/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Waffle House #1188									
Establishment Number #: 605116099									
MCDA Common To be commissed if	4F7 := #N=#								
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		facilities at all times to be	rsons 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	s in non-enclosed areas are n	not completely removed o	r open.						
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info			1 = 1						
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renheit)					
			•						
Food Temperature		1 -1 1	1						
Description		State of Food	Temperature (Fah	renheit)					
			1						

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Establishment Information



Establishment Name: Waffle House #1188					
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Comments/Other Observations					
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Additional Comments	
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Sources					
Source Type:	Source:				
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Source Type:	Source:				
Source Type:	Source:				
Additional Comments					