TENNESSEE DEPARTMENT OF HEALTH

						FOOD SER	VICE ESTA	BL	SH	ME	INT	r IN	ISI	PEC	TIC	ON REPORT	sco		_	
Estat	xish	imen	t Nan		Waffle Hou	ıse #1654						Tur	o of l	Establi	-	Farmer's Market Food Unit Ø Permanent O Mobile	10			
Addre	55				1242 Livery EQ							O Temporary O Seasonal				/				
City					Chattanoo	ga	Time in	11	:00	D A	M	-		м ти	50 0	ut <u>11:40</u> : <u>AM</u> AM/PM				
		_			03/17/20	023 Establishment									110 04	/				
Inspe															-	[
Purpo				ion	鼠 Routine	O Follow-up	O Complaint			O Pro	, in the second s	ary				nsuitation/Other			20	
Risk (Cate	-	·	act	O1	2 reparation practice	O3 and employee	beha		04	at c	omm	onh			up Required O Yes 🗮 No I to the Centers for Disease Cont	Number of S	eats tion	39	_
																control measures to prevent illne				
		(11)	rk der	Ignet	ed compliance sta											INTERVENTIONS ach liem as applicable. Deduct points for e	category or subcate	gery.)		
INH	n co	mpīi			OUT=not in compli	iance NA=not applicable		d		co						pection R=repeat (violation of the	e same code provisi	on)		
		0.07	NA	110	Cor	mpliance Status		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/		cos	R	WT
	_	-	NA	NO	Person in charge	Supervision present, demonstrates	knowledge, and	-		-		IN	OUT	NA	NO	Control For Safety (TCS)				
	-	0	NA	NO	performs duties	Employee Health		0	0	5		00				Proper cooking time and temperatures Proper reheating procedures for hot hold	tina	0	0	5
2]	X.	0	144	110	Management and	d food employee awarer	ness; reporting	0	0	5	۲ï		OUT		NO	Cooling and Holding, Date Marking			-	
	~	٥				striction and exclusion		0	0	<u> </u>						a Public Health Contr	lo	- 1		
	_	OUT O	NA			sting, drinking, or tobac		0	0			0	0			Proper cooling time and temperature Proper hot holding temperatures		0	읭	
5 3	K	0	NA			m eyes, nose, and mound ting Contamination		0	0	<u> </u>		100	0	0		Proper cold holding temperatures Proper date marking and disposition		0	8	5
		0	-		Hands clean and	f properly washed		0	0			8	0	ŏ		Time as a public health control: procedu	res and records	ō	ŏ	
7 8	×	0	0	ο	No bare hand co alternate proced	intact with ready-to-eat f ures followed	oods or approved	0	0	5			-	NA				-	-	_
8)	N I	0	NA	NO	Handwashing sir	nks properly supplied an Approved Source	d accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
9 8	ĸ	0				om approved source			0			IN	OUT	NA	NO	Highly Susceptible Popula	tions		_	
10 0	S K	8	0	24		t proper temperature ndition, safe, and unadu	Iterated	0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods	s not offered	0	0	5
12 (0	0	×	0	Required records destruction	s available: shell stock t	ags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
13 S			NA	NO	Pret Food separated	ection from Contami and protected	nation	0	0	4	25	0 家	0	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	읭	5
14 2	X	ŏ			Food-contact sur	faces: cleaned and san		ŏ	ŏ	5		ÎN	OUT			Conformance with Approved P	Procedures		<u> </u>	
15 }	8	0			Proper dispositio served	n of unsafe food, return	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail Pract	ices are preventive	measures to co	ntro	the	intro	duc	tion	ofe	atho	ens	, chemicals, and physical object	s into foods.			
				_						a rau			_		_					
				00	T=not in compliance	e npliance Status	COS=corre	cled o		during						R-repeat (violation of the sam Compliance Status		COS		WT
	_	OUT			Safe	Food and Water			-			0	UT			Utensils and Equipment		000	~ 1	
28		8	Paste Wate	eurize r and	d eggs used whe lice from approve	re required Id source		8	0	1	4	5 (infood-contact surfaces cleanable, proper and used	fly designed,	0	0	1
30					obtained for specia	alized processing metho emperature Control	ds	0	Ő	1	4	6 (. 1			g facilities, installed, maintained, used, te	st strips	0	0	1
31	-					ed; adequate equipment	for temperature	0	0	2	4	_	_	Vonfoor	d-con	ntact surfaces clean		0	0	1
32		-	Contr		properly cocked	for hot holding		0	0		4	_	UT D	iot and	Loold	Physical Facilities water available; adequate pressure		0	0	2
33		0	Appr	oved	thawing methods	used		0	0	1	4	9 (Ō F	Numbir	ng ins	stalled; proper backflow devices		0	0	2
34		O OUT	Then	nome	eters provided and	d accurate od identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleane	d	0	0	2
35	-		Food	prop		nal container; required r	ecords available	0	0	1	5					use properly disposed; facilities maintaine		ō	ō	1
		OUT			Prevention	of Food Contaminat	lon				5	3 (o F	hysica	I faci	lities installed, maintained, and clean		0	0	1
36		0	Insec	ts, ro	dents, and anima	ls not present		0	0	2	5	4 (o /	\dequa	te ve	ntilation and lighting; designated areas us	sed	0	0	1
37		0	Cont	amina	ation prevented d	uring food preparation, s	torage & display	0	0	1		0	UT			Administrative items				
38 39					leanliness	d and stored		0	0	1	5	_	_		-	nit posted		0	0	0
39 40		0			ths; properly used ruits and vegetable			0	8		Ľ	<u>a 1 (</u>	<u>0 Iv</u>	nvat re	vent	Compliance Status		YES		WT
41		OUT	In-us	e ute	Prop nsils; properly sto	er Use of Utensils		0	0	1	5	7	-	Somolia	1000	Non-Smokers Protection / with TN Non-Smoker Protection Act	Act	x	0	
42		0	Utens	sils, e	quipment and line	ens; properly stored, drie		0	0	1	5	8	1	obacc	o pro	ducts offered for sale		0	0	0
43		8	Glow	e-use es us	ed properly	rticles; properly stored, u	1960	0	0	1	<u> </u>	9	1	tobaci	co pr	oducts are sold, NSPA survey completed	,	0	0	

peated violation of an identical risk factor may result in revocation of your foo You are required to post the food service establishment permit in a conspicuou violations of risk factor its rithin ten (10) da sult in se ion of your fo ands shall be corre ent permit. Ite d as co ms ic ing imm er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ng a written request with the Commissioner within ten (10) days of the date of thi Al Az

03/17/2023

Þ At a Date Signature of Environmental Health Specialist

03/17/2023

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

1	PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mon	th at the county health department.	RDA 629
ľ	ris2207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 029
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Waffle House #1654 Establishment Number #: 605179471

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.	
to 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	rewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
High heat dishwasher	Heat		166					

_Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	38
Reach in cooler (raw)	38

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Ham (reach in cooler)	Cold Holding	37
Sliced tomatoes (low boy)	Cold Holding	37
Diced tomatoes (reach in cooler)	Cold Holding	38
Grits	Hot Holding	173
Gravy	Hot Holding	157
Raw chicken (reach in cooler)	Cold Holding	38
Ham (walk in cooler)	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #1654

Establishment Number : 605179471

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good handwashing observed.

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 from approved sources.

- 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: (NO): not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): not observed.
- 19: (IN):See temperatures.
- 20: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN): Establishmemt using TILT procedures correctly with raw shelled eggs.
- 23: Advisory located 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: Waffle House #1654 Establishment Number : 605179471

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Waffle House #1654

Establishment Number #: 605179471

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
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Additional Comments