TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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		ADDATE:			Waffle House # 123									Fermer's Market Food Unit Sent Permanent O Mobile	L		
			it Nar		6513 Ringgold Rd.				_	Ту;	e of	Establ	ishme				
Add	ress					0	1.0							O Temporary O Seasonal			
City						_	L:3			-			me o	ut 02:15; PM AM / PM			
Insp	ectio	on Da	ate		01/19/2024 Establishment # 60518845	8		_	Emba	irgoe	d C)					
Purp	ose	of In	spect	tion	Routine O Follow-up O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other			
Risk	Cat	tegor	У		O1 362 O3			O 4				Fo	-wollo	up Required O Yes 🕅 No Number of S	Seats	39	
		R	isk I		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									I to the Centers for Disease Control and Preven			
					FOODBORNE ILLNESS RI												
		(14	irk de	algaet	ted compliance status (IH, OUT, HA, HO) for each numbered liter			mark	ed 00	л, н	ark C	08 or I	t for e	ach item as applicable. Deduct points for category or subcat	egory.	,	
IN	•in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		s=co	recte	d on-t	site dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status	ion) COS	R	WT
	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	37	Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
_	1.1.1		NA	NO	Employee Health	0				ŏ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
	훐	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
-	_		NA	NO	Good Hygienic Practices	-	-		18	0	0	0	12	Proper cooling time and temperature	0	o	
		0			Proper eating, tasting, drinking, or tobacco use		0	5		8	0			Proper hot holding temperatures		0	
5	层 IN	0 OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0		20	20	8	r Second	0	Proper cold holding temperatures Proper date marking and disposition	8	윙	5
	12				Hands clean and properly washed	0	0			12	ō	0		Time as a public health control: procedures and records	ō	ō	
7	黨	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5				-	NO	Consumer Advisory	-	-	
		0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked	0	0	4
_	_	001	NA	NO	Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10	0	0	0	1	Food received at proper temperature	0	0		24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11	_		~	-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	_	-				-	-	
	0	0	×	0	destruction	0	0		~	IN	001		NO	Chemicals			
		001		NO	Protection from Contamination Food separated and protected	0	0	4	25	0 10	6	X	J.	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	허	5
		Ō		1	Food-contact surfaces: cleaned and sanitized		ō			IN	_	NA	NO	Conformance with Approved Procedures	-		
							_										
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	-	2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	Ņ	0			served	-	0					_		HACCP plan	0	0	5
15	<u></u>	0				ontro	0 I the	intr	oduc	tion	of	atho	geni	HACCP plan	0	0	5
15	<u>ڳ</u>	0		Goo	served d Retail Practices are preventive measures to co	ontro	O I the	intr ISTA	oduc	tion AC	of	atho	geni	HACCP plan	0	0	5
15				Goo	d Retail Practices are preventive measures to co Trinct in compliance COS=comp Compliance Status	ected o	0 the	intr ISTA	oduc	tion AG	of p	atho	geni	R-repeat (violation of the same code provision) Compliance Status			5 WT
		OUT		Goo 00	d Retail Practices are preventive measures to co Trinct in compliance COS=comp Compliance Status Safe Food and Water	ected o	O I the n-site R	aring during WT	inspe	tion ction	of p (CE=	atho		HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mor	th at the county health department.	RDA 629
(Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House # 123 Establishment Number #: 605188458

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish Machine (surface)	Hot Water		164				

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Diced Ham	Cold Holding	38			
Sliced Tomatoes	Cold Holding	38			
Chicken	Cold Holding	38			
Half & Half	Cold Holding	39			
Dairy	Cold Holding	35			
Chili	Hot Holding	149			

Observed Violations

Total # 4

Repeated # 0

- 47: Some non-food contact surfaces dirty on cookline. Ice machine dirty inside.
- 50: Greywater leak noted at triple sink.
- 52: Litter/debris noted on ground around refuse container.
- 53: Floors dirty in walk in cooler unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House # 123 Establishment Number : 605188458

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.

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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate 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: (IN) Food products obtained 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) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18: (NO) No TCS foods observed in the cooling process at time of inspection.

19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.

20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

22: (IN) THPC used for whole shelled eggs above grill. Time and date properly documented at time of inspection. Written policy provided.

23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

***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
	Shire SS

Establishment Name: Waffle House # 123 Establishment Number: 605188458

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Waffle House # 123 Establishment Number #: 605188458

SourcesSource Type:FoodSource:Approved sources notedSource Type:WaterSource:Public Water SupplySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments