



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Waffle House # 123 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 6513 Ringgold Rd. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 01:30 PM AM / PM Time out 02:15 PM AM / PM
Inspection Date 01/19/2024 Establishment # 605188458 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 39

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)											
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT	
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties.					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding											
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						18	IN	OUT	NA	NO	Proper cooling time and temperature						19	IN	OUT	NA	NO	Proper hot holding temperatures									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						20	IN	OUT	NA	NO	Proper cold holding temperatures						21	IN	OUT	NA	NO	Proper date marking and disposition									
Good Hygienic Practices																		Cooling and Holding, Date Marking, and Time as a Public Health Control																		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						22	IN	OUT	NA	NO	Time as a public health control: procedures and records							23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food								
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth							24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered								25	IN	OUT	NA	NO	Food additives: approved and properly used						
Preventing Contamination by Hands																		Consumer Advisory																		
6	IN	OUT	NA	NO	Hands clean and properly washed								26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used									27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan				
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed																															
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible																															
Approved Source																		Highly Susceptible Populations																		
9	IN	OUT	NA	NO	Food obtained from approved source																															
10	IN	OUT	NA	NO	Food received at proper temperature																															
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																															
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																															
Protection from Contamination																		Chemicals																		
13	IN	OUT	NA	NO	Food separated and protected																															
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																															
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																															

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)															
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT
Safe Food and Water													Utensils and Equipment												
28	OUT	Pasteurized eggs used where required								45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used													
29	OUT	Water and ice from approved source								46	OUT	Warewashing facilities, installed, maintained, used, test strips													
30	OUT	Variance obtained for specialized processing methods								47	OUT	Nonfood-contact surfaces clean													
Food Temperature Control													Physical Facilities												
31	OUT	Proper cooling methods used; adequate equipment for temperature control								48	OUT	Hot and cold water available; adequate pressure													
32	OUT	Plant food properly cooked for hot holding								49	OUT	Plumbing installed; proper backflow devices													
33	OUT	Approved thawing methods used								50	OUT	Sewage and waste water properly disposed													
34	OUT	Thermometers provided and accurate								51	OUT	Toilet facilities: properly constructed, supplied, cleaned													
Food Identification													Administrative Items												
35	OUT	Food properly labeled; original container; required records available								52	OUT	Garbage/refuse properly disposed; facilities maintained													
Prevention of Food Contamination													Compliance Status										YES	NO	WT
36	OUT	Insects, rodents, and animals not present								Non-Smokers Protection Act															
37	OUT	Contamination prevented during food preparation, storage & display								57	OUT	Compliance with TN Non-Smoker Protection Act													
38	OUT	Personal cleanliness								58	OUT	Tobacco products offered for sale													
39	OUT	Wiping cloths: properly used and stored								59	OUT	If tobacco products are sold, NSPA survey completed													
40	OUT	Washing fruits and vegetables																							
Proper Use of Utensils																									
41	OUT	In-use utensils; properly stored																							
42	OUT	Utensils, equipment and linens; properly stored, dried, handled																							
43	OUT	Single-use/single-service articles; properly stored, used																							
44	OUT	Gloves used properly																							

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/19/2024 Signature of Environmental Health Specialist [Signature] Date 01/19/2024

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

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



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

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)
Dish Machine (surface)	Hot Water		164

Equipment Temperature	
Description	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.

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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.

***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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Source Type: Source:

Additional Comments