# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		- NO	1.00														
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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			<b>O</b> Pr	elimin	ary		c	Cor	nsultation/Other			
Risk	Cat	tegor	У		O1 362 O3			<b>O</b> 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		<b>Goo</b> 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