# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			Waffle House #714 O Fermer's Merket Food Unit Type of Establishment O Mobile								16									
Address		3805 Cummings Hwy. Type of Establishment O Temporary O Seasonal																		
City			Chattanooga Time in 12:45 PM AM / PM Time out 01:15 PM AM / PM																	
Insp	ectio	on Da	ste		05/20/202	1 Establishment #						- argoe								
			spec		ORoutine	撥 Follow-up	O Complaint			O Pr			-		Cor	nsultation/Other				
Risk	Cat	legor	у		01	¥2	03			04				Fo	llow-	up Required O Yes	與 No Number	of Seats	41	
	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																			
IN	uin e	(C) ompli		nglen	OUT=not in compliance		NO=not observe		ltema							ach Itom as applicable. Doduc spection Rerepent (v	t points for entopory or sub violation of the same code pr		.)	
	_		_	_		iance Status	NO-IN OBJETT	cos	R		Ĩ	100.00	0.0110	sie dan	-y 110	Compliance Stat	tus	COS	R	WT
	-	-	NA	NO	Person in charge pre	Supervision esent, demonstrates k	nowledge and					IN	ουτ	NA	NO	Cooking and Reheatin Control For Safe	g of Time/Temperature ety (TCS) Foods			
1	邕		NA	NO	performs duties	Employee Health	ine incoge, and	0	0	5		0			Š	Proper cooking time and tem Proper reheating procedures	peratures for hot holding	- 8	8	5
2	X	0		1.10	Management and fo	od employee awarene	ss; reporting		0	5	Ë		олт		NO	Cooling and Holding, Da	te Marking, and Time	_	101	
_	× N	O OUT	NA	NO	Proper use of restric Good	tion and exclusion I Hygionic Practice		0	0	_	18	0	0	0	33	Public He Proper cooling time and tem	perature		ा	_
4		0		0	Proper eating, tastin	g. drinking, or tobacco yes, nose, and mouth		0	8	5	19	ŝ		0	0	Proper hot holding temperat. Proper cold holding temperat	ures	0		
		our O	NA	NO		g Contamination by	y Hands	0	0		21	12	0	0		Proper date marking and dis		0	0	5
7	國國	0	0	6	No bare hand contain	ct with ready-to-eat for	ods or approved	0	6	5	22		0	0		Time as a public health contr		s 0	0	
	X	0	NA	NO	alternate procedures Handwashing sinks	properly supplied and Approved Source	accessible	0	0	2	23	_	001	NA	NO	Consumer advisory provideo food	r Advisory I for raw and undercooked	0	0	4
9	嵐	0	_		Food obtained from	approved source		0				IN	OUT	NA	NO		ible Populations			
10 11	8	0	0		~ ~	on, safe, and unadulte		0	0	5	24	0	0	×		Pasteurized foods used; prof	hibited foods not offered	0	0	5
	0	0	X		destruction	ailable: shell stock tag		0	0			IN	OUT				nicais			
13	X	0	0	NO	Food separated and	ion from Contamin protected	ation	0	0		25 26	<b>0</b> 戻	0	X		Food additives: approved an Toxic substances properly id			8	5
	_		0	]		es: cleaned and saniti funsafe food, returned		0	0			_		NA	1000	Conformance with A Compliance with variance, s	oproved Procedures			
15	22	0			served			0	0	2	27	0	0	8		HACCP plan	, ,	0	0	5
				Goo	d Retail Practice	s are preventive (	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	cal objects into foods			
				0	T=not in compliance		COS=corre	GOO					ICE	5		R-menual (violati	on of the same code provisio			
	_	OUT	_		Compl	ance Status od and Water			R		Ê		UT	_	_	Compliance St Utensils and Equi	atus		R	WT
2		0	Past		d eggs used where r lice from approved s	equired		0	8	1	4	_	n F			nfood-contact surfaces clean		0	0	1
3	-	0	Varia		obtained for specialize	ed processing method	5	ŏ	8	2	4	6 0	- 1			and used g facilities, installed, maintain	ed, used, test strips	-	6	1
3		OUT	_	xer co		perature Control adequate equipment for	or temperature	0	0	2	4	7	_			tact surfaces clean		0	0	1
3		•	cont Plan		properly cooked for I	tot holding		0	0		4		UT O F	lot and	cold	Physical Facilit water available; adequate pr		0	ा	2
3	-	0	Appr	roved	thawing methods use eters provided and ac	d		0	0	1	_	9 (	O P			stalled; proper backflow device waste water properly dispose		0	0	2
		OUT				dentification		Ŭ		_			_			es: properly constructed, supp		ŏ	ŏ	1
3	5		Foo	d prop		container; required rec		0	0	1			-	-		use properly disposed; facilitie		0	0	1
3	6	OUT	Inse	cts, ro	dents, and animals n	Food Contamination of present	×n	0	0	2						lities installed, maintained, an intilation and lighting; designa		0	0	1
3	7	0	Cont	tamin	ation prevented durin	g food preparation, sto	rage & display	0	0	1	F	0	UΤ			Administrative I	tems			
3	-	-			leanliness			0	0	1					-	nit posted		0	0	0
3	_				ths; properly used an ruits and vegetables	d stored			8		5	6 (	0  1	Aost re	cent	inspection posted Compliance Sta	itus		0 NO	WT
4	1	OUT		se ute	Proper I nsils; properly stored	Use of Utensils		0		1	5	7	-	Somplia	ince	Non-Smokers P with TN Non-Smoker Protect		- 10	101	
4	_	0	Uter	vsils, e	quipment and linens;	properly stored, dried		0	0	1	5	8	1	obacc	o pro	ducts offered for sale oducts are sold, NSPA surve		0		٥
_	4				ed properly	, property 20000, 03			ŏ		Ľ			10000						
servi man	ce e ser a	stablis nd po	shme ist the	nt perm	nit. Items identified as a recent inspection report	constituting imminent he	alth hazards shall be er. You have the rig	ht to n	cted i eques	mmed	ately	or op	mation	ns shall	ceas	Repeated violation of an identic e. You are required to post the f fling a written request with the C	lood service establishment p	ermit in a	consp	icuous
Ę	• ^		T	J	Mer		05/2		021		_	/	·			ZOh		05/	20/2	2021
Sigr	natu	re of	Pers	son In	Charge	Additional face days for		h - 1		Date						ental Health Specialist				Date
		<i>(</i> <b>P</b> )	a				r									ealth/article/eh-foodservik inty health department.				
PH\$2	201	(roev.	6-15	<i>y</i>			call (			2098						p for a class.			R	XA 629

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	RDA 6	
	Please call (	) 4232098110	to sign-up for a class.	

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



### Establishment Information

Establishment Name: Waffle House #714 Establishment Number # 605054199

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)					

Equipment Temperature								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations					
Total # 4	V112				
Repeated # ()					
39:					
43:					
51:					
53:					

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#### Establishment Information

Establishment Name: Waffle House #714 Establishment Number : 605054199

Comments/Other Observations		
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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.

Establishment Information							
Establishment Name:	Waffle House #714						

Establishment Number: 605054199

Comments/Other Observations (cont'd)

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

## Establishment Information

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Sources		
Source Type:	Source:	

# Additional Comments

\*\*\*Priority items #8,14,22 corrected. See original report dated 5/20/21.\*\*\*