

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

87

Establishment Name
Address

IHOP

3710 RIVERDALE

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

 City
 Memphis
 Time in 02:10 PM am / PM Time out 03:45; PM

 Inspection Date
 03/22/2024 Establishment # 605261758
 Embargoed 000

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 250

lisk 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

12	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05:	con	recte	d or
匚					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	o
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Н	16	0	-
	IN	OUT	NA	NO	Employee Health				11	17	0	1
2	ПK	0			Management and food employee awareness; reporting	0	0		П	\Box		
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	0
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	0	7
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	П	20	0	B
	IN	OUT	NA	NO	Preventing Contamination by Hands				11	21	*	7
6	黨	0		0	Hands clean and properly washed	0	0		П	22	٥	·
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		IN	OL
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	×	7
		OUT	NA	NO	Approved Source				П	2.5	~	Ľ
9	200	0			Food obtained from approved source	0	0		П		IN	OL
10	0	0	0	×	Food received at proper temperature	0	0	1 1	П	24	800	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	500	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OL
	IN	OUT	NA	NO	Protection from Contamination					25		7
13	黛	0	0		Food separated and protected	0	0	4	П	26	2	0
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	11		IN	OL
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	П	27	0	C

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=con	G00		
		OUT=not in compliance COS=con	COS		_
	OUT		-	-	
28	0	Pasteurized eggs used where required	0	0	1
29	ŏ	Water and ice from approved source	ŏ	ŏ	2
30	Ŏ	Variance obtained for specialized processing methods	ŏ	Ŏ	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	1

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Signature of Person In Charge

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	٦
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	18	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

03/22/2024

Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9012229200 to sign-up for a class.

Date

03/22/2024

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: IHOP

Establishment Number #: |605261758

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Dishwasher	Chlorine	100	128				
Sani bucket	Sink and surface	400	74				

Equipment Temperature					
Description Temperature (F					
Strawberry and condiments cooler	52				
Two stack freezer	20				
Two stack cooler right	38				
Walk in cooler	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Leafy lettuce	Cold Holding	41
Sliced tomatoes	Cold Holding	40
Milk in the strawberry and condiments cooler	Cold Holding	48
Eggs liquid / unshelled	Cold Holding	49
Slice ham	Cold Holding	46
Raw chicken	Cold Holding	29
Steak	Cold Holding	34

Observed Violations
Total # 11
Repeated # ()
14: The ice machine has black residue present. Please wash rinse and sanitize
and discard all ice.
14: Several dishes are right side up. Please cover the dishes or face them right
side down to prevent contamination.
14: The fountain drink and juice machine dispensers have black residue present.
Please wash rinse, scrub and sanitize.
20: Several foods are above 41°F. Please ensure that all cold holding foods are
at 41°F or below.
37: Strawberries in the front counter cooler are left uncovered. Please cover all
food items to reduce food contamination.
37: Several foods in the stacked cooler and freezer Are left on covered. Please
cover all foods to prevent contamination.
45: The cold holding box's cutting board has deep grooves and discoloration,
and was not in use. Please replace the cutting board.
45: The microwave at the front counter hand discoloration and stays present.
Please clean or replace the microwave.
45: The strawberry and condiments cooler is above 41°F. Please ensure that all
cold holding equipment is at 41°F or below.
51: A loose facet is in the Men's restroom. No covered receptacles are present in
the Women's restroom. Please repair the faucet and provide leads to the
receptacles.
51: Please provide employees must wash hands in the restroom.
or. Thouse provide employees must wash hards in the restroom.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605261758

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present. 6/13/26
- 2: The employee health illness policy is posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

The PIC demonstrate knowledge of the employee health illness policy.

- 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: Employees are washing hands when necessary.
- 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: Performance foods
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Business was slow during the time of the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods were undergoing the cooling process during the time of the inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: The menu was reviewed.
- 24: Pasteurized foods are in safe conditions.
- 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: Please provide no smoking signs at the entrance of your establishment.

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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: IHOP	
Establishment Number: 605261758	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
oce hast page for additional comments.	

Establishment Information							
Establishment Name: IHOP							
Establishment Number #: 605261758							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Please correct all priority violations by April 1, 2024. F Priority violations are any violation 1-27 on the inspec	Failure to do so puts your establishment at risk for closure. ction report.						