

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **IHOP #4486** Establishment Name Permanent O Mobile Type of Establishment 5113 Hwy 153 O Temporary O Seasonal Address Hixson Time in 02:40 PM AM / PM Time out 03:00: PM AM / PM

01/21/2022 Establishment # 605161577 Embargoed 0 Inspection Date Routine ₩ Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category О3 04 Follow-up Required O Yes 疑 No ase Control and Prevention

Number of Seats 136

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					ed		0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth		0	•
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	lands clean and properly washed		0	
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5
8	×	0			landwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction		0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected		0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

					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	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	Highly Susceptible Populations		
24	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	2	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/10	άư
		Compliance Status	COS		_
	OUT	Safe Food and Water	$\overline{}$		
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	250	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pect	OH)	R-repeat (violation of the same code provision			147
		Compliance Status Utensils and Equipment	cos	к	W
	OUT	-	_	_	
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	1
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	ď
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	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hi . T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

Signature of Person In Charge Book 01/21/2022

Date Signature of Environmental Health Specialist

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

01/21/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



1									
Establishment Information									
Establishment Name: IHOP #4486									
Establishment Number #: 605161577	Establishment Number #: 605161577								
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.									
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable t	form of identification.						
"No Smoking" signs or the international "Non-S	moking" symbol are not cor	spicuously posted at e	very entrance.						
Garage type doors in non-enclosed areas are r	not completely open.								
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	ed or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)					
Equipment Temperature									
Description			Temperature (Fah						
Decomption			Temperature (Fan	rennest)					
			_						
Food Temperature									
Description		State of Food	Temperature (Fah	renhelfi					
Description		Clair Ci i CCC	Tomporature (Tan	roimon,					
			1						

Observed Violations
Total # 6 Repeated # 0
Repeated # 0
31:
43:
45:
46:
47:
53:
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Establishment Information



	Establishment Name: IHOP #4486		
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: IHOP #4486 Establishment Number: 605161577	Establishment Information	
Establishment Number: 605161577 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: IHOP #4486	
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Additional Comments (cont'd)		
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See last page for additional comments.		
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Establishment Information									
Establishment Name: IHOP #4486									
Establishment Number # 605161577									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									