# TENNESSEE DEPARTMENT OF HEALTH

			D		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								ON REPORT	SCORE						
Estal	منين blish	men	t Nan		IHOP							Tur	~ ~	Establi	ehme	O Fermer's Market Food Unit	9	C		
Addr	655				3710 RIVER	DALE						177	AC UI	Courter	211114	O Temporary O Seasonal				
City					Memphis		Time in	09	):4	0 A	M	A	M/P	M Th	the of	ut 10:25; AM AM / PM				
Inspe	unition.	• Da	ta		07/26/202	21_Establishment#		_			Embe	-								
Purp					SRoutine SRoutine	O Follow-up	O Complaint			- O Pro					0.000	nsultation/Other				
Risk					01	101010-0p	03			04	20011001	ary				up Required O Yes 🕱 No	Number of Se	ate	25	0
	0.000		isk F	act	ors are food prep	aration practices a	and employee	beha	vior	s mo	st c	omn	nont	y repo	rtec	to the Centers for Disease Contro	and Prevent		_	
				as c	ontributing facto											control measures to prevent illnes INTERVENTIONS	s or injury.			
		(11	rk de	elgnet	ted compliance statu											ach item as applicable. Deduct points for cat	legory or subcate	pery.)		
IN-	in co	mpīi	ance			ce NA=not applicable liance Status	NO=not observe	d COS	L D I		S=co	recte	d on-t	site duri	ng ins	pection R=repeat (violation of the s Compliance Status			e I	WT
h	IN C	DUT	NA	NO	Comp	Supervision			- 1			IN	0.0	r NA	NO	Cooking and Reheating of Time/Te			~1	
1	8	0				resent, demonstrates kn	owledge, and	0	0	5	10					Control For Safety (TCS) Fo	ods	~	~	
H	IN (	DUT	NA	NO	performs duties	Employee Health					16	00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	g	00	8	5
2		_				ood employee awarenes	is; reporting	0		5		IN	ουι	r na	NO	Cooling and Holding, Date Marking,				
		0	NA	NO	Proper use of restric	d Hygienic Practices		0	0	_	18	0	0	XX	0	a Public Health Centrel Proper cooling time and temperature		0		
4	1	0		0	Proper eating, tastir	ng, drinking, or tobacco		0	0	5	19	家	0	õ		Proper hot holding temperatures		0	0	
5	in (	0	NA	-		eyes, nose, and mouth ag Contamination by	Hands	0	0	-	20	24	8		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6		0	_		Hands clean and pr	operly washed		0	0	_		0	ō			Time as a public health control: procedures	s and records	ō	ō	
7	黨	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat foor s followed	ds or approved	0	0	°		IN	OUT		NO	Consumer Advisory		-	- 1	
8		0	NA	NO		properly supplied and a Approved Source	occessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and u food	Indercooked	0	0	4
9 3	1	0	_		Food obtained from	approved source		0				IN	OUT	r na	NO	Highly Susceptible Populati	lons			
10	0	8	0	×	Food received at pr Food in good condit	oper temperature tion, safe, and unadulter	rated	00	0	5	24	鬣	0	0		Pasteurized foods used; prohibited foods n	not offered	0	0	5
	_	ō	×	0		vailable: shell stock tags		0	ō			IN	out	NA	NO	Chemicals				
	IN (	DUT	NA	NO		tion from Contamina	tion				25	0	0	28		Food additives: approved and properly use	d		0	5
13 14		응	응		Food separated and Ecod-contact surface	d protected ces: cleaned and sanitiz	ed		8		26	<u>祭</u> IN		r na	NO	Toxic substances properly identified, store Conformance with Approved Pro		0	0	÷
-	_	ŏ	<u> </u>		Proper disposition of	of unsafe food, returned		0	ō	2	27	_	0			Compliance with variance, specialized pro-		0	0	5
<u> </u>	~	Ť			served			-	Ű	-		-	Ŭ	~		HACCP plan		Ŭ	<u> </u>	-
				Goo	d Retail Practice	es are preventive m	easures to co	ntro	l the	intro	oduc	tion	of	patho	gens	, chemicals, and physical objects	into foods.			
								600						8						
				00	T=not in compliance Compl	liance Status	COS=correc	cled or COS	R R	during WT	inspe	ction				R-repeat (violation of the same Compliance Status		cos	R	WT
	_	DUT	Deat			ood and Water							UT			Utensils and Equipment	And and a	_		
28	)	0	Wate	r and	d eggs used where ice from approved s	source		0	0	2	4	5				nfood-contact surfaces cleanable, properly and used	aesignea,	0	0	1
30		0	Varia	nce c		ed processing methods		0	0	1	4	6 (	o  \	Warew	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
31	-	0				adequate equipment for	r temperature	0	0	2	4	_	_	Nonfoo	d-cor	ntact surfaces clean		0	0	1
32		-	Contr		properly cooked for	hat habing			0	1	4		UT	lot and	Loold	Physical Facilities water available; adequate pressure		0		2
33	5	0	Appr	oved	thawing methods us	ed		0	0	1	4	_	-			stalled; proper backflow devices			ŏ	2
34		Ж DUT	Then	morme	eters provided and a	courate Identification		0	0	1	5	_	_			waste water property disposed			0	2
35	-		Food	i pese		container; required reco	ords available	0	0	1	5	_	_		_	es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
				. prop		Feed Contamination		0	_	-	5		-	-		ities installed, maintained, and clean		-	-	1
36	-	0	Insec	ts, ro	dents, and animals r			0	0	2	5	_	-			ntilation and lighting; designated areas use	d	õ	0	1
37	, †	0	Cont	amina	ation prevented durin	ng food preparation, stor	age & display	0	0	1		0	UT			Administrative items				
38	_	_			leanliness	g roos proporation, and	ogo o oropioj	0	0	-	5			Cument	Dere	nit posted		0	0	
39	•	Ó	Wipir	ng clo	ths; properly used a			0	0	1	5		õ	Most re	cent	inspection posted		0	0	0
40		O	Was	hing f	ruits and vegetables	Use of Utensils		0	0	1			_			Compliance Status Non-Smokers Protection Ac		YES	NO	WT
41		0			nsils; properly stored	i			0		5					with TN Non-Smoker Protection Act		흥	0	
42	_					c properly stored, dried, les; properly stored, use		0	0	1	5	5 9				ducts offered for sale oducts are sold, NSPA survey completed		8	8	0
	-		COL.		and managements.				100	-		-							_	

correct any violations of risk factor items within ten (10) days may result in su tablishment permit. Items identified as constituting imminent health hazards sh ion of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foor corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou hazards shall be corrected in d as cons ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by fili rt. 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. ng a written request with the Commissioner within ten (10) days of the date of this

of Environmental Health Specialist

3/ 

O Gloves used properly

07/26/2021

Signature of Person In Charge

44

TTEO/E0EE		F
Date	Signatu	re

07/26/2021

	~	-		
Ī	D	a	te	

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

0 0 1

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(19220) (1001. 0-10)	Piease call (	) 9012229200	to sign-up for a class.	104.023

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



#### Establishment Information

Establishment Name: IHOP Establishment Number #: 605261758

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	37
Prep cooler 2	40
Reach in cooler	20
Reach in cooler 2	37

Food Temperature				
State of Food	Temperature (Fahrenheit)			
Cold Holding	39			
Cold Holding	38			
Cold Holding	35			
Cold Holding	41			
Cold Holding	35			
Cold Holding	37			
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding			

Observed Violations
Total #
Repeated # 0
34: No thermometer in egg cooler

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



# Establishment Information

Establishment Name: IHOP Establishment Number : 605261758

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: IHOP

Establishment Number: 605261758

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: IHOP

Establishment Number # 605261758

Food	Source:	Performance	
	Source:		
	Food	Source: Source: Source:	Source: Source: Source:

### Additional Comments