



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name IHOP #3615
Address 520 Pleasant Grove Rd
City Mount Juliet
Inspection Date 04/28/2023
Risk Category O1
Number of Seats 122

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 04/28/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/28/2023

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

Observed Violations

Total # 4

Repeated # 0

37:

42:

45:

53:



Establishment Information

Establishment Name: IHOP #3615

Establishment Number : 605257302

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: Employee washed hands after stocking work area and changed gloves
- 7:
- 8:
- 9:
- 10:
- 11: Item corrected salmon was thrown out during previous inspection and is now only thawing a few filets out of vac bags
- 12:
- 13: Item corrected. No items are stored improperly in wic
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Item corrected. See food temps
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 58:

***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.

***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 #3615

Establishment Number : 605257302

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: IHOP #3615

Establishment Number #: 605257302

Sources

Source Type: Source:

Additional Comments

See routine inspection for comments