



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



***Establishment Information***

Establishment Name: Waffle House #626

Establishment Number #: 605314455

***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) |
|-----------------------------|----------------|-----|---------------------------|
| Dish Machine (surface temp) | Hot Water      |     | 161                       |

***Equipment Temperature***

| Description  | Temperature ( Fahrenheit) |
|--|---------------------------|
| All refrigeration @ 41°F. Product temperatures taken from each |                           |

***Food Temperature***

| Description        | State of Food | Temperature ( Fahrenheit) |
|--------------------|---------------|---------------------------|
| Ground Beef        | Cold Holding  | 39                        |
| Chicken            | Cold Holding  | 38                        |
| Diced Tomatoes     | Cold Holding  | 36                        |
| Diced Ham          | Cold Holding  | 36                        |
| Dairy (reach in)   | Cold Holding  | 36                        |
| Ham (walk in)      | Cold Holding  | 37                        |
| Creamer (reach in) | Cold Holding  | 40                        |
| Chili              | Hot Holding   | 149                       |

### Observed Violations

Total # 3

Repeated # 0

6: Observed employee not washing hands in between tasks/wiping face area. Spoke to PIC regarding proper handwashing and PIC coached employee at time of inspection. (COS)

36: Excessive flies noted inside establishment.

39: Soiled/wet wiping cloths stored on working surfaces and not in sanitizer solution.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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: (IN) Food products obtained from approved sources.
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (IN) Establishment uses TPHC to control whole shelled eggs on cookline. Proper policy and procedures followed at time of inspection.
- 23: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 24: (NA) A highly susceptible population is not served.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

\*\*\*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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

|                         |           |
|-------------------------|-----------|
| Establishment Number #: | 605314455 |
|-------------------------|-----------|

|              |         |
|--------------|---------|
| Source Type: | Source: |
|--------------|---------|

### ***Additional Comments***