## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A. C.																	
Estal	vich	mer	t Na		Waffle Hous	se #626										Farmer's Market Food Unit     @ Permanent O Mobile	9			
Addr		in trape	1.1.40		28 Birmingh	am Hwy.					_	Ту;	e of E	Establi	ishme	O Temporary O Seasonal				
- The start			11	.:0	O A	M	A	M/P	м ті	me o	ut 11:30:AM AM/PM									
Inspection Date 07/12/2023 Establishment # 605314455								Emba	-											
Purp					Routine	O Follow-up	O Complaint			• O Pr			-		Cor	nsuitation/Other				
Risk	Cat	egor	y		<b>O</b> 1	802	03			04				Fo	ollow-	up Required 🕱 Yes O No	Number of S	eats	54	
		R	isk													to the Centers for Disease Cont control measures to prevent illn		tion		
						FOODBOR	NE ILLNESS RI	SK F	ACT	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN-	in cr	(C) ompli		algae		ne (IN, OUT, NA, NO) for NA=not applicable	NO=not observe		items							spection Rerepent (violation of th			)	
_	_	_	_			pliance Status		cos	R		Ē					Compliance Status Cooking and Reheating of Time/			R	WT
$\rightarrow$	N S	001	NA	NO	Person in charge p	Supervision resent, demonstrates k	mowledge, and	0	0	5		IN		NA		Control For Safety (TCS)				
		_	NA	NO	performs duties	Employee Health				0	16 17	0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot hok	ding	00	0	5
2 3		0		_		ood employee awarene iction and exclusion	ess; reporting	0	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin a Public Health Contr				
	N	OUT	NA	NO	Go	d Hygionic Practice				_		0	0	0	X	Proper cooling time and temperature	01	0	0	
4		0				ing, drinking, or tobacci eyes, nose, and mouth		0	0	5	19 20		0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN	OUT	NA	NO		ing Contamination b			0		21	õ	0	22		Proper date marking and disposition		0	0	9
_		0	0	ō		act with ready-to-eat fo	ods or approved	õ	ŏ	5	22	二 三	O TUO	O NA	-	Time as a public health control: procedu Consumer Advisory		0	0	
8			NA	NO		s properly supplied and Approved Source	accessible	0	0	2	23	_	0	0	110	Consumer advisory provided for raw an food		0	0	4
9 3	ŝ	0			Food obtained from	n approved source		0	0			IN	OUT	NA	NO	1 Contractions	rtions			
10			0			ition, safe, and unadult		0	0	5	24	0	0	×		Pasteurized foods used; prohibited food	s not offered	0	0	5
	0	0	X		destruction	rvailable: shell stock ta		0	0			IN	OUT			Chemicals				
13	3	0	0	NO	Food separated an	ction from Contamin of protected	ation	0	0	4	25 26	0 10	0		·	Food additives: approved and properly u Toxic substances properly identified, sto		0	0	5
14	_	_	0	]		ces: cleaned and sanit of unsafe food, returne		-	0	5		IN	-	NA	NO	Conformance with Approved I Compliance with variance, specialized p				
15	2	0			served		a lood hot le-	0	0	2	27	0	0	8		HACCP plan	rocess, and	0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
				0	T=not in compliance		COS=corre	GOO						8		R-repeat (violation of the sar	no codo provinino)			
		OUT	_		Comp	liance Status Food and Water	003-0016		R		Ē		UT	_	_	Compliance Status Utensils and Equipment	re code promision)	COS	R	WT
28	-	0			ed eggs used where	required		0	2	1	4		o F			infood-contact surfaces cleanable, prope	rly designed,	0	0	1
29 30		0	Vari			zed processing method	\$	8	0 0	2	4	6				and used g facilities, installed, maintained, used, to	est strips	0	0	1
	-	OUT	_	er co		mperature Control adequate equipment f	for temperature	0			4	-				ntact surfaces clean	01.00.00	0	0	1
31		0	cont	rol	properly cooked for			0	0	2	4		UT O⊦	iot and	1 cold	Physical Facilities i water available; adequate pressure		0		2
33		0	App	roved	thawing methods u	sed		0	0	1	4	9	ΟP	Numbi	ng ins	stalled; proper backflow devices		Ō	Ō	2
34	_	O OUT		mom	eters provided and a Food	accurate		0	0	1	5					i waste water properly disposed es: properly constructed, supplied, cleane	d	0	0	2
35		0	Foo	d prop	erly labeled; origina	I container; required re	cords available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintain	ed	0	0	1
36	-	OUT	leco			f Food Contaminati	on	_			5	_	-			ilities installed, maintained, and clean	and a	0	0	1
	+				idents, and animals		e de contra de la	0	0 0	2	F	-		oeque	sie ve	entilation and lighting; designated areas u	sed	0	0	1
37	_	0			ation prevented dun	ng food preparation, st	orage & display	0	0	1	5			Sument	t nern	Administrative items nit posted		0		
39		265	Wip	ng ck	ths; properly used a			0	0	1		_				inspection posted		0	0	0
40		OUT				Use of Utensils			0							Compliance Status Non-Smokers Protection	Act		NO	WI
41	_				nsils; properly store equipment and linen	d s; properly stored, drie	d, handled		8	1	5	8				with TN Non-Smoker Protection Act oducts offered for sale			0	0
43 44	_	0	Sing	le-use		cles; properly stored, us			8		5	9	f	tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	
																Repeated violation of an identical risk factor				
mann	er ar	nd po	st the	most	recent inspection rep	ort in a conspicuous man	ner. You have the rig	ht to r	eques							e. You are required to post the food service filing a written request with the Commissione				
-IF	eport. T.C.A. section 68-14-708, 68-14-708, 68-14-718, 68-14-716, 4-5-328. DT/12/2023 Dry Elle 07/12/2							000												
Signature of Person in Charge 07/12/2						1212	_	S Date	Siz	Y	ITE Of	L. Emvir		ental Health Specialist	(	1//1	.212	Date		
oyn	acul	- UI	- 610	esent III		Additional food safe	ty information can	be fo												5400
	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.     RDA.629									lable	eac	h m	onth	at the	e cou	inty health department.			R	A 629
PH-21	267 /	Rev	Please call ( ) 4232098110 to sign-up for a class.																	

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



#### Establishment Information

Establishment Name: Waffle House #626 Establishment Number # 605314455

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.       Image: 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.       Image: Signs or the international in non-enclosed areas are not completely removed or open.         Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.       Image: Signs or open	NSPA Survey – To be completed if #57 is "No"	
"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.		
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Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No Smoking' signs or the international "Non-Smoking' symbol are not conspicuously posted at every entrance.	
•	Sarage type doors in non-enclosed areas are not completely open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	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.	moking 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	

State of Food	Temperature ( Fahrenheit
Cold Holding	39
Cold Holding	38
Cold Holding	36
Cold Holding	36
Cold Holding	36
Cold Holding	37
Cold Holding	40
Hot Holding	149
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

#### Observed Violations

Total # 3

Repeated # ()

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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#### Establishment Information

Establishment Name: Waffle House #626 Establishment Number : 605314455

#### 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.

stablishment Information
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Establishment Name: Waffle House #626 Establishment Number: 605314455

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Waffle House #626

Establishment Number # 605314455

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments