



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



**Establishment Information**

Establishment Name: Huddle House #624

Establishment Number #: 605201225

**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)
Machine Triple sink	Quat	0	163

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Steak	Cold Holding	54
Cooked chicken	Cold Holding	63
Raw chicken	Cold Holding	62
Chicken tenders	Cold Holding	58
Raw beef	Cold Holding	54
Raw chopped steak	Cold Holding	62
Ham	Cold Holding	58
Burger	Cooking	156
Grits	Hot Holding	169
Gravy	Hot Holding	148
Cut tomatoes	Cold Holding	43

### Observed Violations

Total # 11

Repeated # 0

- 1: No staff in charge, food was left in freezer that staff knew was not working, food was above 50, was discarded. No training on wearing gloves when handling ready to eat foods, changing gloves. Sanitizer at triple sink not working.
- 4: Open drinks in food prep area.
- 6: Staff changing between cooked and raw eggs, beef, entering cook area failed to wash hands.
- 7: Cook barehanded toast, was discarded.
- 14: Sanitizer at triple sink not working. Roof leaks over food holding area, repeat issue.
- 20: Freezer was 55 food in freezer was above 50 all discarded. Cannot use reach in freezer until repaired. Should use reach in cooler to cold hold below 41 or back freezer.
- 31: Leaving fresh shell eggs on counter. Reach in freezer was in use was not working.
- 37: Old spillage in drawers, around grill. Roof leak over food cold holding and counters.
- 46: No test strips for triple sink sanitizer.
- 47: Old spillage in storage areas, around grills
- 53: Roof leak, mop sink soiled, dirty water in mop bucket, mops not hung when not in use.

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**Comments/Other Observations**

2: (IN): An employee health policy is available.  
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.  
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.  
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.  
9:  
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.  
15: (IN) No unsafe, returned or previously served food served.  
16:  
17: (NO) No TCS foods reheated during inspection.  
18: (N.O.) No cooling of TCS foods during inspections.  
19:  
21:  
22:  
23: 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:  
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.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



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**Sources**

Source Type:	Source:
Source Type:	Source:
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**Additional Comments**

Complaint freezer out was still in use food above 51 still serving food.