TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

2	100	744	A.S.												^	>	
Establishment Name							Tur	o of f	Establi	in lite one of	O Fermer's Market Food Unit ant O Mobile	\succ	K				
Address 520 Pleasant Grove Rd							1.95	e or t	-51801	Shiring	O Temporary O Seasonal						
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		on Da						- O Pr						nsultation/Other			
		of In		ion					eamin	ary						12	2
Ris	k Ca	tegon R		act	O1 X2 O3 rs are food preparation practices and employee	beha		04	st c	min	onh			up Required O Yes 🗮 No Number of S		12	2
					ontributing factors in foodborne illness outbreak	8. P	ubli	c Hea	uith I	inte	ven	tions	are	control measures to prevent illness or injury.			
		(110	ric de	algnat	FOODBORNE ILLNESS RJ ed compliance status (IN, OUT, NA, NO) for each aumbered Her										egosy.		
17	≹⊨in c	ompili			OUT=not in compliance NA=not applicable NO=not observe	ed		CC						pection R=repeat (violation of the same code provisi	ion)		
	IN	OUT	NA	NO	Compliance Status Supervisien	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	1	_	~	no	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
•		OUT	NA	NO	Employee Health	-		0		<u>意</u> 0	00	0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
	X	0			Management and food employee awareness; reporting	_	0	5		IN		NA	NO	Cooling and Holding, Date Marking, and Time as		- 1	
3	8	O OUT	NA	10	Proper use of restriction and exclusion Good Hygienic Practices	0	0	-	12	0	0	0		Public Health Centrol Proper cooling time and temperature	0	~	
4	200	0	nu-A	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	20	0	0		Proper hot holding temperatures	0	0	
5		O	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	•		20	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	e	5
6	10	_	10-1	_	Hands clean and properly washed	0	0		22		ō	×		Time as a public health control: procedures and records	ō	ŏ	
7	黨		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	°			OUT			Consumer Advisory	-	- 1	
8	N IN	0 001	NA	NO	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from approved source	0				IN	ουτ	NA	NO	Highly Susceptible Populations		_	
10 11	0	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
43		OUT		NO	Protection from Contamination			_	25	0	0	X		Food additives: approved and properly used	0	읽	5
13	晟	0	읭		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26		-	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
_	X				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
						-						_			_		
				Goo	d Retail Practices are preventive measures to co								gens	, chemicals, and physical objects into foods.			
					cost in compliance CDR-com			au . during			1CE	5		R-repeat (violation of the same code provision)			
				-00	induin compliance COancom				inspe	ction		_		Compliance Status		R	WT
	OUT Safe Food and Water			00	Finot in compliance COS=com Compliance Status	COS		WT	inspe						COS	~	
	28	_	Past		Compliance Status	COS O	R	1	E	0	UT F	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
	29	00	Wate	eurize and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	0	R	1	4	0 5 (er F			Utensils and Equipment	0 0	0	1
		00	Wate	eurize and	Compliance Status Safe Food and Water d eggs used where required	0	R	1	4	5 2	或 F 0 V	onstru Varew	cted, ashin	Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(19220) (1001. 0-10)	Please call () 6154445325	to sign-up for a class.	nor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: IHOP #3615 Establishment Number #: 605257302

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)			
3 comp sink Dish machine	New ecolab Heat	400	180			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric pancake	37
Ric omelette	34
Rif	2
Wic	36

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Sliced tomatoes	Cold Holding	37		
French toast batter	Cold Holding	38		
Roast beef	Cold Holding	37		
Ham	Cold Holding	36		
Over hard eggs	Cooking	187		
Omelette	Cooking	156		
Turkey	Cold Holding	37		
Gravy	Hot Holding	157		
Burgers raw	Cold Holding	38		
Chicken tenders	Cooking	176		

Observed Violations
Total # 2
Repeated # 0
42: Dishes stacked on shelf by grill
45: Severely grooved cutting boards



Establishment Information

Establishment Name: IHOP #3615

Establishment Number : 605257302

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.

6: Employee washed hands when changing gloves. Employee washed hands after handling dirty dishes before handling clean dishes

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: See source info

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: See food temps

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23: Statement 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.

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:	Water	Source:	City	
Source Type:	Food	Source:	PFG, Freshpoint	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments