# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100	Bubbles and Waffles  2100 Hamilton Place Blvd #K-03						ſ	٦									
Establishment Name							Ту;	pe of	Establi	ishme	ent Permanent O Mobile						
Address 2100 Hamilton Place Blvd #K-03								_					O Temporary O Seasonal				
City Chattanooga Time in					n <u>01</u>	1:4	<u>0 F</u>	<u>M</u>	_ A	M/P	M Ti	me o	ut 02:00: PM AM / PM				
Inspection Date 02/28/2024 Establishment # 60526156					67			Emba	irgos	d C	)						
Purpose of Inspection KRoutine O Follow-up O Complaint							O Pr			-		<b>)</b> Co	nsultation/Other				
								04				Fr	allow.	up Required O Yes 😰 No Number of S	Seats	0	
Risk Category O1 22 O3 Risk Factors are food preparation practices and employee								* mo				y repo	orte	to the Centers for Disease Control and Preven	tion	-	
				as c	ontributing factors in foodborne illness outbrea												
		(Me	uric de	algnat	FOODBORNE ILLNESS R ted compliance status (IR, OUT, HA, HO) for each aumbered he										egory.)		
17	≱in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not obser		1.0		S=00	rrecte	d on-s	site duri	ing int	spection R=repeat (violation of the same code provisi			
h	IN	OUT	NA	NO	Compliance Status Supervision	cos	1 K	WI						Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	wi
1	1	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
H			NA	NO	Employee Health	-	0	-	16	00				Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
	X				Management and food employee awareness; reporting	_	0	5		IN		NA	NO	Cooling and Holding, Date Marking, and Time as			
3	8	0	NA		Proper use of restriction and exclusion Good Hyglenic Practices	0	0	-	18		0			a Public Health Control			
4	28	0	nu-A		Proper eating, tasting, drinking, or tobacco use		0	5	19	ō	ō	爱	_	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	X	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	•		22		8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	10	0	-		Hands clean and properly washed	0	0		22		6			Time as a public health control: procedures and records	ō	ŏ	
7	鋖	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-		-	NA	-		-	-	_
8	1	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	篇		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0 X	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	80		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ŏ	×	0	Required records available: shell stock tags, parasite	ō	ō			IN	OUT	NA	NO	Chemicals			
	IN			NO	Protection From Contamination				25	0	0	X	-	Food additives: approved and properly used	0	0	
		00			Food separated and protected Food-contact surfaces: cleaned and sanitized		00		26	<u>実</u> IN		r na		Taxic substances properly identified, stored, used Conformance with Approved Procedures	ō	0	9
		-	•	l I		<u> </u>	10			114	1001	IN MA	- NO	Comormance with Approved Procedures			
115	514	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	822		Compliance with variance, specialized process, and	0	0	5
15	2	0			Proper disposition of unsate food, returned food not re- served	0	0	2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	2	0				-	-				-	-		HACCP plan	0	0	5
15	<u>يَ</u>	0		Goo	served d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	<b>tior</b> AC	of p	patho		HACCP plan s, chemicals, and physical objects into foods.	0	0	5
15	2	0		Goo	served	ontro COC	l the	intro BTA	oduc	<b>tior</b> AC	of p	patho		HACCP plan	O		
		OUT	Dest	<b>Goo</b> 00	d Retail Practices are preventive measures to c Trinot in compliance COS+con Compliance Status Safe Food and Water	ected o	l the DD R n-site R	arra during WT	oduc	tion AG	ICES	patho S	gen	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment		R	
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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 025

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



#### Establishment Information Establishment Name: Bubbles and Waffles Establishment Number #: 605261567

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			

I	Equipment Temperature					
	Description	Temperature (Fahrenheit)				
I						
I						
I						
I						
I						
I						
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Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Dairy	Cold Holding	40			
	_				

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



### Establishment Information

Establishment Name: Bubbles and Waffles

Establishment Number : 605261567

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Employee health policy posted.
- 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: Proper handwashing observed.

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: Food obtained from approved source.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Establishment does not cool.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding temperatures observed.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

# Establishment Information

Establishment Name: Bubbles and Waffles Establishment Number : 605261567

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Bubbles and Waffles

Establishment Number #: 605261567

Source:	Aldi
Source:	Public
Source:	
Source:	
Source:	
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# Additional Comments