



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name IHOP #4486
Address 5113 Hwy 153
City Hixson
Inspection Date 02/22/2024
Risk Category 01
Number of Seats 136

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge [Signature] Date 02/22/2024
Signature of Environmental Health Specialist [Signature] Date 02/22/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: IHOP #4486
 Establishment Number #: 605161577

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) |
|--------------|----------------|------|---------------------------|
| Sani bucket | Lactic acid | 1875 | |
| Dish machine | Chlorine | 50 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| | |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|----------------------------------|---------------|---------------------------|
| Sliced tomatoes- Reach in cooler | Cold Holding | 39 |
| Liquid eggs - reach in 2 | Cold Holding | 40 |
| Cut Tomatoes - cooling 2 hours | Cooling | 46 |
| Waffle batter - prep top | Cold Holding | 41 |
| Raw chicken- cold drawer | Cold Holding | 40 |
| Beef | Cooking | 168 |
| Raw salmon- walk in | Cold Holding | 38 |
| Raw beef- walk in | Cold Holding | 41 |
| Raw chicken | Cold Holding | 40 |
| Cut greens- walk in | Cold Holding | 41 |
| Grits- server line | Hot Holding | 196 |

Observed Violations

Total # 6

Repeated # 0

- 31: Bacon cooling in walk in had condensation build up on lid. Leave lid askew for proper cooling. Improper cooling methods for cut tomatoes. Waffle batter stored above cold line in prep cooler providing inadequate cold holding method.
- 45: Equipment in poor repair. Multiple gaskets and food containers in poor repair. See bacon container in walk in.
- 47: Build up on multiple food and non-food contact surfaces - sides of fryer, walls, gaskets.
- 49: Water dripping from gasket in triple sink.
- 53: Floors, walls, ceilings in poor repair.
- 54: Multiple employee drink found throughout kitchen. Observed water droplets in light cover beside office.



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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) Foodborne illness 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: (IN) multiple employees observed practicing good handwashing between tasks.
- 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 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: (IN) observed proper cooking temperature of beef. Please see temperatures
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed cooling of cut tomatoess on top of prep line. Advised on proper cooling methods.
- 19: (IN) observed proper hot holding of TCS itmes.
- 20: (IN) proper cold holding of TCS foods observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) observed proper time marking for time as a public health control.
- 23: (IN) Consumer advisory 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: Water Source: Public

Source Type: Food Source: Pfg

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments