



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name IHOP #4486
Address 5113 Hwy 153
City Hixson Time in 10:00 AM AM / PM Time out 11:25:AM AM / PM
Inspection Date 02/22/2024 Establishment # 605161577 Embargoed 0
Purpose of Inspection [X] Routine [] Follow-up [] Complaint [] Preliminary [] Consultation/Other
Risk Category [] 1 [X] 2 [] 3 [] 4 Follow-up Required [] Yes [X] No 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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like 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, and 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: Compliance Status and Compliance Status. Includes sub-sections like 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, and Compliance Status.

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

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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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