TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.30

(ALLAND				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																
10			S. S. S.																	
Establishment Name				Waffle House #626 O Fermer's Market Food Unit Type of Establishment O Mobile										r						
Address				28 Birm	ningham Hw	/y.				_	Тур	be of i	Establi	ishme						
				Chattanooga Time in 12:00 PM AM / PM Time out 12:30; PM AM / PM																
City		-				<u> </u>	blishment # 6053144					_			me o	A 12.00, 111 AMIPM				
		of In			ORoutine	₩ Follow				– O Pr			d 0			nsultation/Other		_	_	
				bon	-	307-0104 3072		L		04	earnan	ary					Number of Se		54	
ROSA	Cat	egon R				d preparation				a mo				rep	ortec	to the Centers for Disease Control ar	nd Prevent	eats ion	54	
				as c	ontributin											control measures to prevent illness o	r injury.			
		(Ma	rk de	algaa	ed compliant		OODBORNE ILLNESS R HA, HO) for each numbered ite									INTERVENTIONS ach item as applicable. Deduct points for catego	ry or subcate	gory.)		
IN	⊧in c	ompili	ance		OUT=not in c	Compliance NA=n			R)S=co	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same Compliance Status			R	WT
	IN	OUT	NA	NO		Super			1.4			IN	оит	NA	NO	Cooking and Reheating of Time/Temp	erature	000		
1	鬣	0			Person in cl performs du		nonstrates knowledge, and	0	0	5	16	0	0	0	24	Control For Safety (TCS) Foods Proper cooking time and temperatures		0	o	
,	IN XX		NA	NO		Employe	Health vee awareness; reporting		10			ŏ	ŏ		X	Proper reheating procedures for hot holding		0 0	õ	5
	R	ŏ				of restriction and e		ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	Time as			
	_	OUT	NA		0	Good Hygien						0	0	0		Proper cooling time and temperature		8		
4	黨	0		0	No discharg	ng, tasting, drinking ge from eyes, nose	, and mouth	ő	0	5	20	2	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
6	IN X	OUT O	NA	NO O		n and properly was	mination by Hands shed	0	0			黨	0	0	-	Proper date marking and disposition Time as a public health control: procedures an	d records	0 0	0	
7	鼠	0	0	0		nd contact with rea ocedures followed	dy-to-eat foods or approved	0	0	5	-	in N	OUT	NA		Consumer Advisory	arecorda	<u> </u>	9	
8	N IN	0 001	NA	NO	Handwashir	ng sinks properly s Approve	upplied and accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and unde food	rcooked	0	0	4
	嵩		0	-		ed from approved ed at proper temp			0			IN	OUT		NO	Highly Susceptible Populations			_	
11	×	0			Food in goo	d condition, safe,	and unadulterated	0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not o	ffered	٥	٥	5
12	0	0	×	O NO	destruction		nell stock tags, parasite	0	0		~	IN	OUT			Chemicals		~		
13	X	0	0		Food separa	Protection from ated and protected	i	_	0		25	0 底	8	X	·	Food additives: approved and properly used Toxic substances properly identified, stored, us		0		5
		0	0]		ct surfaces: cleane osition of unsafe fo	d and sanitized od, returned food not re-	0	+			IN	OUT	_	NO	Conformance with Approved Process Compliance with variance, specialized process				
15	篾	0			served			0	0	2	27	0	0	窝		HACCP plan	,	0	٥	5
				Goo	d Retail P	ractices are pr	eventive measures to c	ontro	d the	e intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into	foods.			
				0						ΞTA				8						
				00	T=not in comp	Compliance St			R							R-repeat (violation of the same code Compliance Status		COS	R	WT
2	8				ed eggs used	Safe Food and where required	Water		0		4					Utensils and Equipment nfood-contact surfaces cleanable, properly des	igned,	0	0	1
2	9 0					proved source specialized proces	sing methods	8	0	2	4	+	- 0			and used		0	-	
	_	OUT	_	er co		od Temperature	equipment for temperature		I		4	-	_			g facilities, installed, maintained, used, test strip itact surfaces clean	~	0	0	1
3		0	cont	lon				0	0	2		0	TUK			Physical Facilities				
3	23				property coo thawing met	oked for hot holdin hods used	9	8	0	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		0	8	2
3	4	0 OUT	Ther	mom	eters provide	d and accurate Food Identific	ation	0	0	1	5	_	-			waste water properly disposed is: properly constructed, supplied, cleaned			0	2
3	_		Food	i prop	erly labeled;		required records available	0	0	1	5	_				use properly disposed; facilities maintained		0	ō	1
		OUT			Prever	ntion of Feed Co	ntamination		-		5	3	o F	hysica	al faci	ities installed, maintained, and clean	$ \rightarrow $	0	•	1
3	6	٥	Inse	cts, ro	dents, and a	inimals not presen	t	0	0	2	5	4 2	🕱 A	vdequa	ste ve	ntilation and lighting; designated areas used		0	0	1
3	_					ted during food pre	paration, storage & display	0	0	1		0	TUK			Administrative Items				
3	-	-	-		leanliness	used and stored		0	0	1	5	_				nit posted inspection posted		0		0
4	0				ruits and veg		tenelle		0			_	_			Compliance Status Non-Smokers Protection Act		YES		WT
4	1	0			nsils; properi	ly stored			0		5					with TN Non-Smoker Protection Act		8	의	
- 4		0	Sing	le-use	/single-servi	id linens; properly ice articles; proper	stored, dried, handled ly stored, used	0	0	1	5	9				ducts offered for sale oducts are sold, NSPA survey completed		0	00	0
	4				ed properly	to an a large state of the second			0							Record distribution of an interaction data from a second				
serv	ce es	stablis	hmer	t per	nit. Items iden	tified as constituting	imminent health hazards shall	be com	ected	immed	iately	or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor may re e. You are required to post the food service establis lling a written request with the Commissioner within	shment permit	in a c	onspi	icuous
		c.A.	sectio	ns 68-	14-703, 68-14-7	706, 68-14-708, 68-14	709, 68-14-711, 68-14-715, 68-14-									Nent	-metro) only			
	[-)	h	า/	m	In	01/	17/2	2024	4	_	(£	nl	n	1. Ella	0	1/1		024
Sig	natur	re of	Pers	on In	Charge					Date						ental Health Specialist				Date
							I food safety information ca ood safety training class						-		-	ealth/article/eh-foodservice ****				
PH-2	267	(Rev.	6-15			11001	eea survey numming eadso			- and the			on tel l	ere erite		any meaning apparentent.			BD	XA 629

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
1192207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	1040

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #626 Establishment Number # 605314455

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 5 Repeated # 0
Repeated # 0
37:
39:
JJ.
47:
54:
56: Most recent routine inspection date from 1/5/24 not posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #626 Establishment Number : 605314455

Comments/Other Observations	
:	
:	
•	
•	

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.

stablishment Information

Establishment Name: Waffle House #626 Establishment Number: 605314455

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Waffle House #626 Establishment Number # 605314455

Sources		
Source Type:	Source:	

Additional Comments

Priority items #8,22 corrected. See original report dated 1/5/24. Extra time allowed due to inclement weather.