



# TENNESSEE DEPARTMENT OF HEALTH

## FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 93

Establishment Name Waffle House # 387 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 2024 23rd St. ☐ Temporary ☐ Seasonal

City Chattanooga Time in 03:15 PM AM / PM Time out 03:30 PM AM / PM

Inspection Date 07/09/2021 Establishment # 605005953 Embargoed 4

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 50

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.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)						
Compliance Status						
IN	OUT	NA	NO	COS	R	WT
<b>Supervision</b>						
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Person in charge present, demonstrates knowledge, and performs duties						
<b>Employee Health</b>						
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Management and food employee awareness, reporting						
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion						
<b>Good Hygienic Practices</b>						
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper eating, tasting, drinking, or tobacco use						
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Hands clean and properly washed						
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food obtained from approved source						
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food received at proper temperature						
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food in good condition, safe, and unadulterated						
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Required records available: shell stock tags, parasite destruction						
<b>Protection from Contamination</b>						
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Food separated and protected						
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food-contact surfaces: cleaned and sanitized						
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Proper disposition of unsafe food, returned food not re-served						

  

Compliance Status						
IN	OUT	NA	NO	COS	R	WT
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>						
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cooking time and temperatures						
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper reheating procedures for hot holding						
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>						
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cooling time and temperature						
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper hot holding temperatures						
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper cold holding temperatures						
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper date marking and disposition						
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Time as a public health control: procedures and records						
<b>Consumer Advisory</b>						
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Consumer advisory provided for raw and undercooked food						
<b>Highly Susceptible Populations</b>						
24	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Pasteurized foods used; prohibited foods not offered						
<b>Chemicals</b>						
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food additives: approved and properly used						
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Toxic substances properly identified, stored, used						
<b>Conformance with Approved Procedures</b>						
27	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Compliance with variance, specialized process, and HACCP plan						

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

### GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					
Compliance Status					
OUT	COS	R	WT		
<b>Safe Food and Water</b>					
28	<input checked="" type="radio"/>	<input type="radio"/>	1		
Pasteurized eggs used where required					
29	<input checked="" type="radio"/>	<input type="radio"/>	2		
Water and ice from approved source					
30	<input checked="" type="radio"/>	<input type="radio"/>	1		
Variance obtained for specialized processing methods					
<b>Food Temperature Control</b>					
31	<input checked="" type="radio"/>	<input type="radio"/>	2		
Proper cooling methods used; adequate equipment for temperature control					
32	<input checked="" type="radio"/>	<input type="radio"/>	1		
Plant food properly cooked for hot holding					
33	<input checked="" type="radio"/>	<input type="radio"/>	1		
Approved thawing methods used					
34	<input checked="" type="radio"/>	<input type="radio"/>	1		
Thermometers provided and accurate					
<b>Food Identification</b>					
35	<input checked="" type="radio"/>	<input type="radio"/>	1		
Food properly labeled; original container; required records available					
<b>Prevention of Food Contamination</b>					
36	<input checked="" type="radio"/>	<input type="radio"/>	2		
Insects, rodents, and animals not present					
37	<input checked="" type="radio"/>	<input type="radio"/>	1		
Contamination prevented during food preparation, storage & display					
38	<input checked="" type="radio"/>	<input type="radio"/>	1		
Personal cleanliness					
39	<input checked="" type="radio"/>	<input type="radio"/>	1		
Wiping cloths: properly used and stored					
40	<input checked="" type="radio"/>	<input type="radio"/>	1		
Washing fruits and vegetables					
<b>Proper Use of Utensils</b>					
41	<input checked="" type="radio"/>	<input type="radio"/>	1		
In-use utensils; properly stored					
42	<input checked="" type="radio"/>	<input type="radio"/>	1		
Utensils, equipment and linens; properly stored, dried, handled					
43	<input checked="" type="radio"/>	<input type="radio"/>	1		
Single-use/single-service articles; properly stored, used					
44	<input checked="" type="radio"/>	<input type="radio"/>	1		
Gloves used properly					

  

Compliance Status					
OUT	COS	R	WT		
<b>Utensils and Equipment</b>					
45	<input checked="" type="radio"/>	<input type="radio"/>	1		
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
46	<input checked="" type="radio"/>	<input type="radio"/>	1		
Warewashing facilities; installed, maintained, used, test strips					
47	<input checked="" type="radio"/>	<input type="radio"/>	1		
Nonfood-contact surfaces clean					
<b>Physical Facilities</b>					
48	<input checked="" type="radio"/>	<input type="radio"/>	2		
Hot and cold water available; adequate pressure					
49	<input checked="" type="radio"/>	<input type="radio"/>	2		
Plumbing installed; proper backflow devices					
50	<input checked="" type="radio"/>	<input type="radio"/>	2		
Sewage and waste water properly disposed					
51	<input checked="" type="radio"/>	<input type="radio"/>	1		
Toilet facilities: properly constructed, supplied, cleaned					
52	<input checked="" type="radio"/>	<input type="radio"/>	1		
Garbage/refuse properly disposed; facilities maintained					
53	<input checked="" type="radio"/>	<input type="radio"/>	1		
Physical facilities installed, maintained, and clean					
54	<input checked="" type="radio"/>	<input type="radio"/>	1		
Adequate ventilation and lighting; designated areas used					
<b>Administrative Items</b>					
55	<input checked="" type="radio"/>	<input type="radio"/>	0		
Current permit posted					
56	<input checked="" type="radio"/>	<input type="radio"/>	0		
Most recent inspection posted					
<b>Compliance Status</b>					
<b>Non-Smokers Protection Act</b>					
57	<input checked="" type="radio"/>	<input type="radio"/>	0		
Compliance with TN Non-Smoker Protection Act					
58	<input checked="" type="radio"/>	<input type="radio"/>	0		
Tobacco products offered for sale					
59	<input checked="" type="radio"/>	<input type="radio"/>	0		
If tobacco products are sold, NSPA survey completed					

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 07/09/2021 Signature of Environmental Health Specialist [Signature] Date 07/09/2021

\*\*\*\* 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: Waffle House # 387

Establishment Number #: 605005953

**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)

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)

**Observed Violations****Total #** 6**Repeated #** 0

36:

37:

39:

42:

46:

47:

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***Establishment Information***

Establishment Name: Waffle House # 387

Establishment Number : 605005953

***Comments/Other Observations***

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\*\*\*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: Waffle House # 387

Establishment Number : 605005953

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type: Source:

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Source Type: Source:

**Additional Comments**

\*\*\*Priority item #13 corrected. See original report dated 7/9/21.\*\*\*