

Establishment Name

Inspection Date

Purpose of Inspection

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Remanent O Mobile

O Temporary O Seasonal

Chattanooga City

**K**Routine

О3

Time in 11:15; AM AM / PM Time out 11:45; AM

01/19/2023 Establishment # 605314455

O Follow-up

Embargoed 0

O Consultation/Other

Risk Category

Signature of Person In Charge

Waffle House #626

28 Birmingham Hwy.

O Complaint O Preliminary

Follow-up Required

级 Yes O No

SCORE

Number of Seats 54

#### RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed |                   |     |    |    |   |   | C |    |
|--|-------------------|-----|----|----|---|---|---|----|
|  | Compliance Status |     |    |    |   |   | R | WT |
|  | IN                | OUT | NA | NO | Supervision   |   |   |    |
| 1  | 邕                 | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  |   | 0 | 5  |
|  | IN                | OUT | NA | NO | Employee Health   |   |   | -  |
| 2  | ЭX                | 0   |    |    | Management and food employee awareness; reporting   | 0 | 0 |    |
| 3  | ×                 | 0   |    |    | Proper use of restriction and exclusion   | 0 | 0 | 5  |
|  | IN                | OUT | NA | NO | Good Hygienic Practices   |   |   |    |
| 4  | 300               | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0 | 0 |    |
| 5  | *                 | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0 | 0 | 0  |
|  | IN                | OUT | NA | NO | Preventing Contamination by Hands   |   |   |    |
| 6  | 100               | 0   |    | 0  | Hands clean and properly washed   | 0 | 0 |    |
| 7  | 釵                 | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0 | 0 | 5  |
| 8  | ×                 | 0   |    |    | Handwashing sinks properly supplied and accessible  | 0 | 0 | 2  |
|  | IN                | OUT | NA | NO | Approved Source   |   |   |    |
| 9  | 黨                 | 0   |    |    | Food obtained from approved source  | 0 | 0 |    |
| 10   | 0                 | 0   | 0  | ×  | Food received at proper temperature   | 0 | 0 | 1  |
| 11   | ×                 | 0   |    |    | Food in good condition, safe, and unadulterated   | 0 | 0 | 5  |
| 12   | 0                 | 0   | ×  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0 | 0 |    |
|  | IN                | OUT | NA | NO | Protection from Contamination   |   |   |    |
| 13   | Ŕ                 | 0   | 0  |    | Food separated and protected  | 0 | 0 | 4  |
| 14   | ×                 | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0 | 0 | 5  |
| 15   | Ħ                 | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        |   | 0 | 2  |

| Compliance Status |     |     |     |     |   |   | R | WT |
|-------------------|-----|-----|-----|-----|---|---|---|----|
|                   | IN  | OUT | NA  | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16                | 0   | 0   | 0   | 文   | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17                | 0   | 0   | 0   | 300 | Proper reheating procedures for hot holding                                 | 0 | 0 | ,  |
|                   | IN  | оит | NA  | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |    |
| 18                | 0   | 0   | ×   | 0   | Proper cooling time and temperature   | 0 | 0 |    |
| 19                | ×   | 0   | 0   | 0   | Proper hot holding temperatures   | 0 | 0 |    |
| 20                | 243 | 0   | 0   |     | Proper cold holding temperatures  | 0 | 0 | 5  |
| 21                | 0   | 0   | 380 | 0   | Proper date marking and disposition   | 0 | 0 |    |
| 22                | ×   | 0   | 0   | 0   | Time as a public health control: procedures and records                     | 0 | 0 |    |
|                   | IN  | OUT | NA  | NO  | Consumer Advisory   |   |   |    |
| 23                | ×   | 0   | 0   |     | Consumer advisory provided for raw and undercooked<br>food                  | 0 | 0 | 4  |
|                   | IN  | OUT | NA  | NO  | Highly Susceptible Populations  |   |   |    |
| 24                | 0   | 0   | ×   |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|                   | IN  | оит | NA  | NO  | Chemicals   |   |   |    |
| 25                |     | 0   | X   |     | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26                | 0   | 25. |     |     | Toxic substances properly identified, stored, used                          | M | 0 | •  |
|                   | IN  | OUT | NA  | NO  | Conformance with Approved Procedures  |   |   |    |
| 27                | 0   | 0   | ×   |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

### duction of path

|    |     |  | GOO    |   |               |
|----|-----|--|--------|---|---------------|
|    |     | OUT=not in compliance COS=corr   |        |   |               |
|    |     | Compliance Status  | cos    | R | W             |
|    | OUT | Caro rocc and comes  |        |   |               |
| 28 | 0   | Pasteurized eggs used where required                                       | 0      | 0 | 1             |
| 29 | 0   |  | 0      | 0 | Ľ             |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0      | 0 | 1             |
|    | OUT | Food Temperature Control   |        |   |               |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0      | 0 | :             |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0      | 0 | Г             |
| 33 | 0   | Approved thawing methods used  | 0      | 0 | 1             |
| 34 | 0   | Thermometers provided and accurate   | 0      | 0 | r             |
|    | OUT | Food Identification  |        |   |               |
| 35 | 0   | Food properly labeled; original container; required records available      | 0      | 0 | ,             |
|    | OUT | Prevention of Food Contamination   |        |   |               |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0      | 0 | :             |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0      | 0 | 1             |
| 38 | 0   | Personal cleanliness   | 0      | 0 | Г             |
| 39 | 188 | Wiping cloths; properly used and stored                                    | 0      | 0 |               |
| 40 | 0   | Washing fruits and vegetables  | 0      | 0 | Г             |
|    | OUT | Proper Use of Utensils   | $\top$ |   |               |
| 41 | 120 | In-use utensils; properly stored   | 0      | 0 | г             |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0      | 0 | 1             |
| 43 | 0   |  | 0      | 0 | Т             |
|    |     | Gloves used properly   | 0      | 0 | $\overline{}$ |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                       | COS | R  | W        |
|-------|-----|--|-----|----|----------|
|       | OUT | Utensiis and Equipment   | 000 |    |          |
| 45    | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1        |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  | 1        |
| 47    | 0   | Nonfood-contact surfaces clean   | 0   | 0  | 1        |
|       | OUT | Physical Facilities  |     |    |          |
| 48    | 0   | Hot and cold water available; adequate pressure  | 0   | 0  | T:       |
| 49    | 0   | Plumbing installed; proper backflow devices  | 0   | 0  | -:       |
| 50    | 0   | Sewage and waste water properly disposed   | 0   | 0  | - 2      |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  | _        |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | ١.       |
| 53    | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  | ,        |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | '        |
|       | OUT | Administrative Items   |     |    |          |
| 55    | 0   | Current permit posted  | 0   | 0  | Г        |
| 56    | 0   | Most recent inspection posted  | 0   | 0  | L.       |
|       |     | Compliance Status  | YES | NO | ٧        |
|       |     | Non-Smokers Protection Act   |     |    |          |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | 100 | 0  |          |
| 58    |     | Tobacco products offered for sale  | 0   | 0  | ١ (      |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  | $ \bot $ |

You have the right to request a l (10) days of the date of the

01/19/2023

Signature of Environmental Health Specialist

01/19/2023

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

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



### Establishment Information

Establishment Name: Waffle House #626
Establishment Number #: |605314455

| 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<br>wenty-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.   | Т |
| No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.   |   |
| Sarage 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 ( Fahrenhelt) |  |  |
| Dish Machine     | Hot Water      |     | 190                       |  |  |
|                  |                |     |                           |  |  |
|                  |                |     |                           |  |  |

| Equipment Temperature  |                          |  |  |  |
|--|--------------------------|--|--|--|
| Description  | Temperature (Fahrenheit) |  |  |  |
| All refrigeration @ 41*F or below. Product temperatures taken from |                          |  |  |  |
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| Food Temperature |  |  |  |  |
|------------------|--|--|--|--|
| State of Food    | Temperature (Fahrenheit)   |  |  |  |
| Cold Holding     | 38   |  |  |  |
| Cold Holding     | 38   |  |  |  |
| Cold Holding     | 37   |  |  |  |
| Cold Holding     | 37   |  |  |  |
| Cold Holding     | 34   |  |  |  |
| Cold Holding     | 38   |  |  |  |
| Hot Holding      | 168  |  |  |  |
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|                  |  |  |  |  |
|                  |  |  |  |  |
|                  | Cold Holding |  |  |  |

| Observed Violations   |
|---|
| Total # B   |
| 26: Cleaning products stored too close to food items and single service items.  Discussed with MOD at time of inspection. Items were moved at time of inspection. |
| inspection. (COS)<br>39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.  |
| 41: In-use bulk ice scoop stored with handle buried in ice. Store handle up to minimize manual contact with food product.   |
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<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Waffle House #626 Establishment Number: 605314455

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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): Observed employees washing hands as needed.
- 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 products obtained from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (IN) TCS foods holding at 135\*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41\*F or below. See food temperatures listed above.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: Establishment using TPHC to control whole shelled eggs held at room temperature above grill. Items were properly time stamped and written policy provided.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Waffle House #626  |  |  |  |  |
|--|--|--|--|--|
| Establishment Number: 605314455        |  |  |  |  |
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| Comments/Other Observations (cont'd)   |  |  |  |  |
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| Additional Comments (cont'd)           |  |  |  |  |
| See last page for additional comments. |  |  |  |  |
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Establishment Information

| Establishment Information   |       |         |                        |  |  |  |
|---|-------|---------|------------------------|--|--|--|
| Establishment Name: Waffle House #626 Establishment Number #: 605314455 |       |         |                        |  |  |  |
| Establishment Number #: 605314455                                       |       |         |                        |  |  |  |
| Sources   |       |         |                        |  |  |  |
| Source Type:  | Food  | Source: | Approved sources noted |  |  |  |
| Source Type:  | Water | Source: | Public                 |  |  |  |
| Source Type:  |       | Source: |                        |  |  |  |
| Source Type:  |       | Source: |                        |  |  |  |
| Source Type:  |       | Source: |                        |  |  |  |
| Additional Comme  | ents  |         |                        |  |  |  |
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