



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: Waffle House 452
Address: 108 Enterprise Blvd
City: La Vergne
Inspection Date: 04/18/2024
Time in: 12:13 PM
Time out: 01:52 PM
Risk Category: 03
Number of Seats: 30

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: 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, Compliance Status, 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 04/18/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/18/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House 452
 Establishment Number #: 605250026

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)
3 comp, not set up	Cl		
Dish machine, 1st run	Heat		137
Dish machine, 3rd run			141

Equipment Temperature

Description	Temperature (Fahrenheit)
Small rics	40
Raw ric	38
Wic	38
Wif	1

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chocolate milk, sm ric	Cold Holding	40
Waffle batter, sm ric	Cold Holding	41
Raw sausage patty, raw ric	Cold Holding	38
Raw steak, raw ric	Cold Holding	37
Raw pork, raw ric	Cold Holding	39
Chili, steam well	Hot Holding	166
Grits, steam well	Hot Holding	180
Chicken, grill top	Cooking	178
Sliced tomato, pc	Cold Holding	40
Diced ham, pc	Cold Holding	40
Waffle batter, pc bottom, 10 min	Cooling	49
Deli ham, wic	Cold Holding	41
Raw steak, wic	Thawing	36
All tcs, wic	Cold Holding	39

Observed Violations

Total # 3

Repeated # 0

14: Observed dishes being cleaned and the first temperature test on the machine registered 137°f, ran the machine again with pic's thermometer too and had the same reading. Ran the machine through one more time without dishes and it registered at 141°f. COS Made pic aware of the issue and they immediately called their tech, discussed with pic that they can use the machine to wash/rinse but must use 3comp to sanitize until the dish machine is serviced and temps 160°f or higher.

23: Observed steak options offered that are not on the menu and offered under cooked. Pic stated that they do offer it undercooked COS discussed proper labeling of items and consumer advisory, discussed that either menus should be revised adding steak to the menu, or get table tents or other form of advertising the steak with the advisory, or stop offering the steak undercooked. Pic stated they will stop offering it under cooked until they can confirm the permanent action with their supervisor.

37: Observed employees food and rinks stored in walk in cooler above and beside food intended for customers.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Pic aware and can discuss
- 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: Observed good hand washing 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: See 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Observed chicken cooked from raw to above 165°f
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed milk-based waffle batter cooling in bottom of the prep cooler within time and temperature window.
- 19: All tcs foods being hot held within temperature
- 20: All tcs foods intended for cold holding within temp
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Policy present for shelled eggs, basket of eggs properly date and time stamped per policy.
- 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:	Lv city
Source Type:	Food	Source:	Us foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Email: glenn wallace