



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



**Establishment Information**

Establishment Name: IHOP #4486  
Establishment Number #: 605161577

**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 spray	Lactic acid	1875	
Sani bucket	Lactic acid	1875	
Dish machine		0	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walkin	39

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Batter	Cold Holding	40
Sliced toms	Cold Holding	38
Raw chx	Cold Holding	34
Liquid egg	Cold Holding	37
Gravy	Hot Holding	166
Raw burger	Cold Holding	39
Utensil water	Hot Holding	144
Grits	Hot Holding	146
Milk	Cold Holding	38
Butter	Cold Holding	41

## Observed Violations

Total # 12

Repeated # 0

- 1: No employee on site with food manager protection certificate.
- 11: Lettuce heads in poor condition observed with mold in walkin. Discarded 4 lbs of lettuce.
- 14: Dish machine testing at 0 ppm. Overall repair of equipment is affecting overall cleanliness throughout kitchen.
- 37: Uncovered crepes in reach in on line
- 39: Multiple wet wiping towels throughout kitchen area.
- 42: Knife stored on dirty knife holder on side of stand up cooler on line.
- 45: Multiple gaskets in poor repair on coolers throughout kitchen, walkin shelving in poor repair.
- 46: Flashing around dish machine area in poor repair.
- 47: Build up on multiple pieces of equipment - fryers, flat top, stand up freezer gaskets.
- 49: Leak at hand sink faucet in dish area, ongoing leak at sprayer at dish machine. Plumbing should be repaired.
- 53: Floor walls and ceiling in poor repair. Multiple holes in walls where it meets floor.
- 54: Water build up in light outside office

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**Comments/Other Observations**

- 2: Policy posted and employees familiar with location, additional norovirus info available as well.
- 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 when re-entering kitchen and when changing gloves.
- 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: Approved source
- 10: (NO): No food received during 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: No cooking observed at time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed at time of inspection.
- 19: Adequate hot holding available
- 20: Adequate cold holding available.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: 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: HUD

Source Type:	Food
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Source: Pfg

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***