

Establishment Number #: 605211096

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Bucket Dish machine	Cl Heat	150	164

Description	Temperature (Fahrenheit)
Delfield ric	40
Meat cooler	40
Wif	10
Wic	34

Description	State of Food	Temperature (Fahrenheit)
Chicken raw	Cold Holding	41
Cheesesteak meat	Cold Holding	34
Chicken	Cooking	168
Grits	Hot Holding	167
Sausage gravy	Hot Holding	154
Scrambled eggs	Cooking	173

Observed Violations

Total # 4

Repeated # 0

6: Employee went from handling dirty dishes to handling clean dishes without washing hands

37: Employee drink stored open by drink station.

45: Plastic cups being used as ice scoop in ice bin. Severely grooved cutting boards by grill and hung up at 3 comp sink

47: Shelf under grill has food and grease build up

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Waffle House #848

Establishment Number : 605211096

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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.
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooling during inspection
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Eggs held over grill timed out on boards
- 23: Statement 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:	City
Source Type:	Food	Source:	US Foods, Flowers Bakery
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments