## **TENNESSEE DEPARTMENT OF HEALTH** OOD SERVICE ESTARI ISHMENT INSPECTION REPORT

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										SCORE									
No.		14	C. C.																		(		
Esta	bist	hmen	t Nar		Waffle ⊢	louse	e #848	8							Tree	o of l	Establi	c h m c	G Farmer's Market Food Unit     G Permanent O Mobile	9			
Add	ress				326 S. N	/It. Ju	uliet R	≀d.							тур	xe or i	Establi	snme	O Temporary O Seasonal				
City					Mount J	uliet				Time in	10	):1	8 A	M	A	M/P	M Tir	ne ou	ut 11:34:AM AM/PM				
Insp	ectio	on Da	ate		07/28/	202	3 Est	tablishmer	nt# 605	21109	6		_	Embe	irgoe	d 0	)						
Pun	oose	of In	spec	tion	<b>説</b> Routine		O Folio	ow-up	0	Complaint			<b>O</b> Pr	limin	ary		0	Cor	nsuitation/Other				
Risi	Cat	tegor			01		<b>3</b> 82		0	-	habs		<b>O</b> 4						-up Required 就 Yes O No d to the Centers for Disease Cont	Number of Se	eats	42	
		_		88 0	ontributing	facto	ors in fo	odborne	e iliness d	utbreak	s. P	ublic	c He	lth	Inte	rven	tions	are	control measures to prevent illn	iss or injury.	ion		
		(14	urik de	algnai	ed compliance	e status													I INTERVENTIONS such item as applicable. Deduct points for	category or subcate	gory.	,	
IN	⊧in c	ompii	ance		OUT=not in co		e NA=: liance \$		ble NO-	not observe		R		\$=cx	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of th Compliance Status			R	WΤ
	IN	OUT	NA	NO		comp		rvision			000	-		h	IN	олт	NA	NO	Cooking and Reheating of Time	Temperature		~	
1	黨	0			Person in ch performs dut		esent, de	emonstrate	es knowled	ge, and	0	0	5	16	1	0	0	0	Control For Safety (TCS) Proper cooking time and temperatures		0	0	
2	IN XX		NA	NO	Managemen			ree Healt		ortina	0				Ő	ò	Ó		Proper reheating procedures for hot hok		Ó	00	5
	Â				Proper use o					And	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin a Public Health Contr				
	IN 送		NA	_	Proper eating			nic Pract							<b>0</b> 家	0	8		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	25	0		0	No discharge	e from e	yes, nos	se, and mo	outh		ŏ	0	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	O		NA		Hands clean				n by Hand	•	0	0			変変	0 0	0		Proper date marking and disposition Time as a public health control: procedu	ros and records	0	0	
7	鼠	0	0	0	No bare han alternate pro				t foods or a	pproved	0	0	5	-	in in	OUT	NA	NO			·	~	
8	N IN	0	NA	NO	Handwashin			supplied a		ible	0	0	2	23	×	0	0		Consumer advisory provided for raw an food	undercooked	0	0	4
9	嵩	0			Food obtaine	d from	approved	d source				8			IN	OUT		NO	1.0.0	rtions			
10	×	ŏ			Food receive Food in good	d condit	ion, safe,	, and unad			ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited food	s not offered	0	0	5
	0	0	×	0	Required rec destruction					site	0	0			IN	OUT							
13	X	0	NA		Food separa			m Contar ed	mination		0	0	4	25 26	刻の	8	X		Food additives: approved and properly of Toxic substances properly identified, sto		0		5
14	ĸ	0	0		Food-contac Proper dispo					ot re-	_	0	5		IN	OUT	-	_	Conformance with Approved I Compliance with variance, specialized p				
15	2	0			served	000110	- ansare	1000, 1000		or no-	0	0	2	27	0	0	8		HACCP plan	increase, and	0	0	5
				Goo	d Retail Pr	actice	s are p	reventin	ve measu	res to ce	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
				01	T=not in compl	0000				COS=corre			<b>1</b> (1)				5		R-repeat (violation of the sar	os coda orovision)			
		0.17	_			Compl	iance S			000-0010		R		Ê			_	_	Compliance Status		COS	R	WT
2	8		Past		d eggs used	where r						0		4	_				Utensils and Equipment onfood-contact surfaces cleanable, prope	fy designed,	0	0	1
2	9 0				lice from app obtained for sp	pecializ	ed proce				8	0	2	4	+	- C			, and used ng facilities, installed, maintained, used, to	et etrine	0	0	1
		OUT	_	erco	Fee oling methods			re Contro e equipme		erature			_	4		_			ntact surfaces clean	aranta	0	0	1
3		0	cont	rol							0	0	2		0	UT			Physical Facilities				
3	23				properly cool thawing meth			ng				8	1	4	_				d water available; adequate pressure stalled; proper backflow devices			Ō	2
3		0 OUT		mom	eters provided		courate	cation			0	0	1	5	_				d waste water properly disposed es: properly constructed, supplied, cleane	d		0	2
3	5	0	Food	i prop	erly labeled; o	original	container	r; required	d records av	vailable	0	0	1	5	_				luse properly disposed; facilities maintain		0	0	1
		OUT			Preven	tion of	Food C	Contamin	ation					5	_	-			ilities installed, maintained, and clean			0	1
3	6	-	-	_	dents, and an						0	0	2	5	• •	0 /	\dequa	de ve	entilation and lighting; designated areas u	sed	0	0	1
3	_				ation prevente	d durin	g food pr	reparation,	, storage &	display	0	0	1			UT			Administrative items		_		
3	8 9	-			leanliness ths: properly	used ar	nd stored	5			0	0	1	5					mit posted inspection posted		0	0	0
4	-		Was	<u> </u>	ruits and veg	etables		Utensils				Ō	_	F	-	_			Compliance Status Non-Smokers Protection				WT
4	1	0	In-us		nsils; properly	stored			Mad 8			2		5					with TN Non-Smoker Protection Act		X	2	<u>^</u>
4	3	0	Sing	le-use	quipment and					3d	0	0	1	5	2 5				oducts offered for sale roducts are sold, NSPA survey completer	1	00	0	0
4			-		ed properly		and the later	And Adds of		ti le entre c		0	_			1.1		ماييون	Recepted electrology of the bit of the design of	and the second			
serv	ce er	stablir	shmer	t perm	nit. Items identi	fied as o	constitutin	ng imminen	t health haz	ards shall b	e corre	cted i	mmed	ately	or ope	eration	ns shall	ceas	<ul> <li>Repeated violation of an identical risk factorie.</li> <li>You are required to post the food service filing a written request with the Commissione</li> </ul>	establishment permit	in a c	onsp	icuous
repo	7				14-303, 60-14-0				4-711, 68-14-					ang i	1	/	1		H.)	manufaction only a	ar un		
(	(	X	2	$\checkmark$	APPE	$\neq$	7			07/2	28/2	023	3		>	Þ		1		0	7/2	8/2	2023

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07/28/2023

Date Signature of Environmental Health Specialist

Signature of Person In Charge

07/28/2023

Date

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

Free food safety training classes are available each month at the county health department. Please call ( ) 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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



# Establishment Information

Establishment Name: Waffle House #848 Establishment Number # 605211096

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 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.	
"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)					
Bucket Dish machine	CI Heat	150	164					

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

State of Food	Temperature (Fahrenheit)
Cold Holding	41
Cold Holding	34
Cooking	168
Hot Holding	167
Hot Holding	154
Cooking	173
	Cold Holding Cold Holding Cooking Hot Holding Hot Holding

#### Observed Violations

Total # 4

Repeated # ()

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.

Establishment Information	
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Establishment Name: Waffle House #848 Establishment Number: 605211096

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Waffle House #848

Establishment Number # 605211096

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