

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

City

Waffle House #714

Chattanooga

3805 Cummings Hwy.

Embargoed 0

Time in 01:45 PM AM / PM Time out 02:15: PM AM / PM

10/28/2021 Establishment # 605054199 Inspection Date

O Preliminary

O Consultation/Other

Number of Seats 41

SCORE

∰ Follow-up Purpose of Inspection Routine O Complaint Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not ob				ed		0		
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	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	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			oper disposition of unsafe food, returned food not re- rved		0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	386	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 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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr	_	_	_
		Compliance Status	cos	R	WT
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
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 control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision	0			
		Compliance Status	COS	R	W	
	OUT Utensils and Equipment					
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0		
47	黨	Nonfood-contact surfaces clean	0	0		
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0		
49	0	Plumbing installed; proper backflow devices	0	0		
50	0	Sewage and waste water properly disposed	0	0		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
53	3%	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		
		Compliance Status	YES	NO	٧	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г	
58		Tobacco products offered for sale	0	0		
59		If tobacco products are sold, NSPA survey completed	- 0	0		

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

10/28/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

10/28/2021 Date

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

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Waffle House #714								
Establishment Number #: 605054199								
NCDA C To be considered if	457 :- WM-7							
NSPA Survey – To be completed if		facilities at all times to pe	ersons who are					
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 per	son attempting to gain entry	to submit acceptable for	n of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at ever	y entrance.					
Garage type doors in non-enclosed areas are n	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	or open.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info	- 4		1					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
- · · ·								
Equipment Temperature								
Description			Temperature (Fahr	renhelt)				
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Description			Temperature (Fahr	renheit)				
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Establishment Information	
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Comments/Other Observations	
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Additional Comments	

Additional Commen	s				
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^{***}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 #714			
Establishment Number: 605054199			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: Waffle House #714 Establishment Number #: 605054199							
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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Priority items # 14,20 corrected. See original report	dated 10/18/21.						