

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market	Food Unit	l Q
-------------------	-----------	-----

WAFFLE HOUSE # 317

Type of Establishment

Permanent O Mobile

Address

1550 Sycamore View Rd

Embargoed 000

O Temporary O Seasonal

City

Memphis

Time in 10:00 AM AM / PM Time out 11:10:AM

Inspection Date

KRoutine

O Follow-up

09/27/2022 Establishment # 605307969

O Complaint O Preliminary

O Consultation/Other

Number of Seats 50

SCORE

Purpose of Inspection Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	# =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed .		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	-
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	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	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

			GOO	D R	٦/
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WI
	OUT	Safe Food and Water			
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	Ж	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	338	Contamination prevented during food preparation, storage & display	0	0	1
38	245	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	13%	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	

pect		R-repeat (violation of the same code provision) Compliance Status	Cos	B	W
	OUT	Utensils and Equipment	1000		-"
45	12	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	125	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	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	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\Box

port in a conspicuous manner. You have the right to request a h -14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. (10) days of the date of the

gnature of Person In Charge

09/27/2022

09/27/2022

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



•	_				
r	-stal	hills	hment	mt	omation

Establishment Name: WAFFLE HOUSE # 317
Establishment Number #: | 605307969

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)						
Commercial dish washer									

Equipment Temperature						
Description	Temperature (Fahrenheit)					
See through cooler	41					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	36
Chopped ham	Cold Holding	36
Grits	Hot Holding	151

Observed Violations
Total # 9
Repeated # ()
11: Lettuce is turning brown in reach in cooler. Whole tomatoes contain mold.
35: Unlabeled containers in cooler.
37: Boxes of To go plates and boxes that contained condiments stored on floor in
storage area. Cooking oil stored on the floor by dish washer.
38: Employee not wearing a hair restraint while preparing food.
42: Bucket, used as a scoop stored in ice machine.
45: Ice build up in walk in freezer.
46: No test strips available
52: Dumpster door was open. Please keep doors closed.
53: Brooms must be off the floor and hung up. Floor tile is damaged and has a
puddle of water by broken floor tiles.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: WAFFLE HOUSE # 317	
Establishment Number: 605307969	
Comments/Other Observations	
1:	
Z: 2:	
ιδ. Λ·	
 4. ς.	
6·	
7·	
8:	
9:	
10:	
12:	
13:	
14 :	
[15:	
16:	
17: 10:	
10. 10·	
20·	
21·	
22:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57:	
24:	
25:	
26:	
2 7:	
5 7:	
58:	
***See page at the end of this document for any violations that could not be displayed in this	space.
AND THE STATE OF T	INTERNACIO
Additional Comments	
Particular section and the section of the section o	(t)
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.

nents/Other Observations (cont'd)	
onal Comments (cont'd)	
ast page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: WAFFLE HOUSE # 317		
Establishment Number #: 605307969		
Sources		
Source Type:	Source:	
Additional Comments		