



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



***Establishment Information***

Establishment Name: IHOP #3615  
Establishment Number #: 605257302

***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)
Bucket	Sink and surface	700	
Ecolab	Cl	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Traulsen ric 1	38
Traulsen ric 2	36
Traulsen rif	25
Traulsen ric sandwich	34

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Mac and cheese	Cold Holding	38
Sliced tomatoes	Cold Holding	39
Gravy	Hot Holding	150
Scrambled eggs		159
Steak omelette	Cooking	169
Ham	Cold Holding	38
Chicken raw	Cold Holding	38
Country fried steak	Cooking	197
Hamburger	Cooking	162
Burger raw	Cold Holding	38
Milk	Cold Holding	40

### Observed Violations

Total # 4

Repeated # 0

- 37: Employee cell phone stored on baking sheet by gloves and spread by grill.
- 42: Plastic containers stacked wet on shelf in dish area
- 45: Severely grooved cutting board on sandwich cooler
- 53: Water standing on floor in dish area

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**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.
- 6: Employees are washing hands when changing gloves. Employee washed hands after cracking eggs.
- 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 being cooled 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: (NA) No food held under time as a public health control.
- 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
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Source: City

Source Type:	Food
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Source: PFG

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***