



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Waffle House #1177
Address: 965 Lanier/Hwy 54 Ave, @ Gingercake

City: Fayetteville Time In: 2:30 pm Time Out: 3:30 pm

Inspection Date: 12/29/2009 CFSM: GInger Gaskins

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ] Last Score: 89 Grade: B Date: 9/24/09

Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-4547 Prior Score: 89 Grade: B Date: 6/29/09

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE: 88 CURRENT GRADE: B
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 12/29/2009 2:30:00 PM
Inspector (Signature): Follow-up: Yes [X] No [ ] Follow-up Date:

# Food Service Establishment Inspection Report Addendum

*Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)*

|                                                       |                                             |                                |
|-------------------------------------------------------|---------------------------------------------|--------------------------------|
| <b>Establishment</b><br>Waffle House #1177            | <b>Permit</b><br>1-4547                     | <b>Date</b><br>InspectionDate2 |
| <b>Address</b><br>965 Lanier/Hwy 54 Ave, @ Gingercake | <b>City/State</b><br>Fayetteville, GA 30214 | <b>Zip Code</b><br>30214       |

### TEMPERATURE OBSERVATIONS

| Item/Location                | Temp | Item/Location                | Temp | Item/Location | Temp |
|------------------------------|------|------------------------------|------|---------------|------|
| counter/eggs/moved to cooler | 78   | warmer/gravy and sausage     | 157  |               |      |
| counter/waffle dip           | 62   | warmer/chili                 | 159  |               |      |
| upright cooler/sliced lemons | 32   | 3 dr cooler/sliced tomato    | 39   |               |      |
| upright cooler/apple pie     | 32   | 3 door cooler/salad dressing | 40   |               |      |
| preline cooler/sliced tomato | 62   | 3 dr cooler/ham              | 36   |               |      |
| preline cooler/diced ham     | 52   | 3 dr cooler/bacon            | 33   |               |      |
| pepline cooler/cheese        | 42   |                              |      |               |      |
| preline cooler/diced tomato  | 42   |                              |      |               |      |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observations and Corrective Actions                                                                                                                                  |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| S6          | 6-1A Cold holding tempratures were not properly maintained at 41 degrees or below. (whole eggs, waffle batter, sliced tomato and diced ham. Moved to another cooler. |
| S12         | 12D Produce must be washed before storing in prep coolers of grill line.                                                                                             |

|                                     |                                   |
|-------------------------------------|-----------------------------------|
| <b>Person in Charge (Signature)</b> | <b>Date</b>                       |
| <b>Inspector (Signature)</b>        | <b>Date</b> 12/29/2009 2:30:00 PM |

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|                                                       |                                             |                          |
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|-------------------------------------------------------|---------------------------------------------|--------------------------|

| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|-------------|-------------------------------------|
|-------------|-------------------------------------|

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|-------------------------------------|-------------|
| <b>Person in Charge (Signature)</b> | <b>Date</b> |
|-------------------------------------|-------------|

|                              |                                   |
|------------------------------|-----------------------------------|
| <b>Inspector (Signature)</b> | <b>Date</b> 12/29/2009 2:30:00 PM |
|------------------------------|-----------------------------------|