



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Waffle House #362
Address: 700 N Glynn/Hwy 85 St

City: Fayetteville, **Time In:** 10:00 am **Time Out:** 11:00 am

Inspection Date: 8/1/2011 **CFSM:** Post by 60 days

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:

Risk Type: 1 2 3 **Permit#:** 1-4555

'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. Public Health Interventions are control measures to prevent illness or injury.

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

Last Score	Grade	Date
79	C	7/18/11

Prior Score	Grade	Date
89	B	3/10/11

CURRENT SCORE	CURRENT GRADE
77	C
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

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
	<input checked="" type="radio"/>	<input type="radio"/>				
Employee Health, Good Hygienic Practices-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible						
	<input checked="" type="radio"/>	<input type="radio"/>				
3	IN	OUT	NA	NO	Approved Source 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated						
	<input checked="" type="radio"/>	<input type="radio"/>				
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1A. Food separated and protected						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
	<input checked="" type="radio"/>	<input type="radio"/>				
Protection from Contamination-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
5-1A. Proper cooking time and temperatures						
	<input type="radio"/>	<input type="radio"/>				
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>				
Consumer Advisory-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
5-2. Consumer advisory provided for raw and undercooked foods						
	<input type="radio"/>	<input type="radio"/>				
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
	<input type="radio"/>	<input checked="" type="radio"/>				
6-1A. Proper cold holding temperatures						
	<input type="radio"/>	<input checked="" type="radio"/>				
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
6-1C. Proper cooling time and temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>				
Date Marking-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
6-2. Proper date marking and disposition						
	<input type="radio"/>	<input type="radio"/>				
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
7-1. Pasteurized foods used; profibited foods not offered						
	<input type="radio"/>	<input type="radio"/>				
8	IN	OUT	NA	NO	Chemicals 4 points	
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
8-2A. Food additives: approved and properly used						
	<input type="radio"/>	<input checked="" type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
	<input type="radio"/>	<input type="radio"/>				
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
9-2. Compliance with variance, specialized process and HACCP plan						

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

Compliance Status					COS	R
10	OUT				Safe Food and Water, Food Identification 3 points	
	<input type="radio"/>					
10A. Pasteurized eggs used where required						
	<input type="radio"/>					
10B. Water and ice from approved source						
	<input type="radio"/>					
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>					
10D. Food properly labeled; original container; required records available; shellstock tags						
	<input type="radio"/>					
11	OUT				Food Temperature Control 3 points	
	<input type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>					
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>					
11C. Approved thawing methods used						
	<input type="radio"/>					
11D. Thermometers provided and accurate						
	<input type="radio"/>					
12	OUT				Prevention of Food Contamination 3 points	
	<input checked="" type="radio"/>					
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>					
12B. Personal cleanliness						
	<input type="radio"/>					
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>					
12D. Washing fruits and vegetables						
	<input type="radio"/>					
13	OUT				Postings and Compliance with Clean Air Act 3 points	
	<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT				Proper Use of Utensils 1 point	
	<input type="radio"/>					
14A. In-use utensils: Properly stored						
	<input checked="" type="radio"/>					
14B. Utensils, equipment and linens: properly stored, dried, handled						
	<input type="radio"/>					
14C. Single-use/single-service articles: properly stored, used						
	<input type="radio"/>					
14D. Gloves used properly						
	<input type="radio"/>					
15	OUT				Utensils, Equipment and Vending 1 point	
	<input type="radio"/>					
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
	<input type="radio"/>					
15B. Warewashing facilities: installed, maintained, used; test strips						
	<input checked="" type="radio"/>					
15C. Nonfood-contact surfaces clean.						
	<input type="radio"/>					
16	OUT				Water, Plumbing and Waste 2 points	
	<input type="radio"/>					
16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>					
16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>					
16C. Sewage and waste water properly disposed						
	<input type="radio"/>					
17	OUT				Physical Facilities 1 point	
	<input type="radio"/>					
17A. Toilet facilities: properly constructed, supplied, cleaned						
	<input type="radio"/>					
17B. Garbage/refuse properly disposed; facilities maintained						
	<input checked="" type="radio"/>					
17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>					
17D. Adequate ventilation and lighting; designated areas used						
	<input type="radio"/>					
18	OUT				Pest and Animal Control 3 points	
	<input type="radio"/>					
18. Insects, rodents, and animals not present						

Person in Charge (Signature):	(Print)	Date: 8/1/2011 10:00:00 AM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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)

Establishment Waffle House #362	Permit 1-4555	Date InspectionDate2
Address 700 N Glynn/Hwy 85 St	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
preline cooler/hashbrowns	74	steam/gravy	140		
preline cooler/cheese	74	steamer/chili	169		
preline cooler/sliced tomato	74	4 door cooler/salad drssing	39		
preline cooler/diced ham	74	counter/batter	74		
meat cooler/ham	38	rear cooler/batter	38		
meat cooler/beef	38	rear cooler/juice	38		
steamer/grits	74				
cook temp/egg	149				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. (batter on counter; prepline food) 6-1B Hot holding temperatures were not maintained at 135F or higher. (Grits).
S8	8-2B Butane lighter was stored above and with food, food equipment & single serve items.
S12	12A water and debris was leaking and pooling aound ice storage bin. (Protect food from contamination).
S14	14B Store all utensils in a way to protect them from contamination. Inverted pans. Do not store cutting boards on faucets of 3 compartment sink.
S15	15C Detail clean under and around dishwasher area.
S17	17C Clean exterior premises (cigerttes and trash debris were noted).

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/1/2011 10:00:00 AM

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Establishment Waffle House #362	Permit 1-4555	Date InspectionDate3
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Address 700 N Glynn/Hwy 85 St	City/State Fayetteville,, GA 30214	Zip Code 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/1/2011 10:00:00 AM