



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: City Kitchen @ St. Cecilia Academy
Address: 4210 Harding Pike
City: Nashville
Inspection Date: 10/30/2023
Establishment #: 605320453
Embargoed: 5
Purpose of Inspection: Routine
Risk Category: O1

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] 10/30/2023
Signature of Environmental Health Specialist: [Signature] 10/30/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
3 compartment sink	QA	100	
Sanitizing bucket	QA	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in fridge	29
Grab n go	41
Walk-in cooler	35
Walk-in freezer	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Eggs (reach-in fridge)	Cold Holding	40
Eggs (reach-in fridge)	Cold Holding	38
Cheese (reach-in fridge)	Cold Holding	43
Pasta (walk-in cooler)	Cold Holding	40
Sausage (walk-in cooler)	Cold Holding	39
Eggs (steam table)	Hot Holding	152
Hard boiled egg (grab n go)	Cold Holding	49

Observed Violations

Total # 7

Repeated # 0

6: Observed employee wash hands with gloves on. CA: trained employee and Person in charge, hands must be washed and gloves replaced between different tasks. Hands washed, gloves replaced.

13: Raw shell eggs stored above ready-to-eat foods in reach-in fridge next to serving line. CA: raw shell eggs moved to bottom shelf

20: Hard boiled eggs in salads in grab n go are @ 49F. Person in charge states they were placed there around 9:45am. CA: salads placed in walk-in cooler to cool to 41F

21: Cooked eggs in reach-in fridge and cooked pasta in walk-in cooler stored without date markings. CA: Person in charge embargoed 2#

21: Container of cooked pasta date marked 10/17. CA: embargoed 3#

39: Wet wiping cloth stored with food items on prep table, sanitizing bucket @ 0 ppm sanitizing bucket stored on floor

53: Dust build-up on ceiling throughout kitchen. Water damage on some ceiling tiles



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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.
- 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.
- 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.
- 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19: Proper hot holding temperatures were observed (=135 F)
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Food Source: Pfg, restaurant depot

Source Type: Source:

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Additional Comments