

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Centennial Cafe Remanent O Mobile Establishment Name Type of Establishment 5207 Centennial Blvd O Temporary O Seasonal Address Nashville Time in 07:35 AM AM / PM Time out 08:30; AM AM / PM City 05/12/2023 Establishment # 605245656 Embargoed 0 Inspection Date

O Complaint

Number of Seats 46 Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | | | | | Ö |
|--|---------------------------|-----|----|----|---|---|---|----|
| Compliance Status | | | | | | | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 鼷 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | $\mathbb{R}^{\mathbb{C}}$ | 0 | | | Management and food employee awareness; reporting | | 0 | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 0 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 氮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | 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 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | Ä | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | 0 | X | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | | 0 | 2 |

O Follow-up

| | | | | | Compliance Status | cos | R | WT |
|----|----|-----|-----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | X | 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 | | 120 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 0 | 黨 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | • |
| 22 | 0 | 羅 | 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 | 300 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 菜 | 0 | | | Toxic substances properly identified, stored, used | | 0 | , |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

ns, chemicals, and physical objects into foods.

L PRACTICES

| | | OUT | GOO | | |
|----|-----|---|-----|-----|----|
| | | OUT=not in compliance COS=com Compliance Status | COS | | _ |
| | OUT | | | - 1 | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | |
| 29 | 18 | Water and ice from approved source | 18 | ŏ | ١. |
| 30 | lŏ | Variance obtained for specialized processing methods | l ö | ŏ | H |
| - | OUT | Food Temperature Control | | | - |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | Ī |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | Т |
| 33 | Ō | Approved thawing methods used | O | ō | Н |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Т |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | - |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 338 | Contamination prevented during food preparation, storage & display | 0 | 0 | Г |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 138 | Wiping cloths; properly used and stored | 0 | 0 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Г |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | ō | Utensils, equipment and linens; properly stored, dried, handled | 0 | ō | Т |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Н |
| 44 | 10 | Gloves used properly | 0 | Ö | |

| spect | ion | R-repeat (violation of the same code provision |) | | |
|-------|-----|--|-----|----|-----|
| | | Compliance Status | COS | R | WT |
| | OUT | Utensiis and Equipment | | | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 50 | 麗 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | - 1 |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ۰ |
| | | Compliance Status | YES | NO | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

You have the right to request a h ten (10) days of the date of the

05/12/2023

05/12/2023

Date Signature of Environmental

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Centennial Cafe
Establishment Number #: |605245656

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.

| 11/ | | | | | | | | |
|----------------------|----------------|-----|---------------------------|--|--|--|--|--|
| Warewashing Info | | | | | | | | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | |
| 3 compartment sink | Bleach | | | | | | | |
| Low temp dishmachine | Chlorine | 0 | | | | | | |
| | | | | | | | | |

| Equipment Temperature | | | | | |
|--------------------------------------|----|--|--|--|--|
| Description Temperature (Fahrenheit | | | | | |
| Prep cooler | 49 | | | | |
| Reach-in fridge | 50 | | | | |
| Reach-in freezer | 0 | | | | |
| | | | | | |

| Food Temperature | | |
|---|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Grits (steam table) | Hot Holding | 163 |
| Burger (grill) | Cooking | 158 |
| Fish (sink) | Cold Holding | 58 |
| Fries (above stove) | Hot Holding | 105 |
| Burgers (stove) | Hot Holding | 140 |
| Green beans (stove) | Hot Holding | 207 |
| Sausage (stove) | Hot Holding | 86 |
| Tomatoes (prep table) Time as a Public Health | Cold Holding | 69 |
| Lettuce (prep table) Time as a Public Health | Cold Holding | 66 |
| Ham (prep cooler, bottom) | Cold Holding | 46 |
| Ham chunks (reach-in fridge) | Cooling | 44 |
| Turkey slices (reach-in fridge) | Cold Holding | 43 |
| Apple (steam table) | Hot Holding | 147 |
| Lettuce (reach-in fridge) | Cold Holding | 43 |
| | | |

^{***}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

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Establishment Number: 605245656

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.
- 6: No employees observed washing hands during inspection.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking temperature of burger observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of tcs foods observed
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Proper consumer advisory 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: "No smoking" signs or the international symbols are not conspicuosly posted at every entrance
- 58: No

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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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| Establishment Information | | | | | | | |
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| Establishment Name: Centennial Cafe | | | | | | | |
| Establishment Number #: 605245656 | | | | | | | |
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| Sources | | 1 | | | | | |
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| Source Type: Food | Source: | lwc | | | | | |
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