



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name Centennial Cafe
Address 5207 Centennial Blvd
City Nashville
Inspection Date 05/12/2023
Risk Category 01
Number of Seats 46

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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.

Signature of Person In Charge: Kenneth Russell
Date: 05/12/2023
Signature of Environmental Health Specialist: Nicole Vargues
Date: 05/12/2023

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.

**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

## Observed Violations

Total # 11

Repeated # 0

- 14: Low temp dishmachine @ 0 ppm. Tubing had fallen out of dish machine. CA: tubing placed back in machine, now @ 100 ppm
- 19: Sausage on stove @ 86F. Fries above stove @ 105F. CA: sausages and fries added to Time as a Public Health Control (TPHC) policy
- 20: Reach-in fridge and prep cooler slightly out of temperature. Person in charge states they have been in and out of the coolers all morning. Most items prepped today. Temperatures of fridge and cooler started to lower later on during inspection. CA: temperatures of cooler and fridge lowered to compensate for the door constantly opening. A follow-up will be conducted within 10 days to check prep cooler and reach-in fridge.
- 20: Fish in 3 compartment sink @ 58F. Person in charge states an employee just finished prepping them. CA: fish placed in reach-in fridge
- 22: Proper Time as a Public Health Control (TPHC) policy in place but no time markers on items (on prep table) on policy. CA: times added to items on prep table that are on policy
- 36: Back door does not have proper seal, opening to the outside at the bottom
- 37: Boxes of food and bag of flour stored directly on floor.
- 39: Bags of clean wipes stored directly on floor in back storage area. Sanitizing bucket @ 0 ppm
- 50: Leaking roof
- 53: Floors damaged throughout kitchen
- 53: Grease build-up on floors throughout kitchen



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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.
- 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 conspicuously posted at every entrance
- 58: No

\*\*\*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.

***Establishment Information***

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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: lwc

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**Additional Comments**