TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1000	ALL	E.												1 (
Estal	blisł	hmen	t Nar		Cheesecake Factory Bar					_	Tvr	xe of l	Establi	shme	O Farmer's Market Food Unit ant @ Permanent O Mobile			
Addr	ess				2133 Green Hills Village Dr.					_	.,,				O Temporary O Seasonal			
City					Nashville	ne in	03	:4() F	M	A	M/P	M Th	me o	ut 03:50: PM AM / PM			
Inspe	etic	n Da	te		05/26/2022 Establishment # 605186	-				Emba	_							
			spect		ORoutine BFollow-up OComp			_		limin		-		Cor	nsultation/Other			
Risk					¥1 02 03				04		,				up Required O Yes 😰 No Number of S	laste		
NISK	Ca		isk I		ors are food preparation practices and emplo			viora	mo				repo	ortec	to the Centers for Disease Control and Preven		_	
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																	
		(11	urik de	elgne	FOODBORNE ILLNES: ted compliance status (IN, OUT, NA, NO) for each numbered										INTERVENTIONS ach litem as applicable. Deduct points for category or subcate	igery.		
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code pro-			1															
	IN	OUT	NA	NO	Compliance Status Supervisien		05	R	WT	Н					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\rightarrow	<u></u>	0			Person in charge present, demonstrates knowledge, an	d (0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
			NA	NO	Employee Health				-	16 17	0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	응	5
2					Management and food employee awareness; reporting	_		_	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
	× N	O	NA	NO	Proper use of restriction and exclusion Good Hygianic Practices		0	0	_	18	0	0	87	0	Public Health Centrel Proper cooling time and temperature	0		_
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		8	्	5	19	Ō	0	文		Proper hot holding temperatures	0	0	
	IN	0 OUT	NA	NO		- '	0	0	_		20	8		23	Proper cold holding temperatures Proper date marking and disposition	00	8	5
_	<u>×</u>	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approv	2.0	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	×	0	0	0	alternate procedures followed		-	2	·			OUT	NA	NO	Consumer Advisory			
	IN	OUT	NA	NO	11			0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
9) 10			0	22	Food obtained from approved source Food received at proper temperature		8	응			IN	OUT		NO			-	
11)	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite		0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	X	0	destruction		<u> </u>	0			IN	OUT			Chemicals			
13				NO	Food separated and protected	-	0	0	4	25	0 奚	8	X	ļ	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14)	_		0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-		-	0	_		_	-	NA	10000	Conformance with Approved Procedures Compliance with variance, specialized process, and		_	
15	2	0			served		0	0	2	27	0	0	黨		HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures t	o cont	rol	the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
										L PR		1CE	3					
				00	Compliance Status	correcte O		R		Inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT		euríze	Safe Feed and Water ed eggs used where required		οΙ	0	1			UT F	ood ar	nd no	Utensils and Equipment mood-contact surfaces cleanable, properly designed,	-		
29 30	_	0	Wate	er and	d ice from approved source obtained for specialized processing methods		0	8	2	4	<u> </u>				and used	0	0	1
	_	OUT		1100	Food Temperature Control		_		<u> </u>	4		_			g facilities, installed, maintained, used, test strips	0	٥	1
31		0	Prop		oling methods used; adequate equipment for temperature	<u>۱</u>	•	٥	2	4	_	O N UT	onfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
32	_				properly cooked for hot holding			힜	1	4		_			water available; adequate pressure	0		2
33	_		<u> </u>		thawing methods used eters provided and accurate			8	1	49	_	_			stalled; proper backflow devices waste water properly disposed	00	0	2
	_	OUT	_		Food Identification		_	_		5	_	_			es: properly constructed, supplied, cleaned	0	0	1
35	5		Food	i prop	xerly labeled; original container; required records availabl	•	이	이	1	5	_	-	-		use properly disposed; facilities maintained	0	0	1
		OUT	_	ots ro	Prevention of Feed Contamination odents, and animals not present		0	0	2	5	-	-			ilties installed, maintained, and clean intilation and lighting; designated areas used	0	0	1
36	:	0	Insec		cients, and animalis not present		• I	- I	-	F		• ľ			······································	-	-	
36	-							~			10	117			Administrative Heres			_
37	,	0	Cont	amin	ation prevented during food preparation, storage & displa	· _	_	0	1	5/		UT Bio	ument	pern	Administrative items	0	0	
37 38 39	7 3	0	Cont Pers Wipi	amina onal o ng clo	ation prevented during food preparation, storage & displa cleanliness ths; properly used and stored	- (8	8	1	54	5 3				nit posted inspection posted	0	0	0
37 38	7 3)	0	Cont Pers Wipi Was	amina onal o ng clo	ation prevented during food preparation, storage & displa	- (8	0	1		5 3				nit posted	0	0	0 WT
37 38 39 40 41	7 3 3	000000	Cont Pers Wipi Was	onal o ng cio hing f	ation prevented during food preparation, storage & displa cleanliness ths; properly used and stored fruits and vegetables Proper Use of Utensils msils; properly stored				1 1 1 1	5	5 2		lost re Compli	ance	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 NO	0 WT
37 38 39 40 41 41 42 43	7	00000000	Cont Pers Wipi Was In-us Uten Sing	amina onal o ng clo hing f ie ute sils, o le-use	ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils insils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used			00000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 () 5 () 7 8		lost re	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act	0	0 №	0 WT 0
37 38 39 40 41 42 43 44	7 3 3 1 2 3	000000000	Cont Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f se ute sils, o le-use es us	ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils msils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used used properly				1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 () 5 () 7 () 9 ()		lost re Compli obacc tobac	ance o pro co pr	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	O YES O O	0 0 0 0	0
37 38 39 40 41 42 43 44 Failur servic	re to		Cont Pers Wipi Was In-us Uten Sing Glov	amini onal o ng clo hing f ie ute sils, o le-use es us y viol t per	ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils insils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ved properly ations of risk factor items within ten (10) days may result in as mit, items identified as constituting imminent health hazards sh	spensio all be co			1 1 1 1 1 1 1 1 1	54 55 55 55 55 55	5) 5 0 7 3 9 0 0 005		Complia Complia Obacc Tobac	ance o pro co pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor e. You are required to post the food service establishment permit	O YES O O		0 ar food
37 38 39 40 41 42 43 44 Faitur servic	7 3) 1 2 3 4 re to ce en er au		Cont Pers Wipi Was In-us Uten Sing Glov	amini onal o ng clo hing f ie ute sils, o le-use es us y viola t perm most	ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils insils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ved properly ations of risk factor items within ten (10) days may result in as mit, items identified as constituting imminent health hazards sh	spensio all be of he right			1 1 1 1 1 1 1 1 1	54 55 55 55 55 55	5) 5 0 7 3 9 0 0 005		Complia Complia Obacc Tobac	ance o pro co pro	nit posted inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc	O YES O O		0 ar food
37 38 39 40 41 42 43 44 Faitur servic	7 3) 1 2 3 4 re to ce en er au		Cont Pers Wipi Was In-us Uten Sing Glov	amini onal o ng clo hing f ie ute sils, o le-use es us y viola t perm most	ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils msils; properly stored equipment and linens; properly stored, dried, handled arkingle-service articles; properly stored, used used properly ations of risk factor items within ten (10) days may result in su- net. Items identified as constituting imminent health hazards st recent inspection report in a conspicuous manner. You have t 14-703, 68-14-70, 68-14-715, 68	spensio all be of he right	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1	54 55 55 55 55 55	5) 5 0 7 3 9 0 0 005	D N	Complia obacc tobac tobac is shall is repo	ance o pro co pr co pr	nit posted inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor e. You are required to post the food service establishment permi- filing a written request with the Commissioner within ten (10) days	O YES O O		0 ar food
37 38 39 40 41 41 42 43 44 Failur report	re to to er a	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Cont Pers Wipi Was Uten Sing Glov ect an shmer st the sectio	amini onal o ng cic hing f hing f le-use es us v violu st per most ng (8-	ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils msils; properly stored equipment and linens; properly stored, dried, handled arkingle-service articles; properly stored, used used properly ations of risk factor items within ten (10) days may result in su- net. Items identified as constituting imminent health hazards st recent inspection report in a conspicuous manner. You have t 14-703, 68-14-70, 68-14-715, 68	spensio all be o he right	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1	54 54 54 54 54 54 54 54 54 54 54 54 54 5	5 2 5 7 8 9		iost re ompli obacc tobac tobac	o pro co pro co pro co pro remit. I ceas rt by f	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc . You are required to post the food service establishment permi- filing a written request with the Commissioner within ten (10) days	O YES O O		0 ar food icuous of this

PH-2267 (Rev. 6-15)	Free food safety training classe Please call (s are available each month) 6153405620	at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cheesecake Factory Bar Establishment Number #: 605186805

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)							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
	1					

ood Temperature	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
55:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cheesecake Factory Bar Establishment Number : 605186805

Comments/Other Observations		

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

Establishment Name: Cheesecake Factory Bar Establishment Number: 605186805

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Cheesecake Factory Bar Establishment Number # 605186805

Sources		
Source Type:	Source:	

Additional Comments