

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Centennial Cafe Permanent O Mobile Establishment Name Type of Establishment 5207 Centennial Blvd O Temporary O Seasonal Address Nashville Time in 01:55 PM AM/PM Time out 02:00: PM AM/PM 05/24/2024 Establishment # 605245656 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 46

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for e

12	¥=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05:	*con	recte	d c
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	0
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Н	16	0	H
	IN	OUT	NA	NO	Employee Health				H	17		Ħ
2	100	0			Management and food employee awareness; reporting	0	0		11			H
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	l٥
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	П
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	0	Г
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	ı	20	25	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 1	21	0	Г
6	巡	0		0	Hands clean and properly washed	0	0		П	22	0	Г
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		_	Ľ
•	-	_	_	_	alternate procedures followed	_	_		П		IN	0
8	250	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	×	П
	IN		NA	NO	Approved Source	-	_		н			L
9	200	0			Food obtained from approved source	0	0		П		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П			L.
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	0
	IN	OUT	NA	NO	Protection from Contamination				1 [25	0	Г
13	黛	0	0		Food separated and protected	0	0	4	1 [26	X	Г
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	0
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	П	27	0	7

О3

					Compliance Status	cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	1
22	0	0	0	氮	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	M		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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

G00						
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT		-		_	
28	0	Pasteurized eggs used where required	0	0	L.	
29		Water and ice from approved source	0	0	_;	
30	0	Variance obtained for specialized processing methods	0	0	Ľ	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0		
34	X	Thermometers provided and accurate	0	0	г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	338	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	г	
39	0	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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0	r	
44	0	Gloves used properly	0	O		

Signature of Person In Charge

		R-repeat (violation of the same code provision Compliance Status	COS	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
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	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
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 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/24/2024

Date Signature of Environmental Health Specialist

Date

05/24/2024

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Int	formation	
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 (Fahrenhelt)						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach in cooler	38						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk in reach in cooler	Cold Holding	40

Observed Violations						
Total # B						
Repeated # ()						
34: Missing thermometer in servers' reach-in fridge and non-working						
thermometer in servers' reach-in freezer						
37: Grease build-up on fryers and grill						
53: Grease build-up on floor and wall behind appliances						

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Centennial Cafe	
Establishment Number: 605245656	
Comments/Other Observations	
2:	
3:	
4:	
5:	
0. 7:	
8:	
9:	
10:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
12: 13 [.]	
14:	
1 5:	
16:	
17:	
10.	
20: Reach in cooler reading 38F, milk inside reading 40F 21: 22: 23: 24: 25: 26: 27:	
21:	
22:	
23:	
24. 25·	
26:	
27:	
57:	
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Additional Comments	

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Establishment Number: G05245666 Comments/Other Observations (cont'd) Additional Comments (cont'd) Edditional Comments (cont'd) Edditional Comments (cont'd) Edditional Comments (cont'd)	Establishment Information	
Establishment Number: 605245656 Comments/Other Observations (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605245656	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	•	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information	
Establishment Name: Centennial Cafe	
Establishment Number #: 605245656	
Sources	1
Source Type:	Source:
Additional Comments	
All critical items corrected.	