



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Cheesecake Factory Restaurant
Address: 2133 Green Hills Village Dr.
City: Nashville
Inspection Date: 05/13/2024
Establishment #: 605186804
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Number of Seats: 387

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, Non-Smokers Protection Act, and Compliance Status.

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] Date: 05/13/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/13/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Cheesecake Factory Restaurant  
 Establishment Number #: 605186804

**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)
Sanitizer bucket	QA	200	
Manual dish sink	Sink & surface		
High Temperature dish			137

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	40
Prep cooler	40
Prep cooler	40
Prep cooler	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cut tomatoes in top cooler	Cold Holding	42
Lettuce in prep cooler	Cold Holding	41
Crab salad in top cooler	Cold Holding	40
Chicken salad in top cooler	Cold Holding	35
Italian sausage in Prep cooler	Cold Holding	41
Rice noodles in Prep cooler	Cooling	70
Green beans in Prep cooler	Cold Holding	42
Sliced tomatoes in top cooler	Cold Holding	57
Cabbage in top cooler	Cold Holding	52
Raw chicken in low boy cooler	Cold Holding	36
Cheese sauce in steam table	Hot Holding	145
Black beans in steam table	Hot Holding	149
Chicken	Cooking	171
Grilled onions in Prep cooler	Cold Holding	70

**Observed Violations**

**Total # 5**

**Repeated # 0**

7: Employee handle cheese to put some on pasta plate to go to service. CA: discussed with manager, pasta plate was discarded.

8: No hot water at the hand sink in the dish wash area. CA: hot water must be provided. Follow up will be done to check the correction of the violation.

14: High temperature machine dish machine is reading 137 degrees. CA. Call maintenance to provide at least 160 degrees. All the utensils must be sanitized in the 3 compartment sink.

34: Thermometer missing in 2 Prep coolers.

53: Excessive water pooling on the floor in the back prep area.

Dirty floors in back area.



**Establishment Information**

Establishment Name: Cheesecake Factory Restaurant

Establishment Number : 605186804

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy available.
- 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: Proper handwashing procedures were observed.
- 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: Chicken cooked @ 171 F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Food is cooling down in small portions in the refrigerator and Walk in cooler.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Proper consumer advisory observed 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***

Establishment Name: Cheesecake Factory Restaurant

Establishment Number : 605186804

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Cheesecake Factory Restaurant

Establishment Number #: 605186804

**Sources**

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sysco, Fresh Points
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**