

City

Inspection Date

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cheesecake Factory Bar Remanent O Mobile Establishment Name Type of Establishment 2133 Green Hills Village Dr. O Temporary O Seasonal Address Nashville Time in 03:10 PM AM / PM Time out 03:30; PM AM / PM

04/24/2023 Establishment # 605186805 Embargoed 0

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

IN-in compliance			ance		OUT=not in compliance NA=not applicable NO=not observed			0	O\$=cc	
					Compliance Status	cos	R	WT	ı⊏	
	IN	OUT	NA	NO	Supervision				П	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	]	
	IN	OUT	NA	NO	Employee Health				1 1	
2	DK.	0			Management and food employee awareness; reporting	0	0		7 🗖	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	
	IN	OUT	NA	NO	Good Hygienic Practices				1 🖪	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	117	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2 2	
		OUT	NA	NO	Proventing Contamination by Hands				] [2	
6	黨	0		0	Hands clean and properly washed	0	0		] [2	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	
	IN	OUT	NA	NO	Approved Source				ľ	
9	黨	0			Food obtained from approved source	0	0		П	
10	0	0	0	×	Food received at proper temperature	0	0	1	I	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			
		OUT	NA	NO	Protection from Contamination				2 2	
13	0	0	窳		Food separated and protected	0	0	4	2	
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	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		0	文	0	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Co 14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

04/24/2023

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04/24/2023

Signature of Person In Charge

Date

\*\*\*\* 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 Information				
Establishment Name: Cheesecake Fa				
Establishment Number #: [605186805	5			
HODA C				
NSPA Survey - To be completed if Age-restricted venue does not affirmatively res		facilities at all times to an		
twenty-one (21) years of age or older.	and access to its buildings or	facilities at all times to per	sons wno are	
Age-restricted venue does not require each pe	erson attempting to gain entry	to submit acceptable form	of identification.	
"No Smoking" signs or the international "Non-S	Smoking" symbol are not cons	picuously posted at every	entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or vent	ts in non-enclosed areas are r	not completely removed or	open.	
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibite	d by the Act.			
Warewashing Info				-
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
Low Temperature Machine	Chlorine	0		
Facility of Facility of State	•	•		
Equipment Temperature			Temperature ( Fahi	
-				
Food Temperature				
Description		State of Food	Temperature ( Fahi	renheit)

Observed Violations
Total # 2
Repeated # ()
14: 0 ppm of chlorine in low temperatures machine. CA: Chlorone was provided
@ 100 ppm.
55: Current permit not posted.

<sup>&</sup>quot;"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

Establishment Name: Cheesecake Factory Bar

Establishment Number: 605186805

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy present
- 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: Employee wash hands
- 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: No raw animal products stored or cooked on site.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not s foodto cool down.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (NA) Establishment does not hold poisonous or toxic materials.
- 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. NV

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information									
Establishment Name: Cl	neesecake Factory Ba	r							
Establishment Number #:	605186805								
Sources									
Source Type:	Food	Source:	Same as restaurant						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								