



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Germantown Cafe

Establishment Number #: 605309175

***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 Low temp ecolab	Quaternary Chlorine	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Avantco lowboy cooler	33
Victory cooler	39
Walk in cooler	40
Prep cooler 4	40

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Chicken salad in prep cooler	Cold Holding	47
Broccoli coleslaw in prep cooler	Cold Holding	49
Cheese in prep cooler 1	Cold Holding	48
Cooked fritters in prep 2	Cold Holding	52
Cooked mac and cheese in prep 2	Cold Holding	50
Mixed greens in prep 1	Cold Holding	55
Sweet potatoes in prep cooler 3	Cold Holding	42
Raw chicken in low boy	Cold Holding	41
Raw salmon in low boy	Cold Holding	40
Mashed potatoes in warmer	Hot Holding	151
cooked rice in warmer	Hot Holding	180
Plum sauce in warmer	Hot Holding	170
Tomato sauce in warmer	Hot Holding	167
White milk in walk in cooler	Cold Holding	41
Mushroom quiche in cooler 4	Cold Holding	37

## Observed Violations

Total # 7

Repeated # 0

20: Foods in prep cooler 1 and 2 reading above 41F. Ranging between 48-55F. Prep cooler 2 in good condition, train to keep closed when not in use and repair door to close all the way. Prep cooler 1 reading 44F. Corrective Action: embargo mac and cheese and fritters in prep 2. Embargo all tcs foods that are over 24 hours in prep 1 such as greens, broccoli coleslaw, chicken salad; move tcs foods made today into walk in cooler with ice to rapidly cool down. Person in charge put in work order for prep cooler 1, follow up required. Cannot put foods in that cooler until fixed reading 41F.

34: Multiple coolers missing visible thermometers.

37: Personal drink stored on shelf beside pies in avantco cooler.

37: Personal drinks stored on shelf above prep cooler.

47: Storage shelves used for clean dishes excessively dusty.

53: Ceiling vent above cookline and 3 compartment sink excessively dusty.

53: Prep cooler 2 doors have problem closing all the way.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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: Observed.
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: See temp.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: 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:
- 58:

\*\*\*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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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### ***Additional Comments***