



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name Centennial Cafe
Address 5207 Centennial Blvd
City Nashville
Inspection Date 11/30/2023
Risk Category 03
Number of Seats 46

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: Hannah Russell
Signature of Environmental Health Specialist: Nicole Vasquez
Date: 11/30/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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 (Fahrenheit)
3 compartment sink	Chlorine	200	
Low temp dishmachine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	37
Reach-in fridge	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Breakfast sausage (steam table)	Hot Holding	134
Gravy (steam table)	Hot Holding	140
Burger (serving window)	Cooking	192
Cottage cheese (ice bin on table)	Cold Holding	40
Pasta salad (ice bin on table)	Cold Holding	41
Sliced tomatoes (ice bin on table)	Cold Holding	43
Raw bacon (prep cooler)	Cold Holding	43
Raw beef (prep cooler)	Cold Holding	40
Burger (stove)	Hot Holding	143
Mushrooms (storage rack)	Cold Holding	55
Prosciutto (reach-in fridge)	Cold Holding	41
Sliced ham (reach-in fridge)	Cold Holding	39
Boiled eggs (ice bin on table)	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

- 14: Observed employee washing dirty dishes and handling clean dishes out of low temp dishmachine without washing hands in between. CA:
- 22: Raw shell eggs stored on prep table on Time as a Public Health Control (TPHC) policy without time labels. CA: trained Person in charge, to place time stamps on Time as a Public Health Control (TPHC)
- 36: Back door has a gap to the outside along the bottom, needs a better seal against pests/insects.
- 49: Mop sink backflow preventer leaks when water is turned on
- 53: Grease build-up on floor behind appliances in kitchen.
- 53: Floor in kitchen is uneven/unfinished, hard to clean and sanitize.
- 56: Most current inspection report not posted



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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: No employees observed washing hands during inspection.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Burger ready in serving window at proper cooking temperature
- 17: (NO) No TCS foods reheated during inspection.
- 18: Establishment does not cool tcs foods
- 19: Proper hot holding temperatures were observed (=135 F)
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Proper consumer advisory 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: lwc

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Additional Comments