TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	ditte	THEFT			Centennia	al Cafe										O Farmer's Market Food Unit	9	1		
Esta	blisł	hmen	t Nar	ne		ntennial Blvd					_	Тур	e of l	Establi	ishme		J	┛		
Addr	ess				Nashville			4.0								O Temporary O Seasonal	_			
City									2:5						me ou	и 01:35: РМ АМ/РМ				
Insp	nspection Date <u>10/14/2022</u> Establishment # 60524					mt⊈ 60524565	6		-	Emba		d 0)		L					
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other				
Risk	Cat	-	•		01	3 82	O 3			O 4	_					up Required 🕱 Yes O No	Number of S		46	
		_														I to the Centers for Disease Contro control measures to prevent illnes		tion		
		-														INTERVENTIONS ach liom as applicable. Deduct points for ca				
IN	in c	ompli		ngna		pliance NA=not applica			Red in h							pection R*repeat (violation of the				
_						ompliance Status		COS	R		F		_	_	_	Compliance Status			R	WT
			NA	NO	Person in char	Supervision ge present, demonstrat	es knowledge and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe				
	邕	0	NA	NO	performs dutie			0	0	5		<u>演</u> 0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0.7	0	<u> </u>	5
2	X	0	101			ind food employee awa	reness; reporting		0	5	Ë	IN			NO	Cooling and Holding, Date Marking,				
	*	0	NA	110	,	restriction and exclusion		0	0	Ľ		0				a Public Health Contro	1			
4	X	0	NA			Good Hygienic Prac tasting, drinking, or tob		0	0	5	19	家				Proper cooling time and temperature Proper hot holding temperatures		0	0	
		0	NA			rom eyes, nose, and m enting Contamination		0	0	-	20	20	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
	1				Hands clean a	nd properly washed		0	0		22		0	×		Time as a public health control: procedure	is and records	õ	ō	
	×	ο	0	0		contact with ready-to-ea dures followed	at foods or approved	0	0	5		IN	OUT		-	Consumer Advisory		-	-	
8			NA	NO		sinks properly supplied Approved Source		0	0	2	23	×	0	0		Consumer advisory provided for raw and a food	undercooked	0	0	4
9	8	0	~			from approved source			0			IN	OUT		NO	Highly Susceptible Populat	ions			
11	×	ŏ	_		Food in good o	at proper temperature condition, safe, and una		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods i	not offered	0	0	5
	0	0	×	0	destruction	rds available: shell stoc		0	0			IN	OUT		NO	Chemicals				
13			NA	NO		d and protected	mination	0	0	4	25	0 底	0	X		Food additives: approved and properly us Toxic substances properly identified, store		0	응	5
14					Food-contact s	urfaces: cleaned and s			ŏ	5				NA		Conformance with Approved Pr	ocedures	Ť	_	
15	2	0			Proper disposit served	tion of unsafe food, retu	irned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Pra	ctices are preventi	ve measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
								GOO	DR	аг.Ч	L PR	ACT	1CE	8						
	_			00	T=not in complian	ce Smpliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
		OUT			51	fe Food and Water						0	UT			Utensils and Equipment				
28		0	Wate	er and	ed eggs used will lice from appro	ved source		0	8	2	4	5				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
30)	O OUT	Varia	ince (cialized processing me Temperature Contr		0	0	1	4	6 0	o v	Varew	ashin	g facilities, installed, maintained, used, test	t strips	0	0	1
31	1	0			oling methods u	sed; adequate equipme	ent for temperature	0	0	2	4	_		lonfoo	d-con	itact surfaces clean		0	0	1
32	2	0	contr Plant		properly cooke	d for hot holding		0	0	1	4		UT OF	lot and	1 cold	Physical Facilities water available; adequate pressure		0	o	2
33	_		<u> </u>		thawing method			0	0		4	_	O P	Numbir	ng ins	stalled; proper backflow devices		0	0	2
34	_	OUT	Then	mom	eters provided a	ood identification		0	0	1	5	_	-			waste water properly disposed is: properly constructed, supplied, cleaned		0	0	2
35	;	0	Food	i prop	erly labeled; ori	ginal container; require	d records available	0	0	1	5	_				use properly disposed; facilities maintained		0	0	1
		OUT			Prevention	on of Feed Contamir	ation				5	3 2	R P	hysica	al faci	lities installed, maintained, and clean		0	0	1
36	;	×	Insec	sts, ro	dents, and anin	nals not present		0	0	2	5	4 (0 A	dequa	ste ve	ntilation and lighting; designated areas use	ed .	0	0	1
37	r	X	Cont	amin	ation prevented	during food preparation	n, storage & display	0	0	1		0	UT			Administrative items				
38	_				leanliness	and an electronic d		0	0	1	5		_		-	nit posted		0	2	0
39 O Wiping cloths; properly used and stored 40 O Washing fruits and vegetables				8	0	Se O Most recent inspection posted Compliance Status							YES	NO	WT					
	_	OUT				per Use of Utensils				_						Non-Smokers Protection A	et	_		
41		_			nsils; properly s ouipment and l	tored inens; properly stored, (dried, handled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		0	췽	0
43	3	0	Singl	e-use		articles; properly stored		0	8	1	5					oducts are sold, NSPA survey completed		ŏ	ŏ	
_	_					or items within two states	and man mandt in success	-		_	a second or			Transf av	erred -	Reparted sightion of an identical side factor of	may result in success	and and a	1	r loss
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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																				
			section	ns 68-	14-703, 68-14-706,	68-14-708, 68-14-709, 68-1				c a nei	anng i	ogard	ing th	is repo	it by f	ning a written request with the Commissioner w	nanin ten (10) days	OF the	date	of this
	r	>	هر	<u>,</u>	Jose	0"	10/2	14/2	022	2		1	V	ani	A	aliani	1	L0/1	4/2	2022
Sign	atu	re of	Pers	on In	Charge				_	Date	Si	natu	ire of	Envir	onme	alian Intal Health Specialist				Date
						**** Additional food s	afety information car	n be fo	und	on ou	r wet	osite,	http	c//tn.g	jov/h	ealth/article/eh-foodservice				

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192203 (1007. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

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 wenty-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.	
Sarage 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	Sanitizer Type PPM Temperature (
Chemical Dishwasher	Chlorine	100						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Low Boy Cooler 1	47
Reach-in Cooler 1	42
Reach-in Freezer	-1
Hot box	150

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Raw beef in Low Boy Cooler 1	Cold Holding	39
Chicken from fryer	Cooking	196
Catfish from fryer	Cooking	174
Sliced tomatoes on Time as a Public Health Control	Cold Holding	40
House made macaroni sakad on ice	Cold Holding	40
Green beans on Steam Table	Hot Holding	148
Beans on Steam Table	Hot Holding	158
Catfish in hotbox	Hot Holding	174
Diced tomatoes in Reach-in Cooler	Cold Holding	43

Observed Violations

Total # 6

Repeated # 0

13: Observed a bag of raw chicken stored above sliced potatoes in Reach-in Cooler 1

Corrective Action: PIC moved chicken to appropriate shelf

36: The back door of kitchen does not seal properly, resulting in openings at the bottom and side of the door

37: Observed a bag of linens sitting directly on the floor in dry storage area

47: Observed excessive debris buildup on shelves of Reach-in Cooler 1

47: Observed excesisve grease buildup on shelves of clean dish rack

53: Observed an excessive build up of grease on the platform directly outside of the back door of kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Centennial Cafe

Establishment Number: 605245656

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is 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: Observed kitchen staff and servers washing their 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 next
- 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.
- 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: See temp log

- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp log
- 20: See temp log
- 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: Posted on menus
- 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 needed at entrances to building

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.

Establishment Information

Establishment Name: Centennial Cafe

Establishment Number : 605245656

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Centennial Cafe Establishment Number #: 605245656

SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments