



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name Centennial Cafe
Address 5207 Centennial Blvd
City Nashville
Inspection Date 10/14/2022
Risk Category 01
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, 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: [Signature] Date: 10/14/2022
Signature of Environmental Health Specialist: [Signature] Date: 10/14/2022

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)
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

Description	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 excessive 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



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.

***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: 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

Sources

Source Type: Food Source: IWC

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments