TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | - | 10 | 15 | | 1000 02000 | | | | | | | | | | | | | |
|------------------------|-----------------------------|---------------|---------------|---------|---|-------------------|-------|---------|----------|----------|---------|--|------------------------|--------|---|------------|----------|---------|
| Ş | | 14 | a de la | | | | | | | | | | | | | | | |
| Cheesecake Factory Bar | | | | | Farmer's Market Food Unit Semanant O Mahila | | | | | | | | | | | | | |
| | 2133 Green Hills Village Dr | | | | | | | | | | | | J | | | | | |
| | 10000 | | | | 10 |)·5 | | N | | | | | 0 Temporary 0 Seasonal | | | | | |
| City | | | | | | | | | | | _ | | | ne ou | иt 01:05: PM АМ/РМ | | | |
| | | n Da | | | 05/13/2024 Establishment # 6 | | 5 | | - | | | <u> 0 </u> | | | | | | |
| , | | | spec | tion | 鼠Routine O Follow-up | O Complaint | | | O Pre | limin | ary | | 0 | Cor | nsultation/Other | | | |
| Risk | Cat | legor, | | | I O2 are food preparation practices and | O3 | beha | | 04 | nt co | | only | | | up Required 🗮 Yes O No Number of to the Centers for Disease Control and Prev | | _ | |
| | | | | | | | | | | | | | | | control measures to prevent illness or injury. | | | |
| | | (11) | urik de | elgnat | | | | | | | | | | | INTERVENTIONS ach liem as applicable. Deduct points for category or subc | ategory. | ð | |
| IN | in c | ompii | ance | | | NO=not observe | - | | | \$=con | rected | on-si | te duri | ng ins | pection R=repeat (violation of the same code pro | | | |
| | IN | OUT | NA | NO | Compliance Status Supervision | | COS | R | WT | h | | 017 | | | Compliance Status Cooking and Reheating of Time/Temperature | cos | R | WT |
| 1 | 黨 | - | | | Person in charge present, demonstrates know | ledge, and | 0 | 0 | 5 | | | OUT | | NO | Control For Safety (TCS) Foods | | | |
| | IN | OUT | NA | NO | Employee Health | | | | - | | 0 | 0 | X | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 8 | 00 | 5 |
| | ж Ж | 0 | | | Management and food employee awareness; r Proper use of restriction and exclusion | reporting | 0 | 0 | 5 | | IN | оυт | NA | NO | Cooling and Holding, Date Marking, and Time a | • | | |
| | | | NA | NO | Good Hygienic Practices | | | | - | 18 | 0 | 0 | × | 0 | Public Health Control Proper cooling time and temperature | 0 | 0 | |
| | 黨黨 | 0 | | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | , | 00 | 0 | 5 | 19 20 | | 0 | | | Proper hot holding temperatures Proper cold holding temperatures | | 0 | |
| | IN | OUT | NA | NO | Preventing Contamination by Ha | ands | | | | | × | ŏ | õ | | Proper date marking and disposition | ŏ | ŏ | 5 |
| - | 皇鼠 | 0 | 0 | 0 | Hands clean and properly washed No bare hand contact with ready-to-eat foods of | or approved | 0 | 0 0 | 5 | 22 | ٥ | 0 | × | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| | | 0 | • | - | alternate procedures followed Handwashing sinks properly supplied and accord | essible | - | | 2 | | IN | OUT | _ | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | - | | |
| | | OUT | NA | NO | Approved Source Food obtained from approved source | | 0 | | | 23 | O IN | O OUT | NA | NO | food Highly Susceptible Populations | 0 | 0 | 4 |
| 10 | 0 | 0 | 0 | 8 | Food received at proper temperature | | 0 | 0 | | 24 | 0 | 0 | 200 | no | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 11 12 | <u>×</u> | 0 | × | 0 | Food in good condition, safe, and unadulterate Required records available: shell stock tags, p | | 0 | 0 0 | 5 | - | IN | OUT | NA | NO | Chemicals | Ť | <u> </u> | Ů |
| | | - | | NO | destruction Protection from Contaminatio | a | - | | - | 25 | 0 | 0 | 25 | | Food additives: approved and properly used | - | 0 | |
| | | 0 | | | Food separated and protected | | | 8 | 4 | 26 | × | 0 | NA | | Toxic substances properly identified, stored, used Cenformance with Approved Procedures | 0 | 0 | 5 |
| 14 | _ | | | 1 | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned foo served | d not re- | 0 | - | | 27 | - | 0 | | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| _ | _ | _ | _ | Goo | d Retail Practices are preventive mea | sures to co | ntro | the | intro | duc | tion | of p | atho | | , chemicals, and physical objects into foods. | - | | |
| | | | | | | | 600 | D RI | TAU | . PR | ACT | ICES | ; | | | | | |
| _ | | | | 00 | T=not in compliance Compliance Status | COS=corre | | R R | | inspe | ction | | | | R-repeat (violation of the same code provision Compliance Status | | R | WT |
| | _ | OUT | _ | | Safe Food and Water | | | _ | | | 0 | Л | | | Utensils and Equipment | | | |
| 2 | 9 | 0 | Wate | er and | d eggs used where required ice from approved source | | 0 | 0 | 2 | 45 | 5 0 | | | | nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| 3 | - | O OUT | Varia | ance o | btained for specialized processing methods Food Temporature Control | | 0 | 0 | 1 | 46 | ; (| > v | /arew: | ashin | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 3 | 1 | 0 | | | oling methods used; adequate equipment for te | mperature | 0 | 0 | 2 | 47 | _ | - | onfoo | d-con | tact surfaces clean | 0 | 0 | 1 |
| 3 | 2 | 0 | contr Plan | | properly cooked for hot holding | | 0 | 0 | 1 | 48 | 0 | _ | ot and | l cold | Physical Facilities (water available; adequate pressure | 0 | 0 | 2 |
| 3 | _ | _ | | | thawing methods used eters provided and accurate | | 00 | 0 | 1 | 49 | _ | _ | | - | stalled; proper backflow devices waste water properly disposed | 0 | 0 | 2 |
| _ | _ | OUT | inter | | Food Identification | | | | <u> </u> | 51 | _ | | | | is: properly constructed, supplied, cleaned | ŏ | ŏ | |
| 3 | 5 | 0 | Food | d prop | erly labeled; original container; required record | s available | 0 | 0 | 1 | 52 | 2 |) G | arbag | e/refi | use properly disposed; facilities maintained | 0 | 0 | 1 |
| | _ | | laco | | Prevention of Feed Contamination | | _ | | _ | 53 54 | - | - | | | lities installed, maintained, and clean | 0 | 0 | 1 |
| 3 | - | | | | dents, and animals not present | | 0 | 0 | 2 | - | + | - | Geque | ne ve | ntilation and lighting; designated areas used | 0 | 0 | ' |
| 3 | | | | | ition prevented during food preparation, storage leanliness | e & display | 0 | 0 | 1 | 55 | | л | | | Administrative items | | | _ |
| 3 | _ | | | | ths; properly used and stored | | 0 | 0 | 1 | 56 | _ | | | | nit posted inspection posted | ŏ | 0 | 0 |
| 4 | - | 0 OUT | _ | hing f | ruits and vegetables Proper Use of Utensils | | 0 | 0 | 1 | | _ | _ | | | Compliance Status Non-Smokers Protection Act | YES | NO | WT |
| 4 | 1 | 0 | In-us | | nsils; properly stored | adad. | 00 | 8 | | 57 58 | | | | | with TN Non-Smoker Protection Act ducts offered for sale | 8 | 8 | 0 |
| 4 | 3 | 0 | Sing | le-use | quipment and linens; properly stored, dried, ha /single-service articles; properly stored, used | nalea | 0 | 0 | 1 | 59 | ř. | | | | oducts onered for sale oducts are sold, NSPA survey completed | | ő | Ű |
| 4 | | | | | ed properly | | | 0 | | | | | | | | | | |
| servi | ce er | stablis | shmer | st perm | sit. Items identified as constituting imminent health | hazards shall be | corre | cted is | mmedi | stely c | er ope | ration | s shall | ceas | Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment per | mit in a | consp | icuous |
| | - | nd po C.A. | | ns 68- | recent inspection report in a conspicuous manner. 1 14-203, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68 | -14-715, 68-14-71 | 6,4-5 | 320. | anea | ing n | gard | ng thi | s repo | n by f | Sling a written request with the Commissioner within ten (10) d | nyns of th | e date | of this |
| | | C | _ | _ | | 05/1 | .3/2 | 024 | Ļ | | 1 | H | () | | nerord | 05/1 | L3/2 | 2024 |
| Sigr | natu | re of | Pers | on In | Charge | | | C | Date | Sig | natu | re of | Envir | onme | ental Health Specialist | | | Date |

| , | Additional food safety information can be found on our website | http://tn.gov/health/article/eh-foodservice |
|---|--|---|
|---|--|---|

| PH-2267 (Rev. 6-15) | Free food safety training cla | isses are available each mon | RDA 629 | |
|---------------------|-------------------------------|------------------------------|-------------------------|---------|
| 1192201 (Nev. 0-10) | Please call (|) 6153405620 | to sign-up for a class. | 104.023 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cheesecake Factory Bar Establishment Number #: 605186805

| ISPA Survey – To be completed if #57 is "No" | |
|--|---|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older. | |
| ge-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. | |
| arage type doors in non-enclosed areas are not completely open. | |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | 1 |
| moking observed where smoking is prohibited by the Act. | + |

| Warewashing Info | | | | | | | | |
|------------------------------|----------------|-----|--------------------------|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | |
| Low temperature dish machine | Chlorine | 0 | | | | | | |

| Equipment Temperature | | | | | |
|-----------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
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| Food Temperature | State of Food | Temperature (Fahrenheit |
|------------------|---------------|--------------------------|
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| Observed | Vio | lations |
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|----------|-----|---------|

Total #

Repeated # 0

14: Oppm of chlorine in low temperature dish machine. CA: manager primed the machine and he was able to provide 100 ppm.

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 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: Proper handwashing procedures were 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: 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: No tcs foods
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 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: (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: (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.

Establishment Information

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 Name: Cheesecake Factory Bar 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 Comments