TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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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
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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)				
	·				

Food Temperature	State of Food	Temperature (Fahrenheit

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.

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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