



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Cheesecake Factory Restaurant
Address: 2133 Green Hills Village Dr.
City: Nashville
Inspection Date: 10/03/2023
Establishment #: 605186804
Risk Category: 03
Number of Seats: 387

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. Public Health interventions are control measures to prevent illness or injury.

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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/03/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/03/2023



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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)
High Temperature Machine	Temperature		163

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	40
Prep cooler	36
Prep cooler	40
Walk in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce in Prep cooler	Cold Holding	40
Grilled chicken in Prep cooler	Cold Holding	39
Quinoa in Prep cooler	Cold Holding	39
Chicken salad in top Prep cooler	Cold Holding	35
Rice noodles in Prep cooler	Cold Holding	40
Rice in warmer	Cold Holding	160
Raw hamburger in low boy cooler	Cold Holding	37
Grilled onions in Prep cooler	Cold Holding	40
Raw chicken in low boy cooler	Cold Holding	42
Spaghetti in Prep cooler	Cold Holding	51
Mash potatoes in steam table	Hot Holding	140
Cheese and harburger mix in Walk in cooler		42

Observed Violations

Total # 6

Repeated # 0

6: Kitcher manager came in to the kitchen and start touching containers with food after putting the jacket on without washing hands. CA: talked to the manager and was corrected.

20: Spaghetti @ 49F in Prep cooler. CA: moved to the Walk in cooler

26: Sanitizer bucket storen on table with butter and utensils. CA: bucket was moved.

33: Missing thermometers in several prep coolers and Walk in cooler.

35: Unlabeled several containers with bulk food in the storage room.

39: Wet wiping cloths stored on cutting boards in the kitchen.



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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.
- 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.
- 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: No observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Tcs food is cooling in the Walk in cooler. Checking temperature during the cooking time.
- 19: Proper hot holding temperatures were observed.
- 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: Proper consumer advisory observed on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: PFG, Fresh Points, Halperns,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Complaint: foodborne illness

People ill: 1

Food: California omelette with swiss cheese, avocado, cheddar cheese and eggs, English muffins and fried potatoes.

Symptoms: diarrhea

Date: 9/30/23

Condition found: kitchen manager came to the kitchen and started touching containers with food after putting the jacket on and did not wash hands. Corrected during inspection. Spaghetti @ 49F in Prep cooler. Moved to Walk in cooler, egg stored below 41F in Prep cooler. Sanitizer bucket stored on table with butter/oil. Sanitizer bucket was moved to another area.