

Purpose of Inspection

Risk Category

**K**Routine

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

| Centennial Cafe | Centennial Cafe | Type of Establishment | O Mobile | City | Centennial Blvd | City | City

O Follow-up O Complaint O Preliminary O Consultation/Other

© 2 O3 O4 Follow-up Required O Yes € No Number of Seats 46

tisk 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

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IIN	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)S=0	orrect	ed on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Con
	IN	оит	NA	NO	Supervision					IN	OUT	NA	NO	Cooking
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	0	*	Proper cooking
	IN	OUT	NA	NO	Employee Health				1	7 0	0	0	30	Proper rehea
2	ЭXС	0			Management and food employee awareness; reporting	0	0							Cooling an
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	X	Proper coolin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 🗯	0	0	0	Proper hot ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	2	0 25	0	0		Proper cold h
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 🕸	0	0	0	Proper date r
6	Ž	0		0	Hands clean and properly washed	0	0		٠ ا	2 32	0	0	0	Time as a pu
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ			_	_	Time as a po
-	-		_	_	alternate procedures followed	_	_			IN	OUT	NA	NO	
8	350	0			Handwashing sinks properly supplied and accessible	0	0	2	<sub>2</sub>	3 💥	lol	0		Consumer ac
		OUT	NA	NO	Approved Source		-			1.				food
9	黨	0			Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	H
10	0	0	0	×	Food received at proper temperature	0	0	١	2	4 0	0	320		Pasteurized f
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ			-		r dotted accor
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					5 0		X		Food additive
13	×	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substar
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confor
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance v HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT		-		_
28	_	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	13%	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
$\overline{}$		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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 report. I.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-719, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

06/08/2022

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06/08/2022

Date

Signature of Person In Charge

\*\*\*\* 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 classes are available each month at the county health department.
Please call ( ) 6153405620 to sign-up for a class.

#### 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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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 inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Chemical Dishwasher 3 Compartment Sink Not set up	Chlorine Qa	100							

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Reach-in Cooler	40					
Reach-in Freezer	-5					
Prep Cooler 1	34					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
House made potato salad in ice bath	Cold Holding	38
Raw beef in Prep Cooler 1	Cold Holding	38
Diced tomatoes in Reach-in Cooler	Cold Holding	40
Fried okra in warmer	Hot Holding	133
Cooked beans in Steam Table	Hot Holding	160
pot roast in Steam Table	Hot Holding	160

Observed Violations
Total # 3
Repeated # 0
43: Box of gloves underneath the hand sink in kitchen is sitting directly on the ground
47: Excess grease build-up on metal racks where bags of hamburger buns and to go plates are stored
53: General cleaning needed for grease build up and debris on floor in the kitchen area

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

## 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.

**р**:

- 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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 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: Policy is available and is being followed accordingly
- 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: Missing "no smoking" signs on entrances

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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ents/Other Observations (cont'd)	
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ast page for additional comments.	

Establishment Information		1
Establishment Name: Centennial Cafe		
Establishment Number #: 605245656		
		119
Sources		
Source Type: Food	Source:	IWC
Source Type:	Source:	
Additional Comments		