



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Cheesecake Factory Restaurant
Address: 2133 Green Hills Village Dr.
City: Nashville
Inspection Date: 04/24/2023
Establishment #: 605186804
Embargoed: 1.0
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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 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, and 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and 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: 04/24/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/24/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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		162

Equipment Temperature

Description	Temperature (Fahrenheit)
Refrigerator	35
Refrigerator	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken in drawer cooler	Cold Holding	49
Quinoa indrawe cooler	Cold Holding	39
Cooked shrimps in drawer cooler	Cold Holding	41
Chicken salad in top cooler	Cold Holding	44
Chicken	Cooking	195
Cooked onions in top Prep cooler	Cold Holding	60
Chicken broth in top Prep cooler	Cold Holding	44
Diced tomatoes in top Prep cooler	Cold Holding	40
Raw chicken in Prep cooler	Cold Holding	39
Raw shrimps in Prep cooler	Cold Holding	37
Chicken in Walk in cooler	Cold Holding	38
Pasta in Walk in cooler	Cold Holding	40
Chicken in Walk in cooler	Cold Holding	40
Raw salmon in refrigerator	Cold Holding	38

Observed Violations

Total # 5

Repeated # 0

20: Cooked chicken @ 49F, Cooked onions @ 60F. CA cooked chicken was moved to Walk in cooler cooked onions embargoed.

20: Chicken Salad @ 44F, Chicken broth @ 44F. CA: chicken salad moved to another cooler chicken broth embargoed.

34: Thermometer missing in 6 drawer coolers.

45: Cracked lid on food containers in walk in cooler.

55: Current permit not posted.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy present.
- 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: Employee wash 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 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: Chicken cooked above 165F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs food cooled during this inspection.
- 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.
- 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.

***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:	Water	Source:	City
Source Type:	Food	Source:	PFG, Fresh Points, Tristan
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments