TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO.	100		and the second														7	
Cheesecake Factory F			estaurant									O Farmer's Market Food Unit ent @ Permanent O Mobile						
Address			2133 Green Hills Village Dr.					_	Ту	pe of l	Establ	ishm	O Temporary O Seasonal					
					Nashville	Time in 02:15 PM AM / PM Time out 03:40; PM AM / PM												
City Time in Inspection Date 06/09/2021 Establishment # 605186804									d O		1170 0							
		on La			Routine O Follow-up	O Complaint			- O Pr					0.00	nsultation/Other		_	
				0011	01 922	03			04	çarra	nary						38	7
POS	кua	tegor R			ors are food preparation pract	ices and employee			** mx				y rep	orte	to the Centers for Disease Control and Preven			-
				as c											control measures to prevent illness or injury.			
		(11	urik de	algna		BORNE ILLNESS R									INTERVENTIONS ach litem as applicable. Deduct points for category or subcate	egesy.)	
F	ŧ⊨in o	ompii	ance		OUT=not in compliance NA=not appli Compliance Status			R)\$=cc	mecte	id on-s	site dur	ing in:	spection R=repeat (violation of the same code provisi Compliance Status		E I	WT
h	IN	OUT	NA	NO	Supervision			~ 1		H					Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstra performs duties	ates knowledge, and	0	0	5	16	1		0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
L,		OUT	NA	NO	Employee Her						õ		ŏ		Proper reheating procedures for hot holding	ŏ	00	5
3	X	0			Management and food employee aw Proper use of restriction and exclusion		6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Pre			-			0		0		Proper cooling time and temperature	0		_
4	黨	00			Proper eating, tasting, drinking, or to No discharge from eyes, nose, and r		8	0	5	19		0 度	0	0	Proper hot holding temperatures Proper cold holding temperatures	25	00	
6	IN XX	OUT	NA		Preventing Centaminat Hands clean and properly washed	ion by Hands	0	0			_	0			Proper date marking and disposition	_	0	
7	×	ō	0	0	No bare hand contact with ready-to- alternate procedures followed	eat foods or approved	ō	ō	5	22	2 💢 IN	0	O NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	X	O OUT		112	Handwashing sinks properly supplie Approved Source	d and accessible	0	0	2	23	_	0	0	-	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0			Food obtained from approved source	9		0			IN	OUT	NA	NO	food Highly Susceptible Populations			
10	0	8	0	×	Food received at proper temperature Food in good condition, safe, and un		8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	8	0	×	0	Required records available: shell sto destruction	ck tags, parasite	0	0			IN	OUT	NA	NO	Chemicals			
13	IN S	OUT	NA	NO	Protection from Cont Food separated and protected	amination	0	0	4	25 26	0	0 滋	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	x	000	ŏ		Food-contact surfaces: cleaned and		ŏ			Ē	IN		NA	NO	Conformance with Approved Precedures			
15	X	0			Proper disposition of unsafe food, re served	turned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preven	tive measures to c	ontro	d the	intr	odu	ction	ofp	atho	gen	, chemicals, and physical objects into foods.			
												TICE						
				00	T=not in compliance Compliance Status	COS=com	ected o		during						R-repeat (violation of the same code provision) Compliance Status	lcos	R	WT
		OUT			Safe Food and Water	1			<u> </u>		-	TUK			Utensiis and Equipment			
	28 29	0	Wate	er and	d eggs used where required ice from approved source		0	0	2	4	5				profood-contact surfaces cleanable, properly designed, and used	0	0	1
H	30	OUT	Varia	ance o	bitained for specialized processing m Food Tomperature Cont		0	0	1	4	6	۰v	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
[]	31	0	Prop		oling methods used; adequate equipr	nent for temperature	0	0	2		47 O Nonfood-contact surfaces clean OUT Physical Facilities			0	0	1		
	32		Plan	t food	properly cooked for hot holding		0				8	0			f water available; adequate pressure		<u> </u>	2
_	33 34	8			thawing methods used eters provided and accurate		8	O O 1 49 O Plumbing installed; proper backflow devices O O 1 50 O Sewage and waste water properly disposed			8		2					
F		OUT			Food identification			-			_	_			es: properly constructed, supplied, cleaned		0	1
Ľ	35	X OUT	Food	1 prop	erly labeled; original container; requir Prevention of Feed Contam		0	0	1			-		-	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
	36	0	Inse	cts, ro	dents, and animals not present	Ination	0	0	2		_	-			entilation and lighting; designated areas used	ŏ	6	1
E	37	鬣	Cont	amina	ation prevented during food preparatio	on, storage & display	0	0	1		-	тих			Administrative Items			
h	38				leanliness		0	0	1	5	15	0	Jurren	t perr	nit posted	0		0
		55		<u> </u>	ths; properly used and stored ruits and vegetables		0	0	1	5	6	0	Aost re	cent	Compliance Status	0 VES		WT
H	39 40		IWAR	·	rans and vegetables		<u> </u>	10	<u> </u>			_			Non-Smokers Protection Act	160	110	
L-	40	O OUT			Proper Use of Utensil	•	-				-	-			THE MELTING AND A DESCRIPTION OF A DESCR	1000		
	_	0 001 0 0	In-us Uten	sils, e	nsils; properly stored quipment and linens; properly stored	, dried, handled	0		1	5	7 8	T	obacc	:o pro	with TN Non-Smoker Protection Act ducts offered for sale	<u>Ж</u> О	0	0
E	40 41	00000	In-us Uten Sing	sils, e le-use	nsils; properly stored	, dried, handled	0	0	1	5		T	obacc	:o pro			0	0
r r Fail	40 41 42 43 44 ure to		In-us Uten Sing Glov	sils, e le-use es us y viola	nsils; properly stored quipment and linens; properly stored /single-service articles; properly store ed properly stions of risk factor items within ten (10)	, dried, handled ed, used days may result in suspe	0 0 0	0 0 0	1 1 1	Servie	8 9	T T ablish	tobacc fobacc	co pro	iducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor	0 0	O O	
Fail	40 41 42 43 44 44	O OUT O O O O O O O O O	In-us Uten Sing Glov	sils, e le-use es us y viole t perm most	nsils; properly stored quipment and linens; properly stored /single-service articles; properly stor ed properly tilons of risk factor items within ten (10) nit. Items identified as constituting immir recent inspection report in a conspicuour	, dried, handled ed, used days may result in suspe werk health hazards shall b s manner. You have the ri	O O O O O	0 0 0 sf you ected	1 1 1 r food	servic	8 9 co est or op	ablish	fobacc fobacc fobac	ermit.	ducts offered for sale roducts are sold, NSPA survey completed	0 0	O O of you	icuour
Fail	40 41 42 43 44 44	O OUT O O O O O O O O O	In-us Uten Sing Glov	sils, e le-use es us y viole t perm most	nsils; properly stored quipment and linens; properly stored visingle-service articles; properly store ed properly ations of risk factor items within ten (10) nit, items identified as constituting immin	, dried, handled ed, used days may result in suspe ent health hazards shall t manner. You have the ri I-14-711, 68-14-715, 68-14-1	O O O O O O O O O O O O O O O O O O O	O O O of you ected reque	1 1 food immed st a he	servic	8 9 ce est or op regare	ablishe eration Sing th	fobacc fobac fobac ment p ns shal is repo	ermit. I ceas	iducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor- e. You are required to post the food service establishment permi- filing a written request with the Commissioner within ten (10) days	O O t in a s	0 0 of you conspi	of this
Fail ser mai rep	40 41 42 43 44 44 44 44 44 44 44 44 44 44 44 44		In-us Uten Sing Glov	sils, e le-use es us y viole t perm most ns 68-	nsils; properly stored quipment and linens; properly stored visingle-service articles; properly store ed properly tions of risk factor items within ten (10) hit. Items identified as constituting immin recent inspection report in a conspicuous 14-703, 68-14-705, 54-79, 68-14-709, 68	, dried, handled ed, used days may result in suspe werk health hazards shall b s manner. You have the ri	O O O O O O O O O O O O O O O O O O O	o o o o o o o o o o o o o o o o o o o	1 1 1 r food immed it a he	5 5 Servic Liately aring	8 9 co est or op regare	ablinity eration ling th	ment p ns shall	ermit. I ceas	Inducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor- ie. You are required to post the food service establishment permi- filing a written request with the Commissioner within ten (10) days Y. Euboucks	0 0	0 0 of you conspi	of this
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(192207 (1041. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cheesecake Factory Restaurant Establishment Number #: 605186804

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
High temp dish machine	Heat		160						
Cloth bucket	QA	0							
Cloth bucket		150							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	38			
Production cooler	20			
Produce cooler	38			
Walk in freezer	12			

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Diced chicken in drawer cooler	Cold Holding	41
Diced eggs in drawer cooler	Cold Holding	38
Rice in steamer	Hot Holding	164
Noodles in drawer cooler	Cold Holding	47
Salmon in drawer cooler	Cold Holding	45
Raw steak in drawer cooler	Cold Holding	45
Chicken out of fryer	Cooking	165
Mashed potatoes in warmer	Hot Holding	152
Diced tomatoes in drawer cooler	Cold Holding	38
Meatballs in walk in cooler dated 6/13	Cold Holding	41
Raw chicken in walk in cooler	Cold Holding	40
Butternut squash soup in warmer	Hot Holding	153
Milk in cheesecake reach in cooler dated 6/9	Cold Holding	39

Total # 5

Repeated # ()

20: Noodles at 47, salmon at 45, and raw steak at 45, all stored in the same cooler on cook line. CA- Ice bags were placed on the food and a repairman will be called to service the unit.

26: Unlabeled chemical spray bottle containing a blue liquid. CA- Bottle was labeled.

35: Unlabeled ingredient bottles containing a white powder and a black powder.

37: Uncovered food in a walk in cooler and walk in freezer.

39: 0 ppm sanitizer in cloth bucket.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cheesecake Factory Restaurant

Establishment Number : 605186804

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 6: Employees observed washing 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: Food source: PFG, Fresh Point, Halperns

- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TCS is good.
- 23: Consumer Advisory is on the 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:

57. 58:

***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 Restaurant Establishment Number: 605186804

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Cheesecake Factory Restaurant
Establishment Number # 605186804

Sources		
Source Type:	Source:	

Additional Comments

Aaron Rose is ServSafe certified through 3/15/24.