



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Cheesecake Factory Restaurant
Address: 2133 Green Hills Village Dr.
City: Nashville
Inspection Date: 06/09/2021
Establishment #: 605186804
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
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 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, Compliance Status, 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: 06/09/2021
Signature of Environmental Health Specialist: Tommy Eubanks Date: 06/09/2021

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 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 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**

Description	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

**Observed Violations**

**Total # 5**

**Repeated # 0**

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.



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**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:
- 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.**

\*\*\*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: Source:

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**Additional Comments**

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