



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: City Café Diner  
Establishment Number #: 605204025

***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)
Triple sink	QA	200	
CL dishwasher	CL	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	38
Salad low boy	40
Servers reach in	39

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Raw salmon (drawers)	Cold Holding	38
Raw chicken (drawers)	Cold Holding	38
Roast beef (drawers)	Cold Holding	38
Cut leafy greens (salad low boy)	Cold Holding	40
Mashed potatoes	Hot Holding	140
Grits	Hot Holding	142
Meat sauce	Hot Holding	147
Pasta (low boy)	Cold Holding	39
Wings (walk in)	Cold Holding	70
Chicken pot pie (walk in)	Cold Holding	38
Dairy (walk in)	Cold Holding	38
Raw chicken (walk in)	Cold Holding	40
Sliced tomatoes (low boy line)	Cold Holding	47
Pico (low boy line)	Cold Holding	49
Sliced ham (low boy line)	Cold Holding	47

### Observed Violations

Total # 5

Repeated # 0

20: Line low boy cold holding TCS foods 47-49°F. TCS foods in cold holding must be 41°F or below. PIC placed all foods in low boy on heavy ice bath.

37: Bagged onions, other raw produce stored on floor near can wrack. All food must be stored at least 6' inches off the ground to help prevent contamination.

41: Grill utensils stored in stagnant dirty water. Utensils must be stored in a well with running water to help prevent microbial growth.

53: Wall in poor repair in chemical room.

54: Employee drinks stored on food contact surfaces upon inspector arrival.

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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: (IN): good handwashing observed.
- 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: (IN): Food from approved sources.
- 10: (NO): No food received during inspection.
- 11:
- 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 products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN): TCs foods observed cooling within 6 hour time procedure. Majority of cooling foods were housed in walk in cooler. See temperatures.
- 19: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (IN): Advisory located 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:
- 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**