



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name Centennial Cafe
Address 5207 Centennial Blvd
City Nashville
Inspection Date 05/13/2024
Risk Category 01
Number of Seats 46

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

Signature of Person In Charge: [Signature] Date: 05/13/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/13/2024

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

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.
- *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)
Low temp dishmachine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	34
Reach-in freezer	-2
Reach-in fridge (servers)	42
Reach-in fridge 1	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Ham (reach-in fridge)	Cold Holding	37
Mac and cheese (microwave)	Hot Holding	99
Sliced tomatoes (prep cooler)	Cold Holding	38
Burger (grill)	Hot Holding	161
Milk (servers' reach-in fridge)	Cold Holding	48
Grilled chicken (above grill)	Cooling	98

Observed Violations

Total # 5

Repeated # 0

18: Mac and cheese on top of microwave and grilled chicken above the grill out of temperature. Person in charge states that they were recently cooked and need to be placed in the fridge to cool. CA: mac and cheese and chicken placed in reach-in fridge to cool

20: Reach-in fridge for servers has no thermometer, milk inside @ 48F. Left probe thermometer inside, reach-in fridge @ ~42F. CA: dial on inside of fridge was set to "cold" (lowest setting), advised Person in charge to keep fridge colder since the servers are constantly opening/closing it. Dial set to a colder temperature. Will check reach-in fridge during follow-up within 10 days

34: Missing thermometer in servers' reach-in fridge and non-working thermometer in servers' reach-in freezer

37: Grease build-up on fryers and grill

53: Grease build-up on floor and wall behind appliances



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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: No employees observed washing hands during inspection.
- 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: Establishment does not cool tcs foods
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 19: Proper hot holding temperatures were observed (=135 F)
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper Time as a Public Health Control (TPHC) policy and time stamps present
- 23: Proper consumer advisory 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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