

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Centennial Cafe Remanent O Mobile Establishment Name Type of Establishment 5207 Centennial Blvd O Temporary O Seasonal Nashville Time in 09:05 PM AM/PM Time out 09:50: AM AM/PM

05/13/2024 Establishment # 605245656

Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 46 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=c	юп	ecte	d on-si	te c
					Compliance Status	COS	R	WT					
	IN	OUT	NA	NO	Supervisien					I	IN	оит	N
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0	0	~
	IN	OUT	NA	NO	Employee Health				1 1	17	*	0	(
2	ЭK	0			Management and food employee awareness; reporting	0	0		ΙГ	T			
3	×	0			Proper use of restriction and exclusion	0	0	5	П	ı	IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18	0	X	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 17	19	黨	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	7	100	0	黛	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				7	न	200	O	7
6	ᇓ	0		0	Hands clean and properly washed	0	0		H	22	×	0	
7	920	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ιľ	-	200		,
′	500	0	•	-	alternate procedures followed	0	_			I	IN	OUT	N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	×	0	-
	IN	OUT	NA	NO	Approved Source				ΙĽ	~	\sim	_	_`
9	黨	0			Food obtained from approved source	0	0		П	Т	IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0	1	ΙF	14	0	0	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	^1	0	•	100
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	T	IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				1 17	:5	0	0	8
13	築	0	0		Food separated and protected	0	0	4	1 17	6	懲	0	Ť
14	1	ō	ō		Food-contact surfaces: cleaned and sanitized	ō	ō	5	ı	1	IN	OUT	N
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	0	8

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		X	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	×	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	
34	×	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
	_	Gloves used properly	0	0	_

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of the SILL

05/13/2024 \sim \sim 05/13/2024

Date Signature of Environmental Health Specialist

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

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								
erature (Fahrenheit)								

Equipment Temperature						
Description Temperature (Fahre						
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

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.

Establishment Number: G05245666 Comments/Other Observations (cont'd) Additional Comments (cont'd) Edditional Comments (cont'd) Edditional Comments (cont'd) Edditional Comments (cont'd)	Establishment Information	
Establishment Number: 605245656 Comments/Other Observations (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605245656	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
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Establishment Information								
Establishment Name: Centennial Cafe								
Establishment Number # 605245656								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								