



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



***Establishment Information***

Establishment Name: CEDARS RESTAURANT

Establishment Number #: 605246064

***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)
3 compartment sink	Chlorine		

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Cold holding table	40
Prep cooler	40
Reach in freezer	1

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Potato wedges	Hot Holding	100
Tomatoes	Cold Holding	43
Cabbage	Cold Holding	41
Lettuce	Cold Holding	43
Lamb	Cooling	76

### Observed Violations

Total # 7

Repeated # 0

13: Raw eggs stored on very top shel of cooler over ready to eat food. Container of raw chicken stored over container of raw beef.

19: Food sitting on grill is not maintaining a temperature of 135 degrees Fahrenheit or above. (Potato wedges. )

20: Back see through cooler is not maintaing a proper cold holding temperature of 41 degree Fahrenheit or below.

34: No thermometer observed in deep freezer.

35: Unlabeled containers of food.

37: Box of tomatoes stored on the floor. Food must be stored at least 6 inches off the floor.

38: Employee is not wearing a hair restraint

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***Comments/Other Observations***

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\*\*\*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**

I recommend "Time as a Public Health" to person in charge. He had potatoes sitting out ,but it was not hot held nor cold held and he told me that the potatoes are usually gone within two hours.

From now on he told me he will cool them down then place them inthe cooler.