# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Carlor Provide State																			
Establishment Name						_	Tvr	ve of i	Establi	shme	O Farmer's Market Food Unit  Ant  O Permanent O Mobile	5	/						
Add	ress				694 N. Germantown PKWY Suite 64     Type of Establishment     O Temporary     O Seasonal														
City					Cordova Time in 12:50 PM AM / PM Time out 02:00: PM AM / PM														
		n Da	rte	(	02/09/20	023 Establishment #						_							
Puŋ	pose	of In	spect		Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other			
Risi	Cat	egon	y		<b>O</b> 1	第2	03			04				Fo	ilow-	up Required 巍 Yes O No Numb	or of Seat	s 4(	2
		R														to the Centers for Disease Control and Pr	eventio		
	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																		
				_		atus (IN, OUT, NA, HO) for	each numbered Hem	. For		mark	ed OU	т, т	irk CC	38 or R	for e	ach Item as applicable. Deduct points for category or a		y.)	
IN	⊨in c	ompili	ance			iance NA=not applicable mpliance Status	NO=not observe	d COS	R		S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code Compliance Status		6 R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Roheating of Time/Temperate	re l		
1	鬣	0			Person in charge performs duties	e present, demonstrates i	knowledge, and	0	0	5	16	12	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	- 0	10	
,	IN XX		NA			Employee Health d food employee awaren	ess: reporting	0			17	0	Ó		×	Proper reheating procedures for hot holding		8	1°
	Â	ŏ				striction and exclusion	ess, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control			
	IN		NA			lood Hygionic Practic						×	0	0		Proper cooling time and temperature		0	
4	邕	0				asting, drinking, or tobacco om eyes, nose, and mouth		00	0	5		00	高度	0	0	Proper hot holding temperatures Proper cold holding temperatures	0		- 1
	ÎN	our	NA	NO		nting Contamination b		0		-	21	×	ő		0	Proper date marking and disposition		10	- 5
6	黛	0				d properly washed		0	0		22		0	X	0	Time as a public health control: procedures and reco	rds C	_	1 1
7	8	0	0		No bare hand co alternate proced	ontact with ready-to-eat fo Jures followed	ods or approved	0	0	5		IN	OUT	NA		Consumer Advisory		1	
	×		NA			nks properly supplied and Approved Source	accessible	0	0	2	23	0	0	策		Consumer advisory provided for raw and undercook	d o	0	4
	高		NA	_	Food obtained fr	rom approved source		0	0		H	IN	OUT		NO	food Highly Susceptible Populations		-	
10	0	0	0	$\gtrsim$	Food received a	t proper temperature		0	0		24	0	0	×		Pasteurized foods used; prohibited foods not offered	- 0	0	5
	×	_	X	_		ndition, safe, and unadult is available: shell stock ta		0	0	5	-		OUT		110			10	Ľ
	0	0	AA NA	0	destruction	tection from Contamin		0	0		~	IN			NO	Chemicals			
		23		NO	Food separated		ation	0	0	4	29	<b>図</b> 刻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		8	5
14	X	õ	Ō			rfaces: cleaned and sanit			Ō					NA	1000	Conformance with Approved Procedures			
15	篾	0			Proper disposition served	on of unsafe food, returne	d food not re-	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Pract	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foo	ls.		
										ar.			ĪCE	3					
				00	Find in complianc	e mpliance Status	COS=corre	cled or COS	n-site	during WT	inspe	ction				R-repeat (violation of the same code provi Compliance Status		র চ	WT
		OUT			Saf	e Food and Water		000				0	UT			Utensils and Equipment		<u> </u>	1
2	8 9	8	Past	eurize	d eggs used who ice from approv	ere required		0	0	1	45	5 (				infood-contact surfaces cleanable, properly designed and used	0	0	1
_	0	0	Varia		btained for spec	ialized processing method	\$	ŏ	ŏ	1	40		-			g facilities, installed, maintained, used, test strips	6	10	1
	_	ουτ	_			Temperature Control				_	47		_			tact surfaces clean		_	
3	1	0	contr		oling methods us	ed; adequate equipment f	for temperature	0	0	2	4/	_	UT	omoor	u-cor	Physical Facilities		10	
	2				properly cooked			0	0	1	48	5 0	0  -			f water available; adequate pressure		0	
	3				thawing methods sters provided an			0	0		49	_	_			stalled; proper backflow devices	0		
- 3	4	â		nome		od identification		0	0	1	50	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	0		
3	5	522	Food	prop	erly labeled; orig	inal container; required re	cords available	0	0	1	52	_	_			use properly disposed; facilities maintained	0		1
		OUT			-	n of Food Contaminati		-	-	_	53		-	-		lities installed, maintained, and clean	-	-	1
3	6	0	Insec	ts, ro	dents, and anima	als not present		0	0	2	54	_	-			entilation and lighting; designated areas used	0	_	-
3	7	X	Cont	amina	ition prevented d	luring food preparation, st	orage & display	0	0	1		0	UΤ			Administrative Items			
3	_				leanliness			0	0	1	55				-	nit posted	0	0	•
3	_				ths; properly use ruits and vegetab				2		54	5 (	0 1	lost re	cent	Compliance Status		0	WT
-	0	OUT	_	ning fi		er Use of Utensils		0	0	1						Non-Smokers Protection Act	TE	91.40	T WT
4	1	0	In-us		nsils; properly sto	bred			0		57					with TN Non-Smoker Protection Act	2	8	
	23	8	Uten	sils, e	quipment and lin (single-service a	ens; properly stored, drie rticles; properly stored, us	d, handled		0		58	-				ducts offered for sale oducts are sold, NSPA survey completed	- 2		•
		ž.	OT-	- 490	anger antroad	increa, property stored, of	ere d	×	1×1	÷			11	10000	~~ pr	saves are and, not reading sufficients			i

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 4-5-329.

A A A A A A A A A A A A A A A A A A A	02/09/2023	(Ja Shh
Signature of Person In Charge	Date	Signature of Environmental Health Specialist

44 O Gloves used properly

02/09/2023

SCORE

Date

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

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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(19220) (1007, 0-10)	Please call (	) 9012229200	to sign-up for a class.	104 025

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



Establishment Information						
Establishment Name: CEDARS RESTAURANT						
Establishment Number # 605246064						

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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 # ()

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 degress 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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## Establishment Information

Establishment Name: CEDARS RESTAURANT Establishment Number : 605246064

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.

Establishment Information Establishment Name: CEDARS RESTAURANT Establishment Number : 605246064

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: CEDARS RESTAURANT Establishment Number #: 605246064

Sources		
Source Type:	Source:	

# 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 in he cooler.