# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Addr					995 INDUSTRIAL				_	Тур	be of	Establ	ishme	O Temporary O Seasonal			
City					Smyrna Time i	, 12	2:5	4 F	M	A	M/P	мті	me o	ut 01:49; PM AM/PM			
Insp	artis	on I	Date		04/09/2024 Establishment # 60524998					_				··· · · · ··· · · · · · · · ·			
			Inspe		Routine O Follow-up O Complain			O Pr		-	-		Cor	nsultation/Other			
Risk					O1 102 O3			04		,				up Required O Yes 鏡 No Number of S	Seats	30	9
					ors are food preparation practices and employee			* mo				y rep	ortec	to the Centers for Disease Control and Prever		_	
				85 0	ontributing factors in foodborne illness outbreal FOODBORNE ILLNESS R												
		¢	Mark d	enigne	ted compliance status (IN, OUT, HA, HO) for each numbered He										egory.		
IN	in c	:om	pliance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R	_	»s=∞ Γ	recte	d on-t	site dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
	IN	ou	JT NA	NO	Supervision					IN	001	NA	NO	Cooking and Reheating of Time/Temperature		_	
	邕				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		22	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
		OL	JT NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	-
	×		_		Proper use of restriction and exclusion	0	0	5		IN		NA		a Public Health Control			
4	IN XX	OL C	JT NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18 19	民業	0	8	_	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5		C		0	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	ŏ	ŏ	5	20	12	0	0		Proper cold holding temperatures Proper date marking and disposition	0	8	5
	×	Č			Hands clean and properly washed	0	0		22		ŏ	x		Time as a public health control: procedures and records	ō	ŏ	
	X	_		0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT		-	Consumer Advisory		-	
	IN	OL	JT NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	<u>宗</u>	0		152	Food obtained from approved source Food received at proper temperature	0	0			IN	OUT	-	NO	Highly Susceptible Populations			
11	×	0	2		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	O	C	JT NA	-	destruction	0	0		25	IN O	001	NA		Chemicals Food additives: approved and properly used	0	0	
13	2	C	0 0		Food separated and protected		0		26	嵐	0		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
	_	_	0	-	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0			-	IN	-	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			5
15	~	C			served	<u> </u>	0	2	21	~	0	0		HACCP plan	v	٥	0
				God	od Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
								Ξ/A				3		R-repeat (violation of the same code provision)			
				0	Tend in compliance COSecon				1000	0/10/01				Compliance Status	COS	R	WT
20			œ	00	T=not in compliance COS=corr Compliance Status	COS	R				MIT I			Itenalls and Englangent			1
2	_		> Pas	teuriz	Compliance Status Safe Food and Water ed eggs used where required	0	0	1	4					Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
- 30	9	000	Pas Wa Var	teuriz ter and	Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods	0	8	1	4	5	0	onstru	icted,	nfood-contact surfaces cleanable, properly designed, and used	0	0	
	9	0000	р Pas VVa Var л	teuriz ter and iance	Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control	0000	000	1 2 1	4	5	0   0	onstru Varew	icted, ashin	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0	1
31	9 D	0000	Pas Wa Var JT Pro con	teunzi ter and iance per co trol	Compliance Status Sate Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature	0 0 0 0	000	1 2 1 2 2	4	5 6 7		onstru Varew Nonfoo	ashin d-cor	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0	0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	th at the county health department.	RDA 625
(19220) (1924. 0=10)	Please call (	) 6158987889	to sign-up for a class.	NDR 021

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



Establishment Information					
Establishment Name: CHEDDARS CASUAL CAFE					
Establishment Number #: 605249986					

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 wenty-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.	
Sarage 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 comp sink not set up Dish machine	CI Heat		160					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	37				
Walk in freezer	10				

Food Temperature			
Description	State of Food	Temperature ( Fahrenheit	
Salsa front line cooler	Cold Holding	38	
Broccoli cheese soup front steam well	Hot Holding	150	
Ribs oven	Cooking	180	
Raw chicken make line stove ric	Cold Holding	40	
Raw beef make line stove ric	Cold Holding	40	
Sliced tomatoes make line cooler	Cold Holding	39	
Cole slaw make line cooler	Cold Holding	40	
Fried chicken tenders warmer	Hot Holding	140	
Broccoli cheese soup HCCP 4 hrs wic	Cooling	42	
Cooked pork wic	Cold Holding	39	
Raw chicken wic	Cold Holding	38	

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



#### Establishment Information

Establishment Name: CHEDDARS CASUAL CAFE

Establishment Number : 605249986

#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Management awareness
- 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: Excellent hand washing!

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 food source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: See food temps. Discussed cooking temps.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps. Foods cooling were within proper temp range.
- 19: See food temp. Hot holding foods were within proper temp range
- 20: See food temps. Cold holding foods were within proper temp range
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Menu is compliant with advisory and foods properly marked
- 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: Compliant with HACCP plan. See field verification checklist attachment. Discussed critical limits, monitoring, training logs.
- 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.

# Establishment Information

Establishment Name: CHEDDARS CASUAL CAFE Establishment Number : 605249986

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: CHEDDARS CASUAL CAFE Establishment Number # 605249986

Sources Source Type: Food Source: Mclane Source Type: Water Smyrna city Source: Source Type: Source: Source Type: Source: Source: Source Type: Additional Comments Csusa2140@darden.com Excellent job!