



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: City Cafe East
Address: 1455 Lebanon Rd.
City: Nashville
Inspection Date: 04/24/2024
Establishment #: 605205932
Embargoed: 3
Purpose of Inspection: Routine
Risk Category: 1
Number of Seats: 96

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signatures and dates for Person In Charge and Environmental Health Specialist.

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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 temperature dishwasher	Cl	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler meat	38
Reach in cooler milk	38
Warming cabinet	160
Reach in freezer	-7

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken in Reach in cooler meat	Cold Holding	38
Cooked turkey in Reach in cooler meat	Cold Holding	39
Chicken and dumpling mix in Reach in cooler milk	Cold Holding	38
Milk in Reach in cooler milk	Cold Holding	40
Raw fish in Reach in cooler milk	Cold Holding	36
Cooked rice on prep table	Cold Holding	74
Cooked eggs in Reach in cooler milk	Cooling	54
Cooked fish in warming cabinet	Hot Holding	156
Cooked pork in warming cabinet	Hot Holding	165
Mashed potatoes in warming cabinet	Hot Holding	169
Smothered chicken on line	Hot Holding	157
Cooked beef patty on line	Hot Holding	139
Cooked beans on line	Hot Holding	174
Cooked ham on line	Hot Holding	137
Boiled eggs on ice	Cold Holding	41

Observed Violations

Total # 10

Repeated # 0

- 13: Raf fish stored over cooked chicken and dumplings un Reach in cooler milk. Corrective action - trained and moved.
- 20: Rice on prep table at 74° F for 3 hours. Corrective action - trained on proper cold holding temperatures and 3 lbs embargoed
- 20: Front Reach in cooler reading 54°, corrective action -cooked boiled eggs and raw shell eggs in front Reach in cooler just placed in cooler moved to back Reach in cooler . Cooler can not be used to hold TCS foods until repaired.
- 21: Several cooked foods made 2-3 days ago not date-marked. Corrective action - Person In Charge date marked
- 36: Back door propped open allowing pests inside
- 36: Dead mouse present under storage shelving. Excessive buildup of mouse droppings on and under storage shelving. Traps are observed and Person In Charge stated that he has a professional pest control company but plans on getting a new one. Additional pest control required for mice. Pest control receipt to be sent via email. Double sanitize all surfaces on shelving.
- 45: Reach in cooler shelves are heavily rusted.
- 47: Excessive buildup of debris and feces on storage shelving.
- 47: Excessive buildup of food debris on prep table shelves and containers .
- 53: Excessive buildup of dust on ceiling and vents in kitchen .



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Person In Charge has knowledge of symptoms and illnesses
- 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: Employees have good hand washing practices
- 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:
- 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.
- 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: No foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooked eggs in Reach in cooler milk at 54° after cooling for 1.5 hours.
- 19: See temperature log.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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: Food Source: Sysco

Source Type: Food Source: Sams

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Additional Comments

Time as a Public Health Control discussed and paper work given out.