TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100	- AL	A. C.																		
Eete	hlich		t Nar		City Cafe											Farmar's Market Food Sermanent O Mo		9			
Add		imen	r, rvar	THE	113 E. Main	Street					_	Тур	xe of E	Establi	shme	O Temporary O Sea					
City	033				Murfreesbor	0	Time in	11	.:3	8 A	M	A	M/P	и ти	me or		M / PM				
Insp	ectio	n Da	te		04/03/202	24 Establishment #						_	d 0		110 01	··· /					
			spec		Routine	O Follow-up	O Complaint			- O Pr			-		Cor	nsultation/Other					
Risk	Cab	egon	y		01	882	03			04				Fo	low-	up Required O Yes	氨 No	Number of S	eats	90	
		R	isk I													to the Centers for Dise control measures to pre		and Prevent			
						FOODBORN	E ILLNESS RA	SK F	ACTO	orts	AND	PU	BLIC	HEA	LTH	INTERVENTIONS					
IN	in cr	(C) ilame		algaa		e (IN, OUT, NA, NO) for ea ce NA=not applicable	NO=not observe		ltema							ach item as applicable. Deduc spection R=repeat (v	t points for onto iolation of the sa)	
_	_		_			liance Status	NO-IN COSTI	cos	R	-	Ē		u urra		- y	Compliance Stat	U 6			R	WT
	-	OUT	NA	NO	Person in charge pr	Supervision resent, demonstrates kn	owledge, and	-		_		IN	ουτ	NA	NO	Cooking and Reheating Control For Safe					
		O OUT	NA	NO	performs duties	Employee Health		0	0	5		凉 0	0	0		Proper cooking time and tem Proper reheating procedures			0	00	5
2	X				Management and for Proper use of restri	ood employee awarenes	ss; reporting		0	5		IN	олт			Cooling and Holding, Da	te Marking, a	nd Time as	-	_	
3	~ ~	-	NA	NO	,	d Hygienic Practices		0	0	_	18	0	0	0	X	Public Here Proper cooling time and temp			0	o	
4	区区	0				ng, drinking, or tobacco eyes, nose, and mouth	use	0	0	5	19	X	0	0		Proper hot holding temperatu Proper cold holding temperat	res		00		-
	ÎN (out O	NA	NO		ng Contamination by	Hands	0			21	12	0	0		Proper date marking and disp	position		0	0	5
		0	0	ŏ		ct with ready-to-eat foo	ds or approved	0	0	5	22	O	O	NA		Time as a public health contr Consumer		and records	0	0	
8	×	0	NA			properly supplied and a Approved Source	accessible	0	0	2	23	_	0	12	no	Consumer advisory provided food		dercooked	0	0	4
9	黨	0			Food obtained from	approved source		0				IN	OUT	NA	NO	Highly Suscepti	bie Populatio	ns			
10 11		0	0	8		tion, safe, and unadulter		0	0	5	24	0	0	×		Pasteurized foods used; pro?	iibited foods no	t offered	0	0	5
		0	X	0	destruction	vailable: shell stock tage		0	0			IN	OUT				icals				
			NA	NO	Food separated and	tion from Contamina d protected	tion	0	0	4	25 26	0 炭	0	X		Food additives: approved and Toxic substances properly id			0	0	5
14	×	0	0]		ces: cleaned and sanitiz of unsafe food, returned			0			IN		NA		Conformance with A Compliance with variance, sp					
15	2	0			served	a unalle rood, retarried	lood not re-	0	0	2	27	0	0	8		HACCP plan	actineed proce	ias, and	0	0	5
				Goo	d Retail Practic	es are preventive n	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physic	al objects in	to foods.			
				0	T+not in compliance		COS=corre	600						3		R-repeat (violation	m of the same of	via novision)			
		OUT			Comp	liance Status			R		É		UTI		_	Compliance Str Utensils and Equi	tus		COS	R	WT
2	8	0	Past	eurize	ed eggs used where ice from approved s	required		0	8	1	4	_	n F			nfood-contact surfaces clean and used		esigned,	0	0	1
3	>		Varia		obtained for specializ	ted processing methods		ŏ	ŏ	1	4	6	- ř			g facilities, installed, maintain	ed, used, test s	trips	0	0	1
3	_	0	Prop			adequate equipment fo	r temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean			0	0	1
3		-	contr Plan		properly cooked for	hot holding		0		1	4		UT O ⊦	lot and	f cold	Physical Facilit water available; adequate pr			0	o	2
3			<u> </u>		thawing methods us eters provided and a			0	0	1	4	_	_			stalled; proper backflow device waste water properly dispose			_	0	2
	-	OUT				Identification				<u> </u>	5	1	-			es: properly constructed, supp				0	1
3		O OUT	Food	1 prop		container, required record Food Contamination		0	0	1	5		-	-		use properly disposed; facilitie lities installed, maintained, an			0	0	1
3	-		Inse	cts, ro	dents, and animals		•	0	0	2	5		-			ntilation and lighting; designal			0	0	1
3	,	0	Cont	tamina	ation prevented durin	ng food preparation, stor	rage & display	0	0	1		0	υт			Administrative in	tems				
3	_	-	-		leanliness			0	0	1		_				nit posted			0	0	0
3	_				ths; properly used a ruits and vegetables				0	1	5	6	0 1	lost re	cent	Compliance Sta	tus		O YES	O NO	WT
4	_	OUT O	in-us	e ute	Proper nsils; properly stored	Use of Utensils		0		1	5	7	- 0	ompli	ance	Non-Smokers P with TN Non-Smoker Protecti			x	0	
4		0	Uten	sils, e	quipment and linens	; properly stored, dried, les; properly stored, use		0	0	1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey			00	0	0
4	_				ed properly		-		ŏ										-	-	
servi	ce es	tablis	shmer	st perm	nit. Items identified as	constituting imminent hea	ith hazards shall be	corre	cted i	mmed	ately	or op	eration	ns shall	ceas	Repeated violation of an identic e. You are required to post the fi	ood service estat	lishment permit	in a c	onspi	cuous
						rt in a conspicuous manne 4-708, 68-14-709, 68-14-711				t a hei	ning r	egard	ing th	is repo	nt by f	fling a written request with the C	ommissioner with	sin ten (10) days	of the	date	of this
\mathcal{E}	\rightarrow	V	e	l	100	77	04/0)3/2	024	1					$\boldsymbol{\mathcal{Y}}$			C)4/C)3/2	024
Sigr	atur	e of	Pers	ion In	Charge					Date						ental Health Specialist					Date
_						,										ealth/article/eh-foodservic	e ****				
PH-2	267 (Rev.	6-15))		Pree food safety Please	-			987						inty health department. p for a class.				RD	A 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: City Cafe Establishment Number #: 605244680

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)						
Dish machine 3 comp set up	CI CI	50 100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Breakfast pc	38					
Lunch pc	38					
Ric	39					
Wic	40					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes in breakfast pc	Cold Holding	39
Deli ham in lunch pc	Cold Holding	40
Cabbage roll on steamer	Hot Holding	145
Roast beef on steamer	Hot Holding	150
Deviled eggs in ric	Cold Holding	40
Cooked sausages in wic	Hot Holding	41
Ground beef in wic	Cold Holding	41
Cooked burger	Cooking	190

Observed Violations	
Total #	
Repeated # 0	
53: Walls ansd ceiling in poor repair	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: City Cafe

Establishment Number : 605244680

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Pic has knowledge

- 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: Good hand washing observed.

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: All tcs foods were cooked to minimum temp requirements unless it was a cook to order.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection
- 19: All tcs foods held during inspection were 135 degrees pr higher
- 20: All tcs foods held during inspection were 41 degrees or less.
- 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: (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: 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: City Cafe

Establishment Number: 605244680

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: City Cafe

Establishment Number #: 605244680

Sources								
Source Type:	Food	Source:	Palmers, hawlsey					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments