

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEAL **FOOD SERVICE**

SEE DEPAKIMENI	OF HEALTH	
ESTABLISHMENT	INSPECTION	REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile O Temporary O Seasonal SCORE

Nashville City Inspection Date

1808 8th S. Ave.

Centennial Adult Care Center

Time in 12:20 PM AM/PM Time out 12:25: PM AM/PM

04/09/2024 Establishment # 605146838 Embargoed 0

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 20 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					d		C
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN		NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			oper disposition of unsafe food, returned food not re- ved		0	2

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory	Consumer Advisory		
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive me ures to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			G00	D R	ETAI	L PRA	CTIC	2.)
		OUT=not in compliance COS=con				inspecti	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	_	Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0		40	_	con
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				140		***
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nor
31	١,٠	control	"	١٠	ľI		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification	1	_		51	100	Toil
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	O	1			

		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	782	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h ten (10) days of the date of the 14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

04/09/2024

Date Signature of Environmental Health Spec

04/09/2024

Signature of Person In Charge

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Centennial Adult Care Center									
Establishment Number #: 605146838									
NSPA Survey – To be completed if									
Age-restricted venue does not affirmatively rest 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-S	moking" symbol are not cons	picuously posted at ever	ry entrance.						
Garage type doors in non-enclosed areas are r	not completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed	or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fahr	ranhalfi					
Decomption			reinperature (Fair	eillieit)					
			1						
Food Temperature									
Description		State of Food	Temperature (Fah	renhelt)					
			1						

bserved Violations	
otal # 2 epeated # 0	
epeated # 0	
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3:	
See page at the end of this document for any violations that could not be displayed in this space.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Comments/Other Observations	
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Additional Comments	

See last page for additional comments.

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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							