

Signature of Person In Charge

City

Spring Hill

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit China One Permanent O Mobile Establishment Name Type of Establishment 4886 Port Royal Rd,, STE 120 O Temporary O Seasonal Address

10/05/2021 Establishment # 605210145 Embargoed 0 Inspection Date

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

Number of Seats 24 Risk Category О3 Follow-up Required O Yes 疑 No

Time in 11:12; AM AM / PM Time out 11:16; AM

compliance	OUT=not in compliance	NA=not applicable	NO=not observed	COS=corrected on-site during inspection	R*repeat (violation of the s	same code provision)
	Complia	nce Status	cos	RWT	Compliance Status	COS R WT

10	<b>e</b> −in c	umpa	ance		OUT-not in compilance NA-not applicable NO-not observe	70		
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	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	٥
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
		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	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	ĸ	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	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	24	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			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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				ed on-site during inspection R-repeat (violation of the same code pi COS R WT Compliance Status							_	Ξ
Compliance Status			cos	R	W	T			Compliance Status	COS	R	١,
	OUT	Safe Food and Water			_			OUT	Utensiis and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	18	8	+ 3	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
30		Variance obtained for specialized processing methods	ŏ	ŏ	Ħ	H	<b>—</b>	_		1.	⇟	⊢
	OUT					┪	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
31	912	Proper cooling methods used; adequate equipment for temperature	То	То	T,	7	47	凝	Nonfood-contact surfaces clean	0	0	Г
31	~	control	١ -	١٧	Ι΄	١,		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	T	П	48	0	Hot and cold water available; adequate pressure	0	ТО	Г
33	0	Approved thawing methods used	0	0	1	П	49	0	Plumbing installed; proper backflow devices	0	0	Г
34	0	Thermometers provided and accurate	0	0	1	П	50	0	Sewage and waste water properly disposed	0	0	Г
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	Е
35	×	Food properly labeled; original container; required records available	0	0	7	П	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	Г
	OUT	Prevention of Food Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	Г
36	0	Insects, rodents, and animals not present	0	0	1	ž	54	0	Adequate ventilation and lighting; designated areas used	0	0	
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	٦		OUT	Administrative Items			
38	0	Personal cleanliness	0	Т	T	П	55	0	Current permit posted	0	То	Г
39	0	Wiping cloths; properly used and stored	0	0	T,	╗	56	0	Most recent inspection posted	0	0	1
40		Washing fruits and vegetables	0	0	1	П			Compliance Status	YES	NO	V
	OUT	Proper Use of Utensils							Non-Smokers Protection Act			
41	120	In-use utensils; properly stored	0	10			57		Compliance with TN Non-Smoker Protection Act		10	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0		1	58	]	Tobacco products offered for sale		0	
43		Single-use/single-service articles; properly stored, used	0	_			59		If tobacco products are sold, NSPA survey completed	0	0	1_
44	0	Gloves used properly	0	ТО	1	1						

sicuous manner. You have the right to request a h n ten (10) days of the date of th

10/05/2021 10/05/2021

Date Signature of Environmental Health Specialist

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9315601182 Please call ( to sign-up for a class.

Date

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



Establishment Information
Establishment Name: China One
Establishment Number #:  605210145

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 ( Fahrenhelt)				
			1				

Equipment Temperature					
Description		Temperature (Fahrenheit)			

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



Establishment Information	
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Comments/Other Observations	
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# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: China One Establishment Number: 605210145	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Sources		
Source Type:	Source:	
Additional Comments		