TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

10	1000	1111	and the second		China One									O Fermer's Market Food Unit			
Esta	blis	hmen	t Nar	me	China One					Тур	xe of E	Establi	shme	O Farmer's Market Food Unit ant O Mobile		Ć	
Add	ress				4886 Port Royal Rd,, STE 120				_					O Temporary O Seasonal			
City										_			ne ou	л <u>11:39</u> : <u>АМ</u> ам/рм			
Insp	ectio	on Da	ate		10/24/2023 Establishment # 605210	145		_	Emba	argoe	d 0						
Purp	ose	of In	spec	tion	Routine O Follow-up O Comp	laint		O Pr	əlimin	ary		0	Cor	sultation/Other			
Risk	Cat	tegor			O1 X2 O3	una halu		04						up Required X Yes O No Number of S to the Centers for Disease Control and Preven	seats	24	
														control measures to prevent illness or injury.	cion		
		(1)	urik de		FOODBORNE ILLNES: ted compliance status (IN, OUT, NA, NO) for each numbered									INTERVENTIONS ach litem as applicable. Deduct points for category or subcat	HEATT.		
IN	∘in c	ompli			OUT=not in compliance NA=not applicable NO=not ob	served		cc						pection R=repeat (violation of the same code provis	ion)		
	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT	H				NO	Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	展	0			Person in charge present, demonstrates knowledge, an	d o	0	5	10	IN	OUT			Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health					00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	ő	00	5
	風覚	0 0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
_		OUT	NA	NO	Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0		
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19 20	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	
		OUT	NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0		\neg	21	12	0	0		Proper date marking and disposition	0	0	ə
-	Ň		0	ō	No bare hand contact with ready-to-eat foods or approv alternate procedures followed		0	5	22	O	O	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	ουτ	NA	NO	Highly Susceptible Populations			
10 11			0		Food received at proper temperature Food in good condition, safe, and unadulterated	0	00	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals			
		OUT		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0	0 123	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures t	o contro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								ET/A				3					
			_	00	Compliance Status	corrected o		WT	inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2		OUT	_	eurize	Safe Feed and Water ed eggs used where required		0		4		NUT O F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				lice from approved source obtained for specialized processing methods	8	00	2	4	+	- 0			and used	0	0	
		OUT	_	er co	Feed Temperature Centrel oling methods used; adequate equipment for temperature	0			4	_	-			g facilities, installed, maintained, used, test strips tact surfaces clean	0	0	1
3		0	cont	rol		0	0	2		0	UT			Physical Facilities			
3	_				property cooked for hot holding thawing methods used	0	0		4	_				water available; adequate pressure talled; proper backflow devices	00	0	2
3	4	O		mom	eters provided and accurate Food Identification	0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	d prop	erly labeled; original container; required records available	e O	0	1	5	2	0 0	larbag	e/refu	se properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination	-				-+-				ities installed, maintained, and clean	0	0	1
3	-	-	-		dents, and animals not present	0	0	2	5	-	-	dequa	de ve	ntilation and lighting, designated areas used	0	0	1
3					ation prevented during food preparation, storage & displa		0	1			UT			Administrative items			
3	-	Ó	Wipi	ng cic	cleanliness ths; properly used and stored	0		1	5	_	_		-	it posted inspection posted	0	0	0
4	0	0 OUT		hing f	ruits and vegetables Proper Use of Utensils	0	0	1	F		_		_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_	0	In-us		nsils; properly stored equipment and linens; properly stored, dried, handled	- 8	0	1	5					with TN Non-Smoker Protection Act ducts offered for sale	X	읭	0
4	3	0	Sing	le-use	Asingle-service articles; properly stored, used ed properly	0	8	1	5	9				oducts are sold, NSPA survey completed	ŏ		Ť
_	-		-						servic	o est	ablishe	nent pe	ermit.	Repeated violation of an identical risk factor may result in revo-	ation	of yos	ar food
servi	ce e	stablis	shmer	nt perm	nit. Items identified as constituting imminent health hazards sl	hall be corre	cted i	immed	ately	or op	eration	is shall	cease	e. You are required to post the food service establishment permilling a written request with the Commissioner within ten (10) days	t in a c	onsp	icuous
repo	n. T.	CA	sectio	ns 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68					P		Λι		2			
L	5	Ĺ	Ć	ン		.0/24/2			_	6	ン	H	σ	rital Health Specialist	10/2	24/2	
Sigr	natu	re of	Pers	ion In	Charge			Date	Si	gnatu							Date
					**** Additional food safety information	can be fo	ound	on ou	r wet	osite,	http	://tn.g	ow/h	eaith/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 62		
Prezzon (new. 0-10)	Please call () 9315601182	to sign-up for a class.	1000

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.	
onowing observed where showing is pronoted by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp sink (not set up)	Chlorine									

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Prep cooler	39
WIC	37
WIF	5

ood Temperature					
Description	State of Food	Temperature (Fahrenheit			
Rice	Hot Holding	156			
Raw shrimp (prep cooler)	Cold Holding	37			
Egg drop soup	Hot Holding	176			
Chicken cooked (WIC)	Cold Holding	37			

Observed Violations

Total # 3

Repeated # 0

26: Violation: Unknown chemical in clear bottle.

Action: COS

33: Frozen pork and shrimp thawing out on prep table

53: Fan blades in WIC are dirty

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605210145

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: IN

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 washing hands as needed

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: NO
- 17: NO
- 18: NO
- 19: See temps
- 20: See temps
- 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.
- 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: China One

Establishment Number : 605210145

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: China One

Establishment Number #: 605210145

Food	Source:	Eagle	
Water	Source:	City	
	Source:		
	Source:		
	Source:		
		Water Source: Source: Source:	WaterSource:CitySource:Source:

Additional Comments