



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Panda Express Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 510 N. Thompson Ln. ☐ Temporary ☐ Seasonal

City Murfreesboro Time in 01:19 PM AM / PM Time out 01:44 PM AM / PM

Inspection Date 07/06/2022 Establishment # 605218595 Embargoed 0

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 54

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties											5																	
Employee Health																																	
2	IN	OUT	NA	NO	Management and food employee awareness, reporting											5																	
3	IN	OUT	NA	NO	Proper use of restriction and exclusion																												
Good Hygienic Practices																																	
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use											5																	
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth																												
Preventing Contamination by Hands																																	
6	IN	OUT	NA	NO	Hands clean and properly washed											5																	
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed																												
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible											2																	
Approved Source																																	
9	IN	OUT	NA	NO	Food obtained from approved source																												
10	IN	OUT	NA	NO	Food received at proper temperature											5																	
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																												
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																												
Protection from Contamination																																	
13	IN	OUT	NA	NO	Food separated and protected											4																	
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized											5																	
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served											2																	
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	IN	OUT	NA	NO	Proper cooking time and temperatures											5																	
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding																												
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	IN	OUT	NA	NO	Proper cooling time and temperature																												
19	IN	OUT	NA	NO	Proper hot holding temperatures																												
20	IN	OUT	NA	NO	Proper cold holding temperatures																												
21	IN	OUT	NA	NO	Proper date marking and disposition																												
22	IN	OUT	NA	NO	Time as a public health control: procedures and records																												
Consumer Advisory																																	
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food											4																	
Highly Susceptible Populations																																	
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered											5																	
Chemicals																																	
25	IN	OUT	NA	NO	Food additives: approved and properly used											5																	
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used																												
Conformance with Approved Procedures																																	
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan											5																	

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Safe Food and Water																																	
28	OUT	Pasteurized eggs used where required											1																				
29	OUT	Water and ice from approved source											2																				
30	OUT	Variance obtained for specialized processing methods											1																				
Food Temperature Control																																	
31	OUT	Proper cooling methods used; adequate equipment for temperature control											2																				
32	OUT	Plant food properly cooked for hot holding											1																				
33	OUT	Approved thawing methods used											1																				
34	OUT	Thermometers provided and accurate											1																				
Food Identification																																	
35	OUT	Food properly labeled; original container; required records available											1																				
Prevention of Food Contamination																																	
36	OUT	Insects, rodents, and animals not present											2																				
37	OUT	Contamination prevented during food preparation, storage & display											1																				
38	OUT	Personal cleanliness											1																				
39	OUT	Wiping cloths: properly used and stored											1																				
40	OUT	Washing fruits and vegetables											1																				
Proper Use of Utensils																																	
41	OUT	In-use utensils; properly stored											1																				
42	OUT	Utensils, equipment and linens; properly stored, dried, handled											1																				
43	OUT	Single-use/single-service articles; properly stored, used											1																				
44	OUT	Gloves used properly											1																				
Utensils and Equipment																																	
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used											1																				
46	OUT	Warewashing facilities; installed, maintained, used, test strips											1																				
47	OUT	Nonfood-contact surfaces clean											1																				
Physical Facilities																																	
48	OUT	Hot and cold water available; adequate pressure											2																				
49	OUT	Plumbing installed; proper backflow devices											2																				
50	OUT	Sewage and waste water properly disposed											2																				
51	OUT	Toilet facilities: properly constructed, supplied, cleaned											1																				
52	OUT	Garbage/refuse properly disposed; facilities maintained											1																				
53	OUT	Physical facilities installed, maintained, and clean											1																				
54	OUT	Adequate ventilation and lighting; designated areas used											1																				
Administrative Items																																	
55	OUT	Current permit posted											0																				
56	OUT	Most recent inspection posted											0																				
Compliance Status																																	
Non-Smokers Protection Act																																	
57	OUT	Compliance with TN Non-Smoker Protection Act											0																				
58	OUT	Tobacco products offered for sale											0																				
59	OUT	If tobacco products are sold, NSPA survey completed											0																				

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-704, 68-14-705, 68-14-706, 68-14-707, 68-14-708, 68-14-709, 68-14-710, 68-14-711, 68-14-712, 68-14-713, 68-14-714, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 07/06/2022 Signature of Environmental Health Specialist [Signature] Date 07/06/2022

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

Establishment Number #: 605218595

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Temperature (Fahrenheit)

43

42

41

42

Observed Violations

Total # 1

Repeated # 0

36:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panda Express

Establishment Number : 605218595

Comments/Other Observations

1:
2:
3:
4:
5:
6: Observed hand washing.
7:
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
9:
10:
11:
12:
13:
14:
15:
16:
17:
18:
19:
20: See food temps.
21:
22:
23:
24:
25:
26: (IN) All poisonous or toxic items are properly identified, stored, and used.
27:
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.

***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: Source:

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Additional Comments

Received complaint that employee had on gloves, touched trash can, then sprinkled sesame seeds on food.
Discussed changing gloves when changing tasks and touching trash can along with washing hands.
Anthony.san@pandarg.com