TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Address 2042 Lasscassas Pike suite A10					_	1 yr	ROLE	Stabil	SULU	O Temporary O Seasonal							
City Murfreesboro Time in			01	1:1	7: F	M	AJ	4/P	A Th	me o	ut 02:15: PM AM / PM						
Inspection Date 01/31/2023 Establishment # 605243134																	
			spect		Routine O Follow-up O Complaint			- O Pre					Cor	nsuitation/Other			
Risk	isk Category O1 第2 O3 O4 Follow-up Required 第 Yes O No Number of Seats 28																
			isk F		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preven		_	
					FOODBORNE ILLNESS RIS												
				elgnet	ed compliance status (IN, OUT, NA, NO) for each aumbered item		ltema										
104	in ç	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status		R			ecte	a on-si	te dun	ng int	spection R*repeat (violation of the same code provisi Compliance Status	cos	R	WT
	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	0	×			Person in charge present, demonstrates knowledge, and performs duties	×	0	5		23		0		Proper cooking time and temperatures	00	0	5
		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0		_	17	0	0	0	22	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	÷
	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT O	NA	_	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	~			18	-	0 意	0		Proper cooling time and temperature Proper hot holding temperatures	0 意	ᇬ	
		0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	0	×	0		Proper cold holding temperatures	25	25	5
		OUT X	NA		Preventing Contamination by Hands Hands clean and properly washed	X	X	_	$ \rightarrow $			0		Proper date marking and disposition		0	
-	0	0	0		No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	o	5	22	0	0 OUT	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	_
8	0	23			Handwashing sinks properly supplied and accessible	×	0	2	23	0	0	10	-	Consumer advisory provided for raw and undercooked	0	0	4
_	_	OUT O	NA	_	Approved Source Food obtained from approved source	0	0	-		IN	OUT		NO	food Highly Susceptible Populations	-	-	-
10	0	0	0	23	Food received at proper temperature Food in good condition, safe, and unadulterated	0	8	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	8	0	Required records available: shell stock tags, parasite	0 0	6	Ĩ	H	IN	OUT		NO	Chemicals			_
-	IN	OUT	NA		Protection from Contamination			_	25	0	0	2%		Food additives: approved and properly used	0	0	
	$\overline{\mathbf{a}}$	14	0		Food separated and protected	25	O	4	26	12	0		·	Toxic substances properly identified, stored, used	0	0	°
13					Food-contact surfaces: cleaned and sanitized							NΔ	NO		- -	-	
	×	0			Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0		27	IN	OUT	NA 笑		Conformance with Approved Procedures Compliance with variance, specialized process, and		0	5
14	×	0	0		Proper disposition of unsafe food, returned food not re- served	0	0	5 2	27	0	OUT O	冀		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		_	5
14	×	0	0		Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	0 0	0 0	5 2 intro	27 duct	IN O	OUT O of p	実 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		_	5
14	×	0	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	O O Intro	0 0 I the D RI	5 2 intro	27 duct	IN O tion	OUT O of p	実 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan s, chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0	0	
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	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
Rev. 6.15)	Free food safety training classes are available each month at the county health department.	

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 629
(Nev. 6-15)	Please call () 6158987889	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: New China Panda Establishment Number #: 605243134

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.	
	<u> </u>

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

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
General tso sitting out in fryer basket	Hot Holding	100
Egg rolls sitting out unattended	Cold Holding	52
Chicken in pc	Cold Holding	39
Cooked noodles in pc	Cold Holding	40
Beef on a stick in ric	Cold Holding	40
Cooked chicken	Cooking	200
Rice in steamer	Hot Holding	150
Cooked noodles in wic	Cold Holding	41
Cooked general tso in wic	Cooling	45

Observed Violations

Total # 10 Repeated # 0

1: Due to high amount of priority violations, managerial control needs improvement. Cos by me sending fact sheets.

6: Observed employee wash hands in three comp sink. Cos by discussing proper hand washing is to be done in hand sinks.

8: Rear hand sink is blocked. Cos by pic removing buckets.

13: Cooked general tso chicken stored inside of card board boxes in wic. Cos by having pic remove from boxes.

13: Raw beef uncovered stored directly above uncovered pan of general tso chicken in small ric. Cos by pic relocating beef.

19: General tso chicken sitting in fryer basket. Cos by discarding.

20: Box of egg rolls sitting out unattended. Cos by discarding

35: Bins of flour, sugar, msg, etc are not labeled.

37: Using round plastic cup in rice steamer.

37: Storing food in thank you plastic bags

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Panda

Establishment Number : 605243134

Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 7: No tasks performed requiring gloves.

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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Pic stated cooked general tso was cooked two hours prior.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: New China Panda

Establishment Number : 605243134

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: New China Panda Establishment Number #: 605243134

Sources				
Source Type:	Food	Source:	Eagle	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Provided applicable fact sheets to operator regarding observed Priority Items

Discussed implementing a Food Saftey Plan in order to obtain active managerial control o ver repeated Priority items. Advised operator I was available to assist with developing the RCP

Liangmeidong@gmail.com