



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
68

Establishment Name: King Noodles
Address: 1722-E SOUTH RUTHERFORD BLVD
City: Murfreesboro
Inspection Date: 01/26/2024
Time in: 12:17 PM
Time out: 01:25 PM
Risk Category: 03
Number of Seats: 50

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

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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.

Signature of Person In Charge: [Signature] Date: 01/26/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/26/2024

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: King Noodles
 Establishment Number #: 605317796

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 (Fahrenheit)
3 comp not set up Dish machine	Quat Cl	200 50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Pc	38
Ric	39
Glass cooler	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
3 pork bones with meat sitting out	Cold Holding	70
Shell eggs sitting out not in 41 degree setting.	Cold Holding	
Rice in croc	Hot Holding	155
Beef in pc	Cold Holding	40
Cooked noodles in lower pc	Cold Holding	41
Chicken in ric	Cold Holding	40
Cooked beef	Cooking	180
Pork in glass cooler	Cold Holding	39

Observed Violations

Total # 14

Repeated # 0

- 1: Due to high amount of priority violations, managerial control needs improvement.
- 6: Observed cook change tasks numerous times such as handling raw foods without washing hands before resuming food prep.
- 6: Observed employee handle bags of frozen raw food with gloves on than handled cooked noodles with same gloves without washing hands and getting new gloves.
- 13: Raw unsealed chicken stored above open container of imsealed vegetables in lower ric.
- 14: Observed employee wash bowl, rinse and never ised sanitizer before storing with clean bowls. Cos by discussing proper wash, rinse and sanitize.
- 20: Shell eggs sitting out on cart by grill not stored in 41 degree setting.
- 20: Pork bones with meat to be used in broth sitting out unattended. Cos by discading.
- 33: Thawing chicken and beef in igloo that is sitting out at room temp.
- 35: Various containers of sugar, msg and spoces are labeled only in thai. Should be thai and English.
- 37: Bag of onions stored on floor.
- 41: Rice scoops stored in standing room temp water.
- 43: To go containers not stored upside down.
- 44: Employee observed at his work station handling personal drink and resuming food prep without changing gloves.
- 48: No cold water on hand sink on right side of wok.



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Comments/Other Observations

- 2: Ehp is available
- 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: (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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: In range
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection

- 19: In range
- 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.

***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: Food Source: Baily, restaurant depot, sams

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Discussed implementing a Food Safety Plan in order to obtain active managerial control over repeated Priority items. Advised operator I was available to assist with developing the FSP

I will return within 10 days to verify all priority violations have been corrected.