



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: China Buffet & Grill
Address: 112 Saundersville Rd Ste C336
City: Hendersonville
Inspection Date: 12/02/2021
Time in: 12:06 PM
Time out: 01:02 PM
Risk Category: O1
Number of Seats: 176

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.)

Table with 2 main columns: Supervision/Employee Health/Good Hygienic Practices/Preventing Contamination by Hands/Approved Source/Protection from Contamination and 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: Safe Food and Water/Food Temperature Control/Food Identification/Prevention of Food Contamination/Proper Use of Utensils and Utensils and Equipment/Physical Facilities/Administrative Items/Compliance Status/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: 12/02/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/02/2021

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: China Buffet & Grill
 Establishment Number #: 605244034

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)
autochlor dishwasher	chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
walk in cooler	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
raw chicken	Cold Holding	43
raw beef	Cold Holding	37
sweet & sour chicken	Cold Holding	39
raw salmon	Cold Holding	46
sweet & sour chicken	Hot Holding	138
broccoli beef	Hot Holding	137
eggs	Cold Holding	42
white rice	Hot Holding	180

Observed Violations

Total # 5

Repeated # 0

- 6: employee did not use soap or paper towels to wash hands
- 13: raw meat stored over vegetables in walk in cooler
- 20: food in display cooler out of temp
- 34: thermometers missing in most coolers and freezers
- 45: damaged cutting boards



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (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: food from approved 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: (N.O.) No cooling of TCS foods during inspection.
- 19: food in temp
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: disclosure and reminder posted over sushi bar
- 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: pfg, first choice seafood, alliance

Source Type: Water Source: city water

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments