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TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit China Moon Establishment Name Permanent O Mobile Type of Establishment 4128 N Mt. Juliet Rd O Temporary O Seasonal Address **Mount Juliet** Time in 12:32 PM AM/PM Time out 01:24; PM AM/PM City

10/21/2021 Establishment # 605253100 Embargoed 0 Inspection Date

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 32 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS m (IN, OUT, HA, HO) for ea

115	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=co	recte	d on-si	te duri	ing ins	spection R=repeat (violation of the same code provis
					Compliance Status	COS	R	WT						Compliance Status
		OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods
1	83	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	0	
	IN	OUT	NA	NO	Employee Health				17	_	ŏ	ŏ	_	Proper reheating procedures for hot holding
2	ЭK	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	×	0	0	0	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0	0	Proper hot holding temperatures
5	*	0			No discharge from eyes, nose, and mouth	0	0	۰	20		0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_			_	
Ŀ			_	_	alternate procedures followed	-		_	\vdash	IN	OUT	NA	NO	Consumer Advisory
8		OUT	NA	EDS.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	300		Consumer advisory provided for raw and undercooked
			NA		Approved Source	_		-	\vdash		OUT		110	food
9	8		_		Food obtained from approved source	0	0		\vdash	IN	OUT	NA	NO	Highly Susceptible Populations
10	0	0	0		Food received at proper temperature	0	0	5	24	0	l٥l	200		Pasteurized foods used; prohibited foods not offered
11	×	0			Food in good condition, safe, and unadulterated	0	0	٠,۱	\vdash					
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals
		OUT	NA	NO	Protection from Contamination				25		0	-XX		Food additives: approved and properly used
13	Ž		0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

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

GOOD RETAIL PRACTICES												
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)									_		
					COS R WT				Compliance Status	COS	R	WT
OUT Safe Food and Water				ш		OUT	Utensils and Equipment					
28		Pasteurized eggs used where required		0		3 T	45	325	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	-1
29		Water and ice from approved source	0	0	2	1 L	40	(40)	constructed, and used		Ŭ	<u> </u>
30	_	Variance obtained for specialized processing methods	0	0	1	1 46	0	Warewashing facilities, installed, maintained, used, test strips	0	اها	1	
	OUT	Food Temperature Control			_	I L		_	Preservating recinces, mattered, maintained, dated, test strips		_	
31	31 O	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47	0	Nonfood-contact surfaces clean	0	0	1
"	١٠	control	١٧	١٧	*	11		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33		Approved thawing methods used	0	0	1	1 1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	Т	1	11	50	0	Sewage and waste water properly disposed	0	О	2
	OUT	Food Identification			_	11	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	×	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	涎	Insects, rodents, and animals not present	0	0	2	11	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	865	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	О	_
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	Т	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils			_	1 1			Non-Smokers Protection Act		_	
41	120	In-use utensils; properly stored	0	ТО	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	X	0	$\overline{}$
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 ľ	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 '						

ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/21/2021 Date 10/21/2021 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: China Moon						
Establishment Number #:	605253100					

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 wenty-one (21) years of age or older.	
ge-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.	
Sarage 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.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
Bucket	CI	100				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Ric	38			
Ric	40			
Wic	36			
Wif	0			

Food Temperature	1	
Description	State of Food	Temperature (Fahrenheit
Sweet and sour chicken Sheet pan by back door	Cooling	135
Shrimp raw	Cold Holding	41
Beef raw	Cold Holding	40
Noodles	Cold Holding	38
Chicken	Cold Holding	38
Soup	Hot Holding	160
white rice	Hot Holding	150
Sweet and sour chicken	Cooking	170
Sesame chicken	Cooking	189

Observed Malatines								
Observed Violations								
Total # 7								
Reposted # 0 33: Imitation crab thawing on sheet pan in dry storage 35: Several containers and squeeze bottles not labeled								
36: Front and back door propped open and screen on back door torn								
37: Several items uncovered in walk in cool								
41: Tongs laying in broccoli								
42: Containers stacked wet over 3 comp sink								
45: Severely grooved cutting boards								
45. Severely grooved culting boards								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China Moon
Establishment Number: 605253100

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy 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.
- 6: Employee washed hands after washing dishes. Employee washed hands after handling raw chicken.
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food 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.
- 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.

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58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: China Moon	
Establishment Number: 605253100	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: China Moon							
Establishment Number #:	605253100						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	USA Atlanta, sealand, alliance food				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comm	ents						