

City

Inspection Date

Mount Juliet

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit China Moon Remanent O Mobile Establishment Name Type of Establishment 4128 N Mt. Juliet Rd O Temporary O Seasonal Address

> Time in 01:53 PM AM/PM Time out 02:49: PM AM/PM 03/17/2022 Establishment # 605253100 Embargoed 0

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	N≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	S=cor	recte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	0
-	IN	ОИТ	NΔ	NO	Employee Health	-	-	-	17	0	ŏ	ŏ	×
2	800	0	Text.	HO	Management and food employee awareness: reporting	0	0	-	H	ŭ	Ŭ	ŭ	-
3	×	ō			Proper use of restriction and exclusion	ō	ō	5		IN	OUT	NA	NO
	IN	ОUТ	NA	NO	Good Hygienic Practices				18	议	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	_	19	20	0	0	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	٥	0	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		
	-	~	_	_	alternate procedures followed	-	_	L.		IN	OUT	NA	NO
8	55	OUT	NA	NO.	Handwashing sinks properly supplied and accessible Approved Source	0	0	-2	23	0	0	32	
9	300	0	nen.	NO	Food obtained from approved source	0	0	-	\vdash	IN	OUT	NA	NO
30	8	8	~	3	Food received at proper temperature	8	ŏ		-	114	001		NO
10	×			~	Food in good condition, safe, and unadulterated	8	ŏ	5	24	0	0	333	
12		ō	Ж	0	Required records available: shell stock tags, parasite	0	o			IN	оит	NA	NO
-	IN	OUT		NO	destruction Protection from Contamination			ч	25	0	0	X	
13			0	- NO	Food separated and protected	0	0	4	26		ŏ	-	J.
14	8		ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	1	IN	OUT	NA	NO
-			_		Proper disposition of unsafe food, returned food not re-	+-	-	٣			301		110
15	黑	0			served	0	0	2	27	0	0	×	

	Compliance Status						R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	280	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Ţ
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a h T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

03/17/2022

03/17/2022

dr nature of Environmental Health Specialist

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-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.	Т
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	\vdash
ents 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.	\vdash
moking observed where smoking is prohibited by the Act.	+-

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

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler (wic)	36					
Walk in freezer(wif)	0					
Reach in cooler (ric)	37					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken raw	Cold Holding	37
Cooked broccoli	Cold Holding	41
Cooked chicken	Cold Holding	39
Sweet and sour chicken	Cold Holding	38
Sweet and sour chicken on pans 30 mins	Cooling	100
White rice	Hot Holding	156
Soup	Hot Holding	169
Fried rice	Hot Holding	149
Shrimp raw wic	Cold Holding	37
Chicken in garlic sauce	Cooking	175
Sesame chicken	Cooking	206
Chicken on a stick	Cooking	189

[&]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 before preparing order after cutting raw beef
- 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.

57:

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.	
700 last page for additional comments.	

Establishment Info	rmation		
	China Moon		
Establishment Number #	605253100		
Sources			
Source Type:	Food	Source:	UAS Atlanta, Alliance Food, Sealand
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		