

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Panda Express Inc

2004 Crossings Blvd.

Spring Hill
Time in 12:16 PM
AM / PM
Time out 12:55; PM
AM / PM

Inspection Date

Panda Express Inc

Permarks Market Food Unit
Permanent
O Mobile
O Temporary
O Seasonal
12:55; PM
AM / PM

Inspection Date

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

Risk Category O1 XI2 O3 O4 Follow-up Required O Yes XI No Number of Seats

tisk 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 (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

119	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05=	con	recte	d on-si	te d
					Compliance Status	COS	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П		IN	оит	N
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	0
ш	IN	OUT	NA	NO	Employee Health					17		ŏ	ŏ
2	300	0			Management and food employee awareness; reporting	0	0		۱ħ				Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				ľ	18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ľ	19	×	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	l [20	2	0	0
	IN	OUT	NA		Proventing Contamination by Hands				1 [21	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		ΙĮ	22	×	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	-	IN	OUT	N
8	-	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	H	-	IN	001	
P	ÎN	OUT	NΑ	NO	Approved Source	-		- 2	H	23	0	0	120
9	200	0	161		Food obtained from approved source	0	0		l h	-	IN	OUT	N
10	0	ŏ	0	3	Food received at proper temperature	ŏ	ŏ		Ιř				-
11	100	ŏ	Ŭ	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	H	24	0	0	32
12	0	ō	32	0	Required records available: shell stock tags, parasite	0	0		۱ħ		IN	оит	N/
1	_	_		_	destruction	ŭ	_	\perp	Ц				
40	IN	OUT		NO	Protection from Contamination					25	0	0	- 20
13	Ŕ	0	0		Food separated and protected	0	0	4	l l	26	-	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ш		IN	OUT	N/
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	:	27	0	0	M

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	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	245	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	•
22	X	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi-

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	0	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	0	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	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections (8-14-70), 68-14-70), 68-14-70, 68-14-71, 68-14-71, 68-14-715, 68-14-716, 4-5-320.

12/01/2023

Date Signature of Environmental Health Specialist

12/01/2023

Date

Signature of Person In Charge

Signature of Environmental Health Specialist

**** 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: Panda Express Inc
Establishment Number #: |605225413

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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
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.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
3 comp sink (not set up) Sanitizer bucket	Quat Quat	200					

Equipment Temperature						
Description Temperature (Fahr						
RIF	1					
wic	38					
WIF	27					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Noodles	Cooking	161			
Teryiaki chicken	Cooking	178			
Orange chicken	Hot Holding	163			
Beijing beef	Hot Holding	171			
Rice	Hot Holding	165			
Raw chicken (WIC)	Cold Holding	36			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panda Express Inc Establishment Number: 605225413

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: IN
- 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: Employees washing hands as needed
- 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.
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: See temps
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: TILT being used for food held out of temp
- 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 Name: Panda Express Inc			
Establishment Number: 605225413			
Comments/Other Observations (cont'd)			
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Additional Comments (cont'd)			
See last page for additional comments.			
Jee last page for additional comments.			

Establishment Information

Establishment Information								
Establishment Name: Panda Express Inc								
Establishment Number #. 605225413								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								