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City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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SCORE

O Farmer's Market Food Unit China Buffet & Grill Remanent O Mobile Establishment Name Type of Establishment

112 Saundersville Rd Ste C336 O Temporary O Seasonal Hendersonvlle Time in 12:09 PM AM/PM Time out 12:54; PM

08/23/2023 Establishment # 605244034 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 176 Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IH, OUT, HA, HO) for each nam

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code pro-														
	Compliance Status							WT	Compliance Status						
	IN OUT NA NO Supervision						Г	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	. 82 .		_	_	Person in charge present, demonstrates knowledge, and	_	_			""				Control For Safety (TCS) Foods	
יו	1 🕮 이				performs duties	0	0	5	1	6 0	0	0	窯	Proper cooking time and temperatures	
	IN OUT NA NO Employee Health					1	7 0	0	0	3%	Proper reheating procedures for hot holding				
2	DK	0			Management and food employee awareness; reporting	0	0		Г					Cooling and Holding, Date Marking, and Time as	
3	×	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	a Public Health Control	
	IN	ΟU	NA.	NO	Good Hygienic Practices				1	ВО	0	0	X	Proper cooling time and temperature	
4	100	0			Proper eating, tasting, drinking, or tobacco use	0		-	1			0		Proper hot holding temperatures	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ľ	2		义	0		Proper cold holding temperatures	
			NA.	NO	Preventing Contamination by Hands			2	1 0	0	382	0	Proper date marking and disposition		
6	0	0		- XX	Hands clean and properly washed	0	0		2	2 🕱	0	0	0	Time as a public health control: procedures and records	
1 7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5				_			
Ľ.		_	_	_	alternate procedures followed	_	_	_	\vdash	IN	OUT	NA		Consumer Advisory	
8	IN			T NA	Handwashing sinks properly supplied and accessible Approved Source	0	0 0 2		2	国家	0	0		Consumer advisory provided for raw and undercooked	
-	_	0	_	NO		_	-	-	Н	IN	OUT	NA	NO	food	
9	黨	_	_	1 4 20 14	Food obtained from approved source	0	0		Н	IN	001	NA	NO	Highly Susceptible Populations	
10	-	_	10	126	Food received at proper temperature	0	0	5	2	4 0	l o l	333		Pasteurized foods used; prohibited foods not offered	
11	970	0	-	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-		*	Н					-,	
12	×	0		0	destruction	0	0			IN	ОUТ	NA	NO	Chemicals	
		-	NA.	NO	Protection from Contamination				2:		0	3%		Food additives: approved and properly used	
13	黛				Food separated and protected	0	0	4	2	6 宸	0			Toxic substances properly identified, stored, used	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0 0			IN	OUT	NA	NO	Conformance with Approved Procedures	
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	

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			GO	D R	ч.	UL I	PRA	TIC	25			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
	Compliance Status][Compliance Status				R	WT
OUT Safe Food and Water				1 [OUT	Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	О	1	1 [45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L	40	(84)	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips		0	4
	OUT	Food Temperature Control				3 L	40	•	viralewasing lacilizes, ilistalled, maintained, dised, test suips	0	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	١٩	2	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	ō	ō	1	11	49		Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	6	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
	OUT				4 1	60			-	-	1	
	001	Prevention of reed Contamination	-	_	_	4 6	53	-	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	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	ा	0
39	126	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	U
40		Washing fruits and vegetables	0	_	_	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	1 t	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [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],						

in (10) days of the date of the

08/23/2023

08/23/2023

Signature of Person In Charge

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



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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 (Fahrenhelt)					
autochlor dishwasher	chlorine	50						

Equipment Temperature					
Temperature (Fahrenheit)					

Food Temperature	State of Food	Temperature (Fahrenheit
raw beef	Cold Holding	32
sweet & sour chicken	Cold Holding	44
white rice	Hot Holding	171
raw shrimp	Cold Holding	44
shrimp	Cold Holding	41
chicken on stick	Hot Holding	140
broccoli beef	Hot Holding	139

Observed Violations							
Total # 3							
Repeated # ()							
20: food in walk in cooler and cooler in cooking area out of temp							
39: wiping cloth at sushi station not stored in sanitizing solution							
45: damaged cutting boards							

^{***}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 Buffet & Grill Establishment Number: 605244034

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: employee health policy 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: no handwashing observed
- 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: (IN) Parasite destruction paperwork available
- 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: no cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: no cooling observed
- 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: proper procedures followed
- 23: disclosure and reminder posted over sushi serving
- 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 Buffet & Grill	
Establishment Number: 605244034	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information Establishment Name: China Buffet & Grill 605244034 Establishment Number #: Sources Source Type: Food Source: pfg, eagle, alliance, first choice, usa Source Type: city water Water Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**