TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A.			and a																A	
Establishment Name		No 1 chinese restaurants								O Farmer's Market Food Unit										
Address 1		1483 Nashville pike 104							Type of Establishment O Temporary O Seasonal											
City			Gallatin			Time i	, 11	L:2	0 A	M	A	M/P	м ті	me o	ut 11:54;AM AM/PM					
,		n Da	to.		04/17/	1202	4 Establish	ment # 60525904				Emba								
			spec		Routine		O Follow-up				- O Pr			<u> </u>		0.00	nsultation/Other			
				0011	_			03			04	ent turi	aiy						16	
ROSA	Can	egor,	r .	Fact	O1 ors are foo	d prep	aration pra	÷ •	beh	vior		st c	min	only			up Required 🐹 Yes O No Number of 3 d to the Centers for Disease Control and Preven			
				as (ontributin	g facto											control measures to prevent illness or injury.			
			ırk de	nigna	ted compliance	ce status		DBORNE ILLNESS R NO) for each numbered ite									INTERVENTIONS such item as applicable. Deduct points for category or subcat	egory.	3	
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																				
IN OUT NA NO Supervision										Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT							
		0	-	110	Person in ch	harge pre		strates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
'		-	NA	NO	performs du		Employee H	ealth	-	0	0		<u>爲</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
	20	0				nt and fo	od employee a	awareness; reporting	_	0	5		IN		NA		Cooling and Holding, Date Marking, and Time as	Ē		
3	8	0	NA	NO	Proper use		tion and exclu 1 Hygionic P		0	0	Ť	19	0	0	0		Public Health Centrel Proper cooling time and temperature			
4	X	0	nua	0		ig. tastin	g. drinking, or	tobacco use		0	5	19	黨	0	0	8	Proper hot holding temperatures	0	0	
5			NA				yes, nose, an a Contamin	d mouth ation by Hands	0	0	Ů	20 21		× 0	2 C	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	邕	0			Hands clear	n and pro	perly washed		0	0		22		ō	X		Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	No bare har alternate pro			o-eat foods or approved	0	0	°		IN	OUT			Consumer Advisory			
8	N IN	애	NA	NO	Handwashir		properly suppl Approved So	lied and accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		~				approved sou			0			IN	OUT	_	NO	Highly Susceptible Populations		\equiv	
10	×	0	0		Food in goo	d conditi		unadulterated	ŏ	0	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	22	0	Required re destruction	cords av	ailable: shell s	tock tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
43			NA	NO	Food separa		ion from Co	ntamination		0		25	0 奚	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	X	ŏ	ŏ				es: cleaned ar	nd sanitized	ŏ	ŏ	5	20	IN	OUT	NA	NO		Ť		
15	篾	0			Proper dispo served	osition of	f unsafe food,	returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			-							_	_		-		_		_		
				God	d Retail P	ractice	s are preve	ntive measures to c								gens	s, chemicals, and physical objects into foods.			
				00	T=not in comp	liance		COS=com			arr. during				3		R-repeat (violation of the same code provision)			
	_	OUT		_			ance Statu ood and Wat		COS	R	WT			UT	_	_	Compliance Status Utensils and Equipment	COS	R	WT
2		0	Past		ed eggs used	where n	equired	-	0	0	1	4	_	er F			onfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0				d ice from app obtained for s		ource ed processing	methods		0		4	+	~ c			, and used g facilities, installed, maintained, used, test strips	0	0	
		OUT	_				perature Co		_			4		-			ntact surfaces clean	6	0	1
3	1	0	cont		oing method	s used, a	adednase edni	pment for temperature	0	0	2	-	_	UT	4011100	4-001	Physical Facilities	Ŭ		
	23			_	properly coo thawing met					00	1	4	_	-			f water available; adequate pressure stalled; proper backflow devices		8	2
	4	0	<u> </u>		eters provide					ŏ	1	50	0	0 8	iewag	e and	i waste water properly disposed	0	ि	2
_	-	OUT	-				dentificatio					5	_	_			es: properly constructed, supplied, cleaned		2	1
3	5	0	Foo	d buot			container; req Food Conta	uired records available	0	0	1	5		_			use properly disposed; facilities maintained ilities installed, maintained, and clean	0	0	1
3	6	-	Inse	cts. ro	dents, and a			minación	0	0	2	5	_	-			entilation and lighting; designated areas used	ŏ	6	1
3	_	-						ation, storage & display	0	0	1	F	-	UT	,		Administrative Items	-	-	-
	8				cleanliness	ieu durinș	g iood prepara	ition, storage a display	6	0	-	5	-	-	-	toore	nit posted	0	o	
	9	Ó	Wip	ng ck	ths; properly		d stored		0	0	1						inspection posted	0	0	0
4	0	0 OUT	_	hing 1	ruits and veg	-	Use of Utens		0	0	1		-	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	-	0	In-u		nsils; propert	ly stored				0	1	5					with TN Non-Smoker Protection Act	X	0	
-	23						properly store es; properly st	ed, dried, handled ored, used		00		54 55					oducts offered for sale roducts are sold, NSPA survey completed		00	0
4	4				ed properly					0										
																	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permi			
man	ner a	nd po	st the	most	recent inspect	tion report	t in a conspicue		ght to r	eques							filing a written request with the Commissioner within ten (10) days			
/							17/2	02	1		À		Z	7	Hero I	04/17/2024				
Signature of Person In Charge							- 1 1 2	-	+ Date	Sie	inah	ire of	Envir	onme	ental Health Specialist	J++/ 1		Date		
-4	-at G	~ 11	- 610	esent III	and ge		Additional for	vd safety information car	n he fr								realth/article/eh-foodservice ****			2-0.00
		(Dec				,		r									unty health department.			
PTR6	201	veory.	6-15	F				Discourse and it is							A		n far a slave		P0.	DA 629

Please call () 6152061100 to sign-up for a class. 1

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: No 1 chinese restaurants Establishment Number #: 605259042

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.	
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)						
3 comp sink	Not set up								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in freezer	14				
Walk in cooler	33				

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	166
Shrimp	Cold Holding	47
Chicken	Cold Holding	36
Egg drop soup	Hot Holding	171
White rice	Hot Holding	160
Raw chicken on stick	Cold Holding	39
Sweet & sour chicken	Cold Holding	41
Fried rice	Hot Holding	153
Raw beef	Cold Holding	37

Observe	d Violations

Total # 4 Repeated # ()

20: Food in small prep cooler out of temp 45: Damaged cutting boards 55: Current permit not posted

56: Current inspection not posted

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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: Good handwashing procedures

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.
- 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: Food cooked to proper temps
- 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: (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:

***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.

Establishment Information

Establishment Name: No 1 chinese restaurants Establishment Number : 605259042

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources							
Source Type:	Food	Source:	Union broker, usa atlanta, enson				
Source Type:	Water	Source:	City water				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments