



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

73

Establishment Name: King Noodles
Address: 1722-E SOUTH RUTHERFORD BLVD
City: Murfreesboro
Inspection Date: 07/10/2024
Time in: 10:56 AM
Time out: 12:05 PM
Risk Category: 03
Number of Seats: 50

Risk 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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.

Signature of Person In Charge: [Signature] Date: 07/10/2024
Signature of Environmental Health Specialist: [Signature] Date: 07/10/2024

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: King Noodles
 Establishment Number #: 605317796

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 (Fahrenheit)
Dish machine	Cl	0	
3 comp not set up	Quat dispenser	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Glass cooler 1	39
Pc1	40
Pc2	38
Glass cooler 2	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Half n half milk in glass cooler	Cold Holding	41
Rice in croc	Hot Holding	145
Tofu in pc1	Cold Holding	42
Chicken in pc2	Cold Holding	40
Cooked noodles in pc2	Cold Holding	40
Chicken in glass cooler 2	Cold Holding	40

Observed Violations

Total # 8

Repeated # 0

- 4: Observed employee drinking directly over prep table.
- 6: Observed employee leave kitchen come back in, open up a medicine jar take pill and resumed food prep without washing hands first.
- 13: Pan of raw unsealed chicken stored directly beside box of unsealed broccoli.
- 14: Dish machine reading 0 ppm pf cl after several attempts.
- 26: Various medicines stored above condiments on prep table.
- 37: Employee drinks stored improperly throughout.
- 43: Single serve containers not stored inverted.
- 44: Observed employee with gloves wipe hands off with towel.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has knowledge.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (N.O.) No food workers present at the time of inspection.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No customers during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection

- 19: All tcs foods held during inspection were 135 degrees or higher

- 20: All tcs foods held during inspection were 41 degrees or less.

- 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.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Baileys, costco

Source Type: Food Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Kingnoodlestn@gmail.com