



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Panda Express Inc Type of Establishment ☒ Farmer's Market Food Unit
 Address 2004 Crossings Blvd. ☒ Permanent ☐ Mobile
 City Spring Hill Time in 10:30 AM AM / PM Time out 11:26 AM AM / PM
 Inspection Date 12/07/2021 Establishment # 605225413 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

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.)

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 provision)				
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT				
Supervision													Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																
IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties						O	O	5	IN	OUT	NA	NO	Proper cooking time and temperatures						O	O	5				
IN	OUT	NA	NO	Employee Health									IN	OUT	NA	NO	Proper reheating procedures for hot holding						O	O					
1	☒	☐		Management and food employee awareness, reporting						O	O	5					Cooling and Holding, Date Marking, and Time as a Public Health Control												
2	☒	☐		Proper use of restriction and exclusion						O	O		IN	OUT	NA	NO	Proper cooling time and temperature						O	O	5				
3	☒	☐		Good Hygienic Practices						<th colspan="1"></th> <th colspan="1"></th> <td>18</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td colspan="6">Proper hot holding temperatures</td> <td>O</td> <td>O</td>			18	☐	☐	☐	☒	Proper hot holding temperatures						O		O			
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					O	O	19	☒	☐	☐	☐	Proper cold holding temperatures						O	O					
5	☒	☐		☐	No discharge from eyes, nose, and mouth					O	O	20	☒	☐	☐		Proper date marking and disposition						O	O					
6	☒	☐		☐	Preventing Contamination by Hands					<th colspan="1"></th> <th colspan="1"></th> <td>21</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td colspan="6">Time as a public health control: procedures and records</td> <td>O</td> <td>O</td>			21	☒	☐	☐	☐	Time as a public health control: procedures and records						O		O			
7	☒	☐		☐	Hands clean and properly washed					O	O	5					Consumer Advisory												
8	☒	☐		☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O	O		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food						O	O	4			
9	☒	☐		☐	Handwashing sinks properly supplied and accessible					O	O	2					Highly Susceptible Populations												
10	☒	☐		☐	Approved Source					<th colspan="1"></th> <th colspan="1"></th> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="6">Pasteurized foods used; prohibited foods not offered</td> <td>O</td> <td>O</td> <td>5</td>			IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered						O	O	5				
11	☒	☐		☒	Food obtained from approved source					O	O	5					Chemicals												
12	☒	☐		☒	Food received at proper temperature					O	O		24	☐	☐	☒		Food additives: approved and properly used						O	O	5			
13	☒	☐		☐	Food in good condition, safe, and unadulterated					O	O	25	☒	☐			Toxic substances properly identified, stored, used						O	O					
14	☒	☐		☐	Required records available: shell stock tags, parasite destruction					O	O						Conformance with Approved Procedures												
15	☒	☐		☐	Protection from Contamination					<th colspan="1"></th> <th colspan="1"></th> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td colspan="6">Compliance with variance, specialized process, and HACCP plan</td> <td>O</td> <td>O</td> <td>5</td>			IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan						O	O	5				
16	☒	☐		☐	Food separated and protected					O	O	4																	
17	☒	☐		☐	Food-contact surfaces: cleaned and sanitized					O	O	5																	
18	☒	☐		☐	Proper disposition of unsafe food, returned food not re-served					O	O	2																	

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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.	
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)
3 comp sink	Quat	400	
Sanitizer bucket	Quat	400	

Equipment Temperature	
Description	Temperature (Fahrenheit)
RIF	2
RIC	37
Prep cooler	35
WIC	35

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice (holding cabinet)	Hot Holding	151
Raw chicken (RIC)	Cold Holding	38
Chicken and mushroom	Hot Holding	197
Sweet fire chicken	Hot Holding	187
Teryiaki chicken	Hot Holding	189
Raw chicken (WIC)	Cold Holding	37

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 beginning food prep
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TILT being used for food held out of temperature
- 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.

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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:	GFS
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments