



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
62

Establishment Name: New China Panda
Address: 2042 Lascassas Pike suite A10
City: Murfreesboro
Inspection Date: 07/10/2024
Time in: 10:59 AM
Time out: 12:18 PM
Risk Category: 03
Number of Seats: 28

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 columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: New China Panda
 Establishment Number #: 605243134

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 not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Makeline pc	37
Wic	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Fried rice steam pot	Hot Holding	174
Egg drop soup steam table	Hot Holding	164
Chicken cooked on wok	Cooking	171
Raw chicken wings thawing in 3 comp sink	Thawing	68
Partially cooked chicken unattended on counter	Cold Holding	54
Raw shrimp makeline pc	Cold Holding	38
Raw chicken makeline pc	Cold Holding	39
Raw chicken wic	Cold Holding	39
Cooked noodles wic	Cold Holding	39
White rice steam pot	Hot Holding	145

Observed Violations

Total # 18

Repeated # 0

- 1: No ANSI certified manager present, numerous priority violations demonstrate lack of food safety knowledge and managerial control.
- 6: Observed employee work with raw food and rinse hands in water without using soap. Advised employee to rewash hands and use soap, employee complied.
- 8: Hand sink on right upon immediately entering the kitchen is inaccessible due to a trash can and box being stored in front of it. Pic removed obstacles. All hand washing sinks must be accessible and stocked with soap and paper towels at all times.
- 11: Can of soy sauce had 2 triangular openings cut in the top and was partially used, stored along sound cans. Cos by embargoing can, 3 lbs.
- 13: Uncovered pan of raw beef stored directly beside uncovered pan of raw chicken in wic. Bowl of raw shrimp was stored in pan of raw beef. Cos by pic rearranging wic to reflect proper food storage hierarchy.
- 13: Pieces of partially cooked chicken in makeline prep cooler was observed in the partially cooked shrimp and beef pans. Cos by embargoing 5 lbs of shrimp and beef, advised pic rearranged food so that uncooked chicken wouldn't contaminate other food.
- 13: Several ants present in plastic tote of sugar. Cos by embargoing 35 lbs of sugar.
- 14: Observed employees begin using 3 comp sink for warewashing without first sanitizing sink after using it to prep raw chicken. 3 comp sink must be washed, rinsed, and sanitized between using it for warewashing and food prep. Pic had employee sanitize 3 comp.
- 14: Observed employee wash pot that previously contained raw meat with soap water then rinse and placed to let dry. All food contact surfaces must be washed, rinsed, and sanitized. Pic had employee wash rinse and sanitize pot.
- 20: Chicken cooked yesterday and previously stored in temperature control observed sitting on counter unattended, temps 54F. Pic attempted to return to cooler upon inspection beginning. Food was being used to for orders as they were received. Advised pic to return food to temperature control to cool to 41F or less, pic complied. No other cooked foods stored in temperature control temped above 41F, no evidence of improper cooling. All cold tcs foods must be held at 41F or less.
- 21: Cooked noodles in wic have no date mark, were prepared 2 days ago per pic. Embargo 10 lbs. Ready to eat foods cooked or open must be date marked if held longer than 24 hours after prep.

Observed Violations

Total # 18

Repeated # 0

33: Raw chicken wings stored in sanitize compartment of 3 comp sink temp no lower than 68F throughout. No water running over food. Pic stated they were purchased frozen today and thawed in sink using water in past 20 minutes. Cos by advising pic to place food in wif to rapidly cool. Pic complied.

35: Tote of white powder dry food product not labeled.

36: Several ants present in plastic tote of sugar

37: Several plastic grocery store bags filled with raw beef

41: Plastic bowl with no handle being used as scoop stored in salt

45: Severe grease and debris build up on sides of cooking areas

45: Cutting board has deep black knife grooves. Consider resurfacing or replacing.



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Comments/Other Observations

- 2: 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food source
- 10: (NO): No food received during 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: Chicken cooked above 165 in wok
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection. Wif used to rapidly cool.
- 19: All hot tcs foods holding at 135F or higher.
- 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.

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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: Rest depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Follow up inspection will be performed within 10 days of initial inspection date to verify all priority violations have been corrected.

Operator paid for permit renewal during inspection