

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit China Moon Remanent O Mobile Establishment Name Type of Establishment 4128 N Mt. Juliet Rd O Temporary O Seasonal **Mount Juliet** Time in 02:09 PM AM/PM Time out 03:02: PM AM/PM

03/09/2023 Establishment # 605253100 Embargoed 0 Inspection Date

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

Number of Seats 32 04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	<b>DS</b> =	con	recte	d o
					Compliance Status	cos	R	WT	] [			
	IN	OUT	NA	NO	Supervision				П	П	IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	ZZ.	-
	IN	OUT	NA	NO	Employee Health				11	17	0	7
2	ЭX	0			Management and food employee awareness; reporting	0	0		ıı	$\neg$		П
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	١°
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	议	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	嵩	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	245	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				11	21	×	Г
6	100	0		0	Hands clean and properly washed	0	0		П	22	0	Γ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	0
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [	23	0	Г
		OUT	NA	NO	Approved Source		_		П	23	_	L,
9	200	0			Food obtained from approved source	0	0		П		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	·	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination					25		Г
13	Ž	0	0		Food separated and protected	0	0	4	] [	26	2	7
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιſ		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	(

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	280	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

## res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/09	άu
		Compliance Status	cos		_
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	126	Wiping cloths; properly used and stored	0	0	r
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a n (10) days of the date of the

03/09/2023

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

03/09/2023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: China Moon
Establishment Number #: | 605253100

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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Bucket	Cl	150						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Leader ric	39					
CocaCola ric	37					
Wic	39					
Wif	10					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Lo mein	Cooking	172				
Chicken raw	Cold Holding	41				
Sweet and sour chicken	Cooling	90				
Sweet and sour chicken	Cold Holding	39				
Crispy chicken	Cold Holding	39				
Noodles	Cold Holding	39				
Chicken on a stick	Cold Holding	32				
Yellow rice	Hot Holding	155				
White rice	Hot Holding	159				
Soup	Hot Holding	150				
General Tso's chicken	Cooking	177				
Curry chicken	Cooking	168				
Shrimp	Cooking	168				

Total # 5
Repeated # ()
33: Chicken thawing in pan of water on sink drain board.
35: Sauces and spices not labeled in containers on table by stove
37: Containers of broccoli and cabbage not covered on prep table
39: Wet wiping cloth left laying by stove
45: Several severely grooved cutting boards stored under prep table by back door
To constant out of growing actual of out of the propression of such acts.

<sup>&</sup>quot;"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 Moon
Establishment Number: 605253100

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is 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: Employee washed hands after opening back door then started prepping spring rolls
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Noodles and chicken cooling in wic. Sweet and sour chicken cooling on sheet pans at room temperature.
- 19: See food temps
- 20: See food temps
- 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.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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 Moon	
Establishment Number: 605253100	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

# Establishment Information Establishment Name: China Moon Establishment Number # 605253100 Sources Source Type: Water Source: City Source Type: Food Source: USA Atlanta, Alliance Food Group, Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**