TENNESSEE DEPARTMENT OF HEALTH D SERVICE ESTABLISHMENT INSPECTION REPOR

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							SCORE										
Establishment Name			Super China Buffet O Farmer's Market Food Unit							9	C									
					5228 N. M	lain St.					_	Тур	xe of l	Establi	shme	ent				
	ress				Spring Hill			01	7.1	ог						O Temporary O Seasonal				
City									2.1						me ou	ut <u>02:54</u> ; <u>РМ</u> ам/рм				
Insp	ectic	n Da	rte		05/11/20	23 Establishment	60531894	5		-	Emba	argoe	d 0)						
Puŋ	oose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risi	Cat	egor	v		01	\$\$C2	03		,	O 4				Fo	ilow-	up Required O Yes 賞 No	Number of S	ieats	20)0
			isk i													to the Centers for Disease Contro	ol and Preven		_	
				as c	ontributing fa											control measures to prevent illner	ss or injury.			
		(Me	ırk de	algnat	ed compliance st											INTERVENTIONS ach liam as applicable. Deduct points for ca	alegory or subcate	9057.		
IN	⊧in c	ompii	ance			liance NA=not applicable	NO=not observe		_)\$ <u>=</u> co	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the	same code provisi			
		0107		110	Co	mpliance Status		cos	R	WT						Compliance Status Cooking and Reheating of Time/T	a ma a mitura	cos	R	WT
H	-	_	NA	NO	Person in chase	Supervision e present, demonstrates	inculates and			_		IN	OUT	NA	NO	Control For Safety (TCS) F				
1	鬣	0			performs duties		kilomeoge, allo	0	0	5		0	0	0		Proper cooking time and temperatures		0	0	5
2	N X		NA	NO	Management ar	Employee Health nd food employee awaren	ess; reporting	0	ТОТ	_	17	0	0	0	22	Proper reheating procedures for hot holdin Cooling and Holding, Date Marking,		0	0	
3	2	0				striction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contro				
			NA			Bood Hygienic Practic						0	0	0		Proper cooling time and temperature		0	0	
4	훓	0				asting, drinking, or tobacc om eyes, nose, and mout			8	5	19 20		0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
	IN	OUT	NA	NO	Preve	nting Contamination b						12		ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
		0				d properly washed ontact with ready-to-eat fo	ode or approvad	0	-	5	22	12	0	0	0	Time as a public health control: procedure	es and records	0	0	
7	鬣	0	0	0	alternate proced	dures followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory				
8	N N	ᇞ	NA	NO	Handwashing si	Approved Source	f accessible	0	0	2	23	X	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9	嵩	0				rom approved source			0			IN	OUT	NA	NO	Highly Susceptible Populat	tions			
10		0	0	×	Food received a Food in good on	t proper temperature indition, safe, and unadult	terated	8	8	5	24	0	0	罴		Pasteurized foods used; prohibited foods	not offered	0	0	5
	อิ	ŏ	80	0	Required record	is available: shell stock ta		ŏ	ŏ			IN	OUT	NA	NO	Chemicals				
H	IN	OUT	NA	NO	destruction Pro	tection from Contamir	ation	-		_	25	0	0	X		Food additives: approved and properly us	ed	0	0	
13	8	0	0		Food separated				0		26	巖				Toxic substances properly identified, store		0	0	°
	_		Ō			infaces: cleaned and sanit on of unsafe food, returne		0		5		IN	_	NA	NO	Conformance with Approved Pr Compliance with variance, specialized pro		-		
15	黛	0			served			0	0	2	27	0	0	窝		HACCP plan		0	0	5
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
						-		GOO	D R	ar.V	L PR	ACT	ICE	8	_					
				00	T=not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same	e code provision)	006		WT
		OUT				mpliance Status le Feed and Water			R			0	UT			Compliance Status Utensils and Equipment		008	ĸ	WT
2					d eggs used who lice from approv			0	8	1	4	5				infood-contact surfaces cleanable, properly	y designed,	0	0	1
_	0				obtained for spec	ialized processing methor	ds	ŏ	ŏ	1	4		. 1			and used g facilities, installed, maintained, used, tes	t etrice	0	0	1
		OUT	_			Temperature Control						_	-				r snihe	0	0	
3	1	0	contr		oling methods us	ed; adequate equipment	for temperature	0	0	2	4	_	0 UT	vonnoo	u-con	Physical Facilities		0		1
	2				properly cooked				0		4					f water available; adequate pressure		0		2
3	3 4				thawing methods eters provided an			0		1	4					stalled; proper backflow devices		0	0	2
	_	OUT				od identification		Ŭ			5		-			es: properly constructed, supplied, cleaned	1		ŏ	1
3	5	0	Food	i prop	erly labeled; orig	inal container; required re	cords available	0	0	1	5	2	0	Sarbag	e/refu	use properly disposed; facilities maintained	ŧ	0	0	1
		OUT			Prevention	n of Feed Contaminati	on				5	3	o F	hysica	I faci	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	dents, and anim	als not present		0	0	2	5	4	0 A	dequa	te ve	entilation and lighting; designated areas use	ed	0	0	1
3	7	X	Cont	amina	ation prevented of	during food preparation, st	orage & display	0	0	1		0	UT			Administrative items				
3	_				leanliness			0	0	1	5					nit posted		0	0	0
_	9 0				ths; properly use ruits and vegetab			8		1	5	6	0 1	fost re	cent	Compliance Status		0 VES	0	WT
-	-	OUT	_	- ng l		per Use of Utensils		-								Non-Smokers Protection A	ct			
4	1 2				nsils; properly st		d handled		8		5					with TN Non-Smoker Protection Act ducts offered for sale		×	2	0
4	3	0	Singl	e-use	single-service a	ens; properly stored, drie inticles; properly stored, u		0	0	1	5					oducts are sold, NSPA survey completed		ŏ	ŏ	Ű
4	4	0	Glow	es us	ed properly			0	0	1										

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-719, 68-14-719, 68-14-719, 4-5-320.

E1 N NO-

05/11/2023

23 Date Signature of Environmental Health Specialist

05/11/2023

•	Signal	ture (y Per	rson I	n C	harge	2
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Date

,	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****
	Free feed cafety training classes are available each month at the county health department

PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
(Net. 0-15)	Please call () 9315601182	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Super China Buffet Establishment Number # 605318945

VSPA Survey – To be completed if #57 is "No"	
ope-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.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dish machine	Chlorine	50								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Prep cooler	34					
WIC	38					
WIF	10					
RIC	35					

State of Food	Temperature (Fahrenheit)
	remperature (Pamennen)
Hot Holding	137
Cold Holding	39
Cold Holding	38
Hot Holding	156
Hot Holding	137
	Cold Holding Cold Holding Hot Holding

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
37:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Super China Buffet Establishment Number : 605318945

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: IN

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 cutting raw chicken

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

- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 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 foods held out of temperature
- 23: Consumer advisory in ppace for all foods offered 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.

Establishment Information

Establishment Name: Super China Buffet Establishment Number : 605318945

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Super China Buffet

Establishment Number # 605318945

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments