



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

57

Establishment Name New China Panda Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2042 Lasscassas Pike suite A10 ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 02:40 PM AM / PM Time out 03:38 PM AM / PM
Inspection Date 01/25/2024 Establishment # 605243134 Embargoed 5
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No 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.)

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									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Management and food employee awareness, reporting					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5																	
3	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper use of restriction and exclusion					<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input checked="" type="radio"/>		<input checked="" type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5																	
5	<input checked="" type="radio"/>	<input checked="" type="radio"/>		<input checked="" type="radio"/>	No discharge from eyes, nose, and mouth					<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input checked="" type="radio"/>		<input checked="" type="radio"/>	Hands clean and properly washed					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5																	
7	<input checked="" type="radio"/>	<input checked="" type="radio"/>		<input checked="" type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
8	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food obtained from approved source					<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
10	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5																	
11	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated					<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
12	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	Required records available: shell stock tags, parasite destruction					<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>		Food separated and protected					<input checked="" type="radio"/>	<input checked="" type="radio"/>	4																	
14	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input checked="" type="radio"/>	<input checked="" type="radio"/>	5																	
15	<input checked="" type="radio"/>	<input checked="" type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input checked="" type="radio"/>	<input checked="" type="radio"/>	2																	

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT		
	OUT	Safe Food and Water								OUT	Utensils and Equipment						
28	<input type="radio"/>	Pasteurized eggs used where required				<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source				<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips				<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean				<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control								OUT	Physical Facilities						
31	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding				<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used				<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed				<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification							52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	<input type="radio"/>	1
35	<input type="radio"/>	Food properly labeled; original container; required records available				<input type="radio"/>	<input type="radio"/>	1	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination							54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>	1
36	<input type="radio"/>	Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>	2		OUT	Administrative Items						
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display				<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted				<input type="radio"/>	<input type="radio"/>	0
38	<input type="radio"/>	Personal cleanliness				<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted				<input type="radio"/>	<input type="radio"/>	0
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored				<input type="radio"/>	<input type="radio"/>	1	Compliance Status					YES	NO	WT	
40	<input type="radio"/>	Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act								
	OUT	Proper Use of Utensils							57		Compliance with TN Non-Smoker Protection Act				<input checked="" type="radio"/>	<input type="radio"/>	0
41	<input checked="" type="radio"/>	In-use utensils; properly stored				<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale				<input type="radio"/>	<input type="radio"/>	0
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled				<input type="radio"/>	<input type="radio"/>	1	59		If tobacco products are sold, NSPA survey completed				<input type="radio"/>	<input type="radio"/>	
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used				<input type="radio"/>	<input type="radio"/>	1									
44	<input type="radio"/>	Gloves used properly				<input type="radio"/>	<input type="radio"/>	1									

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. 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/25/2024 Signature of Environmental Health Specialist [Signature] Date 01/25/2024

**** 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)
Wic	36
Makeline pc	38
Ric	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken from wic stored next to grill	Cold Holding	62
Egg drop soup steam well	Hot Holding	119
Cooked chicken dish off grill	Cooking	174
Raw chicken unattended near open back door	Cold Holding	55
Rice in steam pot	Hot Holding	156
Partially cooked chicken wic	Cold Holding	38
Partially cooked shrimp wic	Cold Holding	38
Partially cooked shrimp makeline pc	Cold Holding	39
Raw beef makeline pc	Cold Holding	38
Cooked chicken cooling near open back door	Cooling	98
Raw chicken on stick ric	Cold Holding	39

Observed Violations

Total # 17

Repeated # 0

1: Due to several priority violations present, managerial control of kitchen is not established.

4: During inspection employees began eating lunch at prep table where uncovered cooked chicken was cooling. No food or drink should be consumed near customer food or food contact surfaces.

6: No hand washing occurred during inspection. Lone hand sink was inaccessible. Observed one employee take money and use personal phone and return to prepping orders numerous times. Employees must wash hands after changing task or touching personal items before returning to food prep.

8: Hand wash sink beside 3 comp sink is completely blocked by stacks of 5 gallon buckets. No hand soap present at sink. Advised pic to remove blockage and stock with soap. Hand sinks must be stocked with soap and disposable towels and accessible at all times.

13: Pan of onions stored on bucket in wic. Pans on directly adjacent buckets contain uncovered raw chicken and raw beef in a grocery store bag. Pans of raw meat are directly beside and slightly above pan of onions. Raw meats must be stored below ready to eat foods.

13: Box of raw chicken stored unattended on table in back of kitchen near open door. No prep with chicken occurred during inspection. Advised pic to return chicken to wic until ready to use. See pic. Food should not be exposed to potential contamination.

14: Observed employee rinse off ladle in 3 comp sink center compartment while raw kitchen was being thawed in left comp. Asked employee what he was doing, he replied rinsing ladle to use for soup. Advised employee to place ladle in dirty dishes. Dirty dishes also present in center comp while raw chicken thawed in left comp and cooked chicken cool on pan over right comp. All dishes must be washed rinsed and sanitized, and 3 comp sink cannot be used for ware washing and food prep at the same time.

19: Egg drop soup in steam well temped 119. Pic thinks it was placed in well at least 2 hours ago. Embargoed 5 lbs. All hot tcs foods being hot held must be kept at 135F or higher.

20: Pan of cooked chicken in pan stored next to grill. Pic stated it was pulled from wic and was being refried as orders came in. Chicken temped 62F. Advised pic to place back in temperature control and pull from as needed. Previously cooked foods must be kept at 41F or less, or 135F or higher after they have been reheated to 165F.

26: Multiple unlabeled spray bottles containing colored liquid present in kitchen. All chemicals must be labeled and identifiable.

Observed Violations

Total # 17

Repeated # 0

31: Several cardboard flats placed around rear kitchen area near back door contain cooked chicken cooling. No ice or coolers being used, chicken unattended.

37: Bag of carrots stored directly on the floor in wic. Food must be stored at least 6 inches above floor.

37: Cooked chicken stored directly in flats of cardboard

39: Wet cloth stored on prep surface of makeline pc. Once in use, wiping cloths may only be stored in sanitizer bucket.

41: Bowls with no handle used for scoop in dry goods, scoop with handle stored in flour so that handle was making contact with food. Scoops must have handles and must not be stored so that they make contact with food.

47: Pipe running beside and onto flat top surface has excessive debris build up on it and is in need of cleaning. See pic.

53: Back screen door in kitchen is propped open. Screen door also has tear in top corner of screen. See pic. Exterior doors to kitchen must remain closed to prevent animal/insect entry and other contamination.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Panda

Establishment Number : 605243134

Comments/Other Observations

- 2: Ehp posted on wall in back
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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: Chicken dish, see food temps
- 18: Chicken cooling back was prepped less than 1 hour prior. See temp log.
- 21: No cooked/ready to eat foods date marked. Pic stated each one was prepped either last night or today.
- 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.

Establishment Information

Establishment Name: New China Panda

Establishment Number : 605243134

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: New China Panda

Establishment Number #: 605243134

Sources

Source Type: Food Source: Eagle

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Liangmeidong@gmail.com

Will return for a follow-up inspection within 10 days from original inspection date. The focus will be on ensuring the priority violation(s) [items 1 - 27] are corrected. See Observed Violations page for comments regarding violations.

Numerous priority violations have been observed during 3 consecutive inspections. An attempt to schedule a Food Safety Intervention Meeting will be made to the email address above.