

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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New China Panda

Type of Establishment

Type of Establishment

Type of Establishment

2042 Lasscassas Pike suite A10 O Temporary O Seasonal

City Murfreesboro Time in 12:03 PM AM / PM Time out 12:20; PM AM / PM

Inspection Date 01/31/2024 Establishment # 605243134 Embargoed 0

Purpose of Inspection O Routine Serious-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required O 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 (IM, OUT, MA, MO) for each numbered Hem. For Items marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

10	ê ∙in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed			S≔cc
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10
	IN	OUT	NA	NO	Employee Health				1
2	ЭK	0			Management and food employee awareness; reporting	0	0		Г
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices	\Box			1
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	202
	IN	OUT	NA	NO	Preventing Contamination by Hands				2
6	100	0		0	Hands clean and properly washed	0	0		2
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2
	IN	OUT	NA	NO	Approved Source				ľ
9	黨	0			Food obtained from approved source	0	0		Г
10	0	0	0	×	Food received at proper temperature	0	0	1 1	2
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Г
	IN	OUT	NA	NO	Protection from Contamination				2
13	×	0	0		Food separated and protected	0	0	4	2
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	\Box
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	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	r
44	10	Gloves used properly	0	0	

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	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	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

Signature of Person in Charge Da

Signature of Environmental Health Specialist

01/31/2024

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6158987889 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: New China Pand						
Establishment Number #: 605243134						
NSPA Survey - To be completed if						
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to p	persons who are			
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable fo	rm of identification.			
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at eve	ery entrance.			
Garage type doors in non-enclosed areas are r	not completely open.					
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.			
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is ;	prohibited.				
Smoking observed where smoking is prohibited	d by the Act.					
Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)		
Equipment Temperature						
Description			Temperature (Fah	renhelt)		
Food Temperature						
Description		State of Food	Temperature (Fah	renhelt)		
			1			

bserved Violations	
otal # 6 epeated # 0	
epeated # ()	
1:	
7:	
9:	
1:	
7:	
3:	
"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: New China Panda
Establishment Number: 605243134
Comments/Other Observations
1: All priority violations corrected
2: 3:
4: Did not observe employees eating or drinking in food prep area
5: 6: Employees engaged in food prep stayed on task
7:
8: Hand sink accessible and properly stocked
9:
10:
11: 12:
13: No foods cooling by open back door
14: 3 comp sink being used for food prep, did not observe employee rinse off dishes without wash rinse sanitize.
15:
16:
17: 18:
19: Rice in crocks and egg drop soups in steam well all temp 135F or higher
20: Cold tcs foods held at 41F or less; no cold foods stored at room temp in kitchen.
21:
21: 22: 23:
23:
24: 25:
26: Spray bottles containing chemicals all properly labeled
57: 58:
58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: New China Panda		
Establishment Number: 605243134		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

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Establishment Name: New China Panda				
Establishment Number #: 605243134				
CONTRACTOR OF THE PROPERTY OF				
Sources	1			
Source Type:	Source:			
Source Type:	Source:			
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Source Type:	Source:			
Course Time:	Course			
Source Type:	Source:			
Course Type:	Source:			
Source Type:	Source.			
Additional Comments				
Additional Comments				
All priority violations corrected				
7 iii priority violationo corrected				