

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



Establishment Information

Establishment Name: No 1 Chinese
Establishment Number #: 605214439

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)
Manual	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler on cook line	35
Walk in freezer	-2
Walk in refrigerator	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
White rice in warmer	Hot Holding	164
Egg drop soup in warmer	Hot Holding	167
Raw chicken on prep cooler on top On cook line	Cold Holding	43
Cit cabbage on prep cooler at the top on cook line	Cold Holding	42
Cook fried dumplings out of deep fryer	Cooking	171
Cook noodles inside of prep cooler on cook line	Cold Holding	40
Raw chicken in walk in refrigerator	Cold Holding	35
Cook chicken in walk in cooler	Cold Holding	37

Observed Violations

Total # 11

Repeated # 0

- 13: Raw eggs in shell stored above vegetables in walk in refrigerator (CA) train and move to bottom shelf
- 21: No date mark on cook pork in chest freezer (Train and had PIC to label it
- 21: No date on chicken sweet and sour shrimp in chest freezer. PIC stated it was cook on last Monday (CA) train and had her to date mark it
- 34: No thermometer in chest freezer (large one)
- 34: No visible thermometer in chest freezer
- 35: No labeled on seasoning on cart at cook line
- 37: Bottle water with seal broken near slicer
- 37: Personal beferage on prep table with no straw
- 37: Food stored on floor in walk in freezer
- 45: Using to go bags to store uncover cook pork in. (inside of chest freezer)
- 53: Floor very dirty under deep fryer on cook line

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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: Observed employee wash hands when he came into the kitchen before he handle food
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Alliance food group
- 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.
- 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 temp below
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp below
- 20: See temp below
- 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: Using food grade food coloring. Yellow one for rice
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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:	Water
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Source:	City
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Source Type:

Source:

Source Type:

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Source Type:

Source:

Source Type:

Source:

Additional Comments