TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

				TOOD SERV										ON REPORT						
N.			and a																	
Eet	shiel	10000	t Nar	-	Shangri-La	a Restaurant										Fermer's Merket Food Unit Sermanent O Mobile	8			
	iress					St.					_	Ту;	xe of I	Establi	ishme	O Temporary O Seasonal				
Inspection Date 09/14/2021 Establis		<u> </u>						_			me o	ut 12:25; PIVI AM/PM								
		n Da								-		-	d 1							
			spect	tion	鼠 Routine	O Follow-up	O Complaint			O Pre	limin	ary		C	Cor	nsultation/Other			75	
Risi	(Cat	egon		act	O1	SC2	03	habs		04			anab			up Required X Yes O No d to the Centers for Disease Con	Number of S		75	
		_														control measures to prevent illn				
			* *		ad compliance at											I INTERVENTIONS such item as applicable. Deduct points for	entenny or subcat			
IN	⊨in c	ompili		ang ma		ance NA=not applicable	NO=not observe									spection R=repeat (violation of th			<u> </u>	
					Cor	npliance Status		COS	R	WT		_	_	_		Compliance Status	-	COS	R	WT
	-		NA	NO	Person in charge	Supervision present, demonstrates i	mouladae and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
1	×	0	NA	110	performs duties		nomeage, and	0	0	5		12	0	0		Proper cooking time and temperatures	de a	0	8	5
2	X		NA	NO	Management an	Employee Health d food employee awaren	ess; reporting	0	0		٣	0	0			Proper reheating procedures for hot hol Cooling and Holding, Date Markin		0	0	
3	黨	0			Proper use of rea	striction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Cont				
	IN 嵐		NA			ood Hygionic Practic sting, drinking, or tobacc						0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	25	0		0	No discharge fro	m eyes, nose, and mouth	1		ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	N N	001	NA			ting Contamination b properly washed	y Hands	0	0	_		0				Proper date marking and disposition			0	
7	×	ŏ	0	ŏ	No bare hand co	ntact with ready-to-eat fo	ods or approved	ŏ	ŏ	5	22	8	0	0	-			0	0	
- I	X	-	-	-	alternate proced Handwashing sir	ures followed hks properly supplied and	accessible	-	0	2	23	IN X	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw an		0	0	_
-	IN 宸		NA	NO	Eood obtained fr	Approved Source om approved source		0	0		F	IN IN	OUT	-	NO	food Highly Susceptible Popul	ations	•	<u> </u>	-
10	0	0	0	20	Food received at	proper temperature		0	0		24		0	22	neo -	Pasteurized foods used; prohibited food		0	0	5
		8	_	_		ndition, safe, and unadult s available: shell stock ta		25	0	5	-	_					5 INLUIGIOU	-	_	
12	箴	0	O NA	0	destruction	ection from Contamir		0	0	_	25	IN O	OUT			Chemicals Food additives: approved and properly	read	0		
13	X	0	0	no	Food separated				0	4	26	×	0		·	Toxic substances properly identified, st		ō		5
	_	×	0			faces: cleaned and sanit	18	0	0	5		IN	OUT	NA	NO	A state of the sta				
15	黛	٥			served	n of unsafe food, returne	a rood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized HACCP plan	rocess, and	0	0	5
				God	d Retail Pract	ices are preventive	measures to co	ontro	l the	intro	oduc	tion	of	atho	gens	s, chemicals, and physical object	a into foods.			
				_						a rau										
				00	T=not in compliance		COS=corre	ected o	n-site	during						R-repeat (violation of the sa	me code provision)		_	
	_	OUT				pliance Status Food and Water		cos	R	WT			UT			Compliance Status Utensils and Equipment		COS	R	WT
	8				ed eggs used whe	re required			0		4		o F			onfood-contact surfaces cleanable, prope	rly designed,	0	0	1
_	9 0				tice from approve obtained for speci	alized processing methor	\$	8	8	2	4	+	-			and used	ant atrian	0		1
		OUT	Dense			emperature Control		1		_	4	_	_			ng facilities, installed, maintained, used, t ntact surfaces clean	ist strips	0	0	1
3	1	0	contr		oling methods use	ed; adequate equipment f	for temperature	0	이	2	H	_	UT	4011100	4.01	Physical Facilities		-		<u> </u>
_	2				properly cooked				8	1	4	_	-			d water available; adequate pressure		0	읭	2
_	4	_			thawing methods eters provided an			10		1	4	_	_			stalled; proper backflow devices d waste water properly disposed		0	허	2
		OUT			Fee	d identification					5	1				es: properly constructed, supplied, clean	3d		Ō	1
3	5	0	Food	i prop	erly labeled; origi	nal container; required re	cords available	0	0	1	5	2	•	Sarbag	e/refi	luse properly disposed; facilities maintain	ed	0	0	1
_		OUT				of Food Contaminati	on	-			5	-+-				ilities installed, maintained, and clean			0	1
3	6	0	Insec	ots, ro	idents, and anima	is not present		<u> </u>	0	2	5	-	-	/dedra	ne ve	entilation and lighting; designated areas u	sed	0	0	1
3	7	_				uring food preparation, st	orage & display	0	0	1			UT			Administrative Items				
_	8 9				cleanliness ths; properly used	and stored		0	0	1	5	_				mit posted inspection posted		00	0	0
_	0			_	ruits and vegetab				ŏ		Ĕ	* <u>1</u> .	0 1	10005-115	outine .	Compliance Status				WT
Ξ,	1	OUT	10-110	a ida	Prop nsils; properly sto	or Use of Utensils		0		-	5	,	_	Some	2000	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	X	0	
4	2	0	Uten	sils, e	equipment and line	ens; properly stored, drie		0	0	1	5	8		obacc	o pro	oducts offered for sale		0	0	0
	3 4	0	Sing	e-use		ticles; properly stored, us			8		5	9	R	tobac	co pr	roducts are sold, NSPA survey complete	4	0	0	
						in the second										Record distance and statements and a				
serv	ice e	tablis	hmer	t per	nit. Items identified	as constituting imminent h	ealth hazards shall b	e corre	cted is	mmedi	ately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk facto ie. You are required to post the food service	establishment permi	t in a c	onspi	icuous
man repo	o	C.A.	st the sectio	most ns 62-	recent inspection re 14-703, 68-14-706, 6	port in a conspicuous man 8-14-708, 68-14-709, 68-14-71	ner. You have the rig 11, 68-14-715, 68-14-7	16, 4-5	-320.	t a hea	ring r	egard	ling th	es repo	rt by f	filing a written request with the Commissione	r within ten (10) days	of the	date	of this
~	T		12		m		09/2					Į		く	\mathcal{T}	A	(<u>ן א</u> ר	ΔI2	2021
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ou	\mathcal{O}
Signature of Person In	Charge

09/	14/	202	21		
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09/14/2021

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Date Signature of Environmental Health Specialist

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Shangri-La Restaurant Establishment Number #: 605245110

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 wenty-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.	
Sarage 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 sink	Chlorine	100				

Equipment l'emperature		
Description	Temperature (Fahrenheit)	

State of Food	Temperature (Fahrenheit)
Hot Holding	156
Cooking	171
Cold Holding	40
Cold Holding	39
Cold Holding	39
Cold Holding	39
Hot Holding	171
Hot Holding	169
Hot Holding	156
Cold Holding	41
Hot Holding	155
Cold Holding	41
	Hot Holding Cooking Cold Holding Cold Holding Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding Cold Holding Hot Holding

Observed Violations

Total # 6 Repeated # ()

11: Dented can stored with other canned goods. Dented cans should be stored away from cans that will be used.

14: Not using sanitizer spray or sanitizer buckets to sanitize surfaces. Advised PIC to sanitize surfaces regularly with alproved sanitizer.

21: Inadequate date marking on food made the night before.

37: Shoes stored on top of bag of rice.

53: Ceiling tiles in poor repair.

54: Employee drink stored on shelf over hand sink and freezer.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605245110

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: Hands washed

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: Approved

10: (NO): No food received during inspection.

12: Parasote destruction on invoice.

13: (IN) All raw animal food is separated and protected as required.

15: (IN) No unsafe, returned or previously served food served.

16: (IN) All raw animal foods cooked to proper temperatures.

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: See recorded food temperatures

20: See recorded food temperatures

22: Using TILT correctly on sushi rice. Advised PIC to use tilt on eggrolls, noodles and chicken if they are removed from temperature control.

23: On menu

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: (NÁ) 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: Shangri-La Restaurant Establishment Number : 605245110

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Shangri-La Restaurant Establishment Number # 605245110

Sources Source Type: Food Source: Jfc Source Type: Food Kirnland Source: Source Type: Water Tnam Source: Source Type: Source: Source: Source Type:

Additional Comments