TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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YES NO WT

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12		31	• 凤			I COD CENT														
12		100															_	_		
	and	Contraction of the	9													O Fermer's Market Food Unit		1		
Estr	blish	imen	t Nan		New China	a Restaurant										R Permanent O Mobile	Y			
Add	ress				3710 Ring	Jgold Rd.						Тур	xe of t	Establi	shme	O Temporary O Seasonal	J.			
					Chattanoo	 na		01	1.1	5 6										
City						<u> </u>			L.4						ne o	ut 02:15; PIVI AM / PM				
Insp	ectio	n Da	te		04/19/20	021 Establishment #	60525166	1		-	Emba	rgoe	d [)		L				
Purp	ose	of In:	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risk	Cat	egon	,		O1	第2	O 3			O 4				Fo	llow-	up Required 邕 Yes O No	Number of Se	ats	24	
		R														to the Centers for Disease Contro control measures to prevent illnes		ion		
										_						INTERVENTIONS				
		(11	ric der	ig ant	ed compliance st											ach item as applicable. Deduct points for ca	tegory or subcateg	(ery.)		
IN	in co	mplia	nce		OUT=not in compl		NO=not observe				S=cor	recte	d on-s	site durir	ng ins	spection R=repeat (violation of the				
-					Co	mpliance Status		COS	R	WT						Compliance Status		cos	R	WT
\square	_	_	NA	NO	Deserve in observe	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe				
1	篇	0			Person in charge performs duties	e present, demonstrates k	mowledge, and	0	0	5	16	0	0	0	×	Proper cooking time and temperatures		0	ा	
			NA	NO		Employee Health					17	Ó	0	28	Õ	Proper reheating procedures for hot holding	la l	8	Ō	٥
	X					nd food employee awarene	ess; reporting		0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking,				
	黨	0		110		estriction and exclusion		0	0	_						a Public Health Control	-	-	-	
	IN XX		NA			Sood Hygionic Practice asting, drinking, or tobacco				_		0 家	0	8		Proper cooling time and temperature Proper hot holding temperatures		8	읡	
5	욼	허				om eyes, nose, and mouth		6		5		1	6		-	Proper cold holding temperatures		허	허	
			NA	NO		nting Contamination b		- U		_		X			0	Proper date marking and disposition		ŏ	ŏ	5
6	黛	0				d properly washed		0	0		22	0	0	8	0	Time as a public health control: procedure	is and records	0	0	
7	鬣	0	0	0		ontact with ready-to-eat fo	ods or approved	0	0	5	-	-	-	NA	-		0 0110 1000100	~	<u> </u>	
8	0	2	_		alternate proced Handwashing si	inks properly supplied and	accessible	X	0	2		_	_	12	ni v	Consumer advisory provided for raw and a	undercooked			
	IN	OUT	NA	NO		Approved Source					23		0			food		0	이	4
	嵐					rom approved source		0				IN	OUT	NA	NO	Highly Susceptible Populat	lons			
		응	0	26		at proper temperature andition, safe, and unadult	erated	8	00	5	24	0	0	8		Pasteurized foods used; prohibited foods r	not offered	0	0	5
	_	ŏ	82	0	Required record	is available: shell stock ta		ō	ŏ			IN	OUT	NA	NO	Chemicals				
			NA	-	destruction	tection from Contamin	ation	-	-	_	25	0	0	×		Food additives: approved and properly use	ed	0	oT	_
		0		110	Food separated			0	0	4	26	Ň	ŏ	1~		Toxic substances properly identified, store		ŏ	허	5
		õ			Food-contact su	urfaces: cleaned and sanit	ized	ŏ	õ	5				NA	NO	Conformance with Approved Pr		-	- 1	
15	_	_	_			on of unsafe food, returne	d food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized pro	cess, and	0	0	5
					served									1.1		HACCP plan				
				Goo	d Retail Pract	tices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	athog	gens	, chemicals, and physical objects	into foods.			
											L PR			5						
				00	T=not in complianc		COS=corre		n-site R		inspe	ction				R-repeat (violation of the same		cost		WT
_		OUT		_		mpliance Status le Food and Water		cos	ĸ	wi		0	UT		_	Compliance Status Utensils and Equipment		cos	ĸ	WI
2	_		Paste	surize	d eggs used who			0	0	1			- 10	ood an	id no	nfood-contact surfaces cleanable, properly	/ designed.	<u> </u>		
2	_	0	Wate	r and	ice from approve	red source		0	0	2	4	<u> </u>				and used		0	0	1
3	-	읈	Varia	nce c		ialized processing method Temperature Control	35	0	0	1	4	5 6	o v	Narewa	ashin	g facilities, installed, maintained, used, test	t strips	0	0	1
		_	Prop	er coo		ed; adequate equipment f	for temperature	6			4	7 8	1 1	Vonfoor	s-cor	ntact surfaces clean		0	히	1
3	ו י		contr					0	0	2		0	UT			Physical Facilities				
3	_				properly cooked			0	0	1	4	_	-			water available; adequate pressure		<u> </u>		2
3	_				thawing methods eters provided an			0	2	1	49	_	_	_	-	stalled; proper backflow devices			응	2
3	_	OUT	nen	nome		od identification		0	0	-	5	_				I waste water properly disposed es: properly constructed, supplied, cleaned			허	2
	_		Eerce				onde eusteble	0	0			_	_							
3		-	P000	prop		inal container; required re		0	<u> </u>	1	5		~			use properly disposed; facilities maintained		2	이	1
_	_	OUT				n of Food Contaminati	on	-			5	_	-			lities installed, maintained, and clean		_	<u> </u>	1
3	6	0	Insec	ts, ro	dents, and anima	als not present		0	0	2	5	• •	₿ A	Adequa	te ve	intilation and lighting; designated areas use	d.	0	이	1
3	7	x	Conta	amina	ution prevented d	during food preparation, st	orage & display	0	0	1		0	υτ			Administrative items				

service establishment permit, items identifi manner and post the most recent inspectio	tor items within ten (10) days may result in suspension of your food s led as constituting imminent health hazards shall be corrected immedia in report in a conspicuous manner. You have the right to request a heal 5, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.	ately or operations shall cease. You are required to post the foo ring regarding this report by filing a written request with the Con	d service establishment permit in a conspicuous			
EMA	04/19/2021	gml. Elle	04/19/2021			
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date			
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****						

57

58

59

55 O Current permit posted 56 O Most recent inspection posted

Compliance Status

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

Non-Smokers Protection Act

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
	Please call () 4232098110	to sign-up for a class.	nur des

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O Personal cleanliness

44 O Gloves used properly

Wiping cloths; properly used and stored Washing fruits and vegetables

 OUT
 Proper Use of Utensils

 41
 1000
 In-use utensils; properly stored

 42
 0000
 Utensils, equipment and linens; properly stored, dried, handled

 43
 000
 Single-use/single-service articles; properly stored, used

38

39

40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Restaurant Establishment Number #: 605251667

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)					
Triple sink	Chlorine	50						

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below.						

Decoription	State of Food	Temperature (Fahrenheit
Shrimp	Cold Holding	38
Chicken	Cold Holding	38
Tofu	Cold Holding	39
Sweet & Sour Chicken	Cold Holding	40
Fried Rice	Hot Holding	176
Steamed Rice	Hot Holding	166

Observed Violations

Total # 8

Repeated # 0

8: No hand soap provided at triple sink. (COS)

33: Raw TCS foods thawing at room temperature.

37: Food products stored on floor in walk in cooler. Must be 6" off floor. Some bulk food items in dry storage not covered/protected.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

41: In use utensils stored in standing water.

47: Some non food contact surfaces dirty.

52: Refuse containers not stored on a washable surface.

54: Designated personal areas not physically separated from food service/prep.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Restaurant

Establishment Number : 605251667

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (NO) Did not observe situation that required handwashing at time of inspection.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN): Food products obtained from approved sources.

- 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) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: New China Restaurant Establishment Number : 605251667

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: New China Restaurant

Establishment Number # 605251667

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments