#### TENNESSEE DEPARTMENT OF HEALTH \_ \_ \_ \_ \_ \_ \_ \_ \_ \_

61.00

Contraction of the second		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																		
Esta	≪	men	t Nar	ne	China W	ok						Tur	a of l	Establi	s home of	O Farmer's Market Food Unit	9	F		
Add	ress				903 A Ga	allatin Pike.						туţ	xe or i	Establi	snme	O Temporary O Seasonal				
City					Madison										me o	ат <u>12:55</u> : РМ ам/рм				
Insp	ectic	n Da	rte		03/28/2	2024 Establishn	nent# 60522823	6		_	Embe	irgoe	d 0	)						
Pur	ose	of In	spect		ORoutine	紛 Follow-up	O Complaint				elimin				Cor	nsultation/Other				
Risi	Cat	egorj	y		<b>O</b> 1	882	03			<b>O</b> 4				Fo	low-	up Required O Yes 巍 No	Number of S	eats	17	
		R														to the Centers for Disease Contr control measures to prevent illne	ol and Prevent			
		(He				FOOD	BORNE ILLNESS RI	SK F	ACTO	ors	AND	PU	BLIC	HEA	LTH			gery.	,	
IN	⊧in ci	ompii			OUT-not in cor	mpliance NA=not appli	cable NO=not observ	ed		c						pection R=repeat (violation of the	same code provisio	n)		
-	IN	our	NA	NO		Compliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/T		cos	R	WT
	500 E	0	-	no	Person in cha	rge present, demonstr			0			IN	OUT	NA	NO	Control For Safety (TCS) F				
1			NA	NO	performs dution			0	0	5		00	0	8	Š	Proper cooking time and temperatures Proper reheating procedures for hot hold	00	0	8	5
	X	0	104		Management	and food employee av		_	0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking			-	
3		0			Proper use of	restriction and exclusi		0	0	Ľ						a Public Health Contro	a l	-	-	
4	20	0	NA		Proper eating	Good Hygienic Pro tasting, drinking, or to		0	o			0	0	8		Proper cooling time and temperature Proper hot holding temperatures		0		
5	24	0		0	No discharge	from eyes, nose, and	mouth	Ō	0	8	20	25	0	0		Proper cold holding temperatures		0	0	5
	X	0	NA			venting Centaminat and properly washed	ion by Hands	0	0		21	× 0				Proper date marking and disposition	a and conside	0		
7	箴	0	0	0	No bare hand		eat foods or approved	0	0	5	"	IN	O	NA NA		Time as a public health control: procedur Consumer Advisory	is and records	0	0	
8	×	0			Handwashing	sinks properly supplie		0	0	2	23	0	0	12	no	Consumer advisory provided for raw and	undercooked	0	0	4
_	IN 嵐		NA	NO		Approved Sou d from approved source		0	0	-		IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	
10	0	0	0	20	Food received	d at proper temperature	9	0	0		24	_	0	88		Pasteurized foods used; prohibited foods		0	0	5
	<u>家</u>	0	0	0		condition, safe, and un ords available: shell sto		0	0	5	-	IN	OUT		NO	Chemicals		-	-	
		-		NO	destruction	retection from Cont	amination	0	0	_	25	0		25		Food additives: approved and properly us	ed	0	0	
13	X	0	0		Food separate	ed and protected		-	0	4	26	Ř	ŏ			Toxic substances properly identified, stor	ed, used	ŏ	ŏ	5
14		0	0	l i		surfaces: cleaned and ation of unsafe food, re		0	0	5		IN	OUT	-	NO	Conformance with Approved P Compliance with variance, specialized pr		_		
15	2	0			served	noor or unsure rood, re		0	0	2	27	0	0	冀		HACCP plan	occess, and	0	0	5
				God	d Retail Pra	ictices are preven	tive measures to co				oduc		_		gens	, chemicals, and physical objects	into foods.			
				00	T=not in complia		COS=com	ected o	n-site	during						R-repeat (violation of the sam				
_		OUT				ompliance Status afe Food and Water		COS	R	WT			UTI			Compliance Status Utensils and Equipment		cos	R	WT
2	8	0	Past		ed eggs used v	where required		0	0	1	4	_	er F			nfood-contact surfaces cleanable, propert	y designed,	0	0	1
2	_				d ice from appr obtained for sp	ecialized processing m	tethods	8	8	2	$\vdash$	+	- C			and used	t at fac		-	-
		OUT			Fee	d Temperature Com	trei				4	-	-			g facilities, installed, maintained, used, tes	a strips	0	0	1
3	1	0	Prop		oling methods	used; adequate equipr	ment for temperature	0	0	2	4	_	0 N	lontoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
3	_					ed for hot holding					4	8 (	0			water available; adequate pressure		0		2
3	3 4		<u> </u>		thawing metho eters provided			0	8	1	4	_	_			talled; proper backflow devices waste water properly disposed		0	0	2
	-	OUT				Food Identification		Ľ	-		5		-			s: properly constructed, supplied, cleaned	1		ŏ	1
3	5	0	Food	i prop	erly labeled; o	riginal container; requir	red records available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintaine	t l	0	0	1
		OUT			Prevent	ion of Feed Contam	Ination		_		5	3 (	o F	hysica	al faci	ities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	idents, and ani	imals not present		0	0	2	5	4	0 ^	vdequa	de ve	ntilation and lighting; designated areas us	ed	0	0	1
3						d during food preparati	on, storage & display	0	0	1		-	UT			Administrative items		_		
3	_	-	-		cleanliness oths: properly u	ised and stored		0	0	1	5	_	_		-	nit posted inspection posted		0	8	0
4	0	0	Was		ruits and vege	tables			ŏ		É		- 14		2.4115	Compliance Status		YES		WT
4		OUT S		e ute	Pr nsils; properly	oper Use of Utensil stored		0	0	1	5	7		Comole	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	et	X	0	
4	2	0	Uten	sils, e	equipment and	linens; properly stored		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
4					a/single-service ed properly	e articles; properly stor	ed, used		8		5	9	li	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
						ctor items within ten (10)	days may result in susper				servic	0 est	ablish	ment pe	ermit.	Repeated violation of an identical risk factor	may result in revoc	ation	of you	r food
serv	ce es	tablis	shmer	st perm	nit. Items identif	ied as constituting immir	sent health hazards shall b	e corre	cted is	mmed	iately	or op	eration	ns shall	ceas	e. You are required to post the food service e ling a written request with the Commissioner	stablishment permit	in a c	onsp	icuous
reno	n T	C	section				144-711 68-14-715 68-14-7		120											

3	03/28/2024	$\mathcal{M}$	03/28/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website_http://tp.gov/bealth/article/eh-foodservice ****	

	namenar rood barety miormatio	in compensation of the one,	neparango niteanarana en rooa serra	
PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	101023

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



### Establishment Information

Establishment Name: China Wok Establishment Number #: 605228236

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)						

Equipment l'emperature				
Description	Temperature (Fahrenheit)			

Description	State of Food	Temperature ( Fahrenheit

#### Observed Violations

Total # 4

Repeated # 0

37: Observed employee drink, coffee cup, stored on top of active prep cooler.39: Observed wet wiping cloths, not in use, stored on food contact surfaces throughout kitchen.

41: Observed dirty can opener blade.

45: Observed non food grade bags being used to store cooked meat in walk in cooler.

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



# Establishment Information

Establishment Name: China Wok Establishment Number : 605228236

Comments/Other Observations	_
Comments/Other Observations	
<ol> <li>1:</li> <li>2:</li> <li>3:</li> <li>4:</li> <li>5:</li> <li>6:</li> <li>7:</li> <li>8: (IN): All handsinks are properly equipped and conveniently located for food employee use.</li> <li>9:</li> <li>10:</li> <li>11: (IN) All food was in good, sound condition at time of inspection.</li> </ol>	
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3:	
5.	
/: 0. (INI). All bendeintre are preparity equipmed and convertiontly leasted for feed employee use	
8. (IN). All handslinks are propeny equipped and conveniently located for food employee use.	
9.	
10. 11: (IN) All food was in good, sound condition at time of inspection.	
III. (IN) All 1000 was in good, sound condition at time of inspection.	
12: 13:	
14. (IN) All food contact surfaces of equinment and utensils cleaned and sanitized using approved methods	
16.	
<ul> <li>13:</li> <li>14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.</li> <li>15:</li> <li>16:</li> <li>17:</li> <li>18:</li> <li>19:</li> <li>20:</li> <li>21:</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57:</li> <li>58:</li> </ul>	
18:	
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***See nade 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

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: China Wok

Establishment Number: 605228236

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: China Wok Establishment Number #. 605228236

Sources		
Source Type:	Source:	
Additional Comments		

All critical items corrected.