TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlor Carlor	No.	144	and a second														Л	
Establishment Name				Type of Establishment O Fermer's Market Food Unit St Permanent O Mobile								∔						
Address 3710 Ringgold Rd.						_	.,,				O Temporary O							
City Chattanooga Time in					n 12	2:1	5 F	M	A	M/P	м ті	me o	ut 01:15: PM	AM / PM				
Inspection Date 04/06/2023 Establishment # 605251667									_	d 0								
			ispec		Routine O Follow-up O Complain			O Pr			-			nsuitation/Other				
				20011	01 102 03			04		,				up Required O Yes	s 縦 No Numbe	of Seats	24	L
Ris	K GB	tegor			ors are food preparation practices and employee			* mo				rep	ortec	to the Centers for D	isease Control and Pre	vention		
				as c	contributing factors in foodborne illness outbrea										prevent illness or injur	<i>.</i>		
		(11	ırk de	algna	FOODBORNE ILLNESS R ted compliance status (IH, OUT, HA, NO) for each numbered he										duct points for category or su	category	.)	
IN=in compliance OUT=not in compliance NA=not applicable NO=not observe							1 e	CC TWT	\$=co	rrecte	d on-s	ite dur	ing ins	pection R+reper	at (violation of the same code p		10	WT
	IN OUT NA NO Supervisien			~ 1		F	IN	our	NA	NO		ting of Time/Temperatur	_	1 ~				
1	罴	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	0	0	0		Control For 8 Proper cooking time and t	afety (TCS) Foods	-		
			NA	NO	Employee Health					ŏ	ŏ	ŏ		Proper reheating procedu	res for hot holding	_	00	5
2	X	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO		Date Marking, and Time Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices		_			×	0	0	0	Proper cooling time and te		0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		X	0	8	0	Proper hot holding temper Proper cold holding tempe		0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	X		ŏ	0	Proper date marking and			ŏ	5
6	直截	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	8	0	Time as a public health co	ontrol: procedures and recor	is O	0	
/ 8	180 1866		0	0	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN	OUT	_	NO		ner Advisory ded for raw and undercooke			_
	IN	OUT	NA	NO	Approved Source				23	-	0	麗		food		, o	0	4
	高		0	122	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT	NA	NO		ptible Populations			
11	X	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	-	0	-			prohibited foods not offered	0	0	•
12		0	×	0 NO	destruction Protection from Contamination	0	0		~	IN	OUT		NO		emicals			
13			O		Food separated and protected	0	0	4	29	0 10	0	X	J	Food additives: approved Toxic substances properly	y identified, stored, used	8	0	5
14	X	0	0]	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with	h Approved Procedures		-	
					Droper disposition of unselfa food, returned food not re-		-	<u> </u>		-				Compliance with variance		_	—	
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	贫		Compliance with variance HACCP plan	, specialized process, and	0	0	5
15	黛	0		Goo			0	2	27 oduc			_	gens	HACCP plan	, specialized process, and		0	5
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
(Net: 0-15)	Please call () 4232098110	to sign-up for a class.	nue des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Restaurant Establishment Number #: 605251667

VSPA 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.	
ge-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.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	Chlorine	50							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
All refrigeration @ 41°F. Product temperatures taken from each							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Shrimp (low boy)	Cold Holding	37
Chicken (low boy)	Cold Holding	38
Sweet & Sour Chicken (walk in)	Cold Holding	38
Tofu (walk in)	Cold Holding	37
Steamed Rice	Hot Holding	166
Fried Rice	Hot Holding	171
Shrimp (1.5 hrs)	Cooling	64

Observed Violations

Total # 5

Repeated # 0

31: Proper cooling method not provided for cooling of TCS foods in walk in cooler unit. Items tightly covered and not alowed to properly cool. Advised on proper cooling procedures.

33: Food items thawing in standing water.

37: Uncovered/unprotected food items noted in dry storage area.

45: Bulk food containers in poor repair. Replace as needed to prevent physical contaminants from entering food products.

52: Refuse containers not stored on a smooth, easily cleanable surface.

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 demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.

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

18: (IN) Cooked shrimp cooling in walk in cooler at 64*F (1.5 hrs). Item is within proper time and temperature requirements.

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 faciity and is in compliance with the State of TN non-smokers protection act.

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 Water Supply			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments