TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Estat	China One							_				O Farmer's Market Food Unit ant @ Permanent O Mobile					
	Address 2420 Lebanon Rd.							Тур	xe of t	Establi	shme	O Temporary O Seasonal					
					Nashville	01	1.2	7. F	M			и т.		t 02:10; PM AM / PM			
City		_								_			me o				
Inspe					04/22/2024 Establishment # 60522624						d U			L			
Purp	ose	of In	spect	tion	Routine O Follow-up O Complaint			O Pro	limina	ary		0	Cor	sultation/Other		10	
Risk	Cat	-	•	Fact	O1 X2 O3 ors are food preparation practices and employee	hehe		04			-			up Required III Yes O No Number of S		10	
		_			ontributing factors in foodborne illness outbreak												
				-	FOODBORNE ILLNESS RI ted compliance status (IK, OUT, KA, HO) for each numbered iter												
IN-	in c	ompli			OUT=not in compliance NA=not applicable NO=not observi									pection R=repeat (violation of the same code provis		_	
_	_	_		_	Compliance Status	cos	R				_		_	Compliance Status		R	WT
	-	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	2	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16					Proper cooking time and temperatures	8	0	6
2	0.0		NA	NO	Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0	×	Proper reheating procedures for hot holding	0	0	Ŷ
	R	0	1		Proper use of restriction and exclusion	0	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
				NO	Good Hygionic Practices					0	0	0		Proper cooling time and temperature	0	0	
4 5		0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19 20	高度	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	-
	IN	OUT	NA	NO	Preventing Contamination by Hands				21				0	Proper date marking and disposition	ŏ	ŏ	5
_		0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	ο	0	X	0	Time as a public health control: procedures and records	0	0	
8	×	0		0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT		NO	Approved Source			-	23	0	0	篱		food	0	0	4
9 2	8	0	0		Food obtained from approved source Food received at proper temperature	8	0			IN	OUT		NO	Highly Susceptible Populations		_	
11	ŏ	ž	Ľ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais			
				NO	Protection from Contamination Food separated and protected	~	0	4	25 26	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	읫	5
					Pood separated and protected												
13					Food-contact surfaces: cleaned and sanitized	Ō	_					NA	NO	Conformance with Approved Procedures	<u>الم ا</u>	-	
13) 14 (15)	0]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0		27	IN	OUT	-	NO				5
14	0	黨		Goo	Proper disposition of unsafe food, returned food not re-	0	0	5 2	27	IN O	OUT O	実		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
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14	o ≋	<u>闾</u> 0			Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to contemporate the contemporate to contemporate to contemporate the contemporate to conte	O O ontro	0 0 the	5 2 intro arAl during	27 duct	IN O tion	out O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0	0	5 WT
14	0 R	<u>高</u> 0	0	00	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance COS=compliance Status Safe Food and Water	O O O O O O O O O O O O O O O O O O O	O O I the n-site R	5 2 intro arAl during WT	27 oduct	IN O tion ction	out O of p	义 atho	gena	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	0	0 R	wT
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 Additional tood safety information can be found on our website, http://th.gownearth/article/en-rood/service	
 Free food safety training classes are available each month at the county health denartment	Ξ

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mor	ith at the county health department.	RDA 629
Pri-2207 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China One Establishment Number #: 605226242

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 compartment sink	Chlorine	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	35				
Reach In Cooler	38				
Prep cooler	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef in walk in cooler	Cold Holding	39
Shrimp in walk in cooler	Cold Holding	38
Chicken in walk in cooler	Cold Holding	38
Pasta in walk in cooler	Cold Holding	38
Rice in cooker	Hot Holding	153
Chicken	Cooking	171
Beef in prep cooler	Cold Holding	38
Chicken in prep cooler	Cold Holding	37
Shrimp in prep cooler	Hot Holding	39
Beef in Reach In Cooler	Cold Holding	38
Chicken in Reach In Cooler	Cold Holding	39

Total # 5

Repeated # ()

4: Employee was observed eating white rice and noodle on prep table in front of walk in cooler. Corrective action, employee was trained. Table was sanitized. 11: Excessively damaged can of baby corn and sweet tomato ketchup can stored in cabinet with other good cans in the back area. Metal was touching metal. Corrective action, person in charge separated damaged cans from good cans. The dangers and risk of C. botulinum was discussed.

14: Employee was observed washing and rinsing without sanitizing dishes. Corrective action, employee was trained. 3 compartment sink was set up properly.

47: Excessive dust and grease buildup in vents and light covers in the back area. 50: Waste water from handwashing sink is leaking on to the floor beside walk in cooler

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China One

Establishment Number : 605226242

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering guestions regarding principles applicable to the food operation. 2: An employee health policy is available 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses. 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes. 6: 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: Next page 10: (NO): No food received during 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. 15: (IN) No unsafe, returned or previously served food served. 16: Check temperature log 17: (NO) No TCS foods reheated during inspection. 18: NO 19: Check temperature log 20: Check temperature log 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: 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: China One

Establishment Number: 605226242

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: China One

Establishment Number #: 605226242

Sources			
Source Type:	Food	Source:	US foods and Sams club
Source Type:		Source:	

Additional Comments