### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

15/2.23

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194	-	744	a line												ſ		
Estab	vish	hme	nt Na		Song Da Chinese Restaurant					-				O Fermer's Merket Food Unit ent Ø Permanent O Mobile	L	1	
Addre	14.5				11461 Old Nashville Hwy.				_	Typ	pe of t	Establ	ishm	O Temporary O Seasonal	L		
City					Smyrna	02	2:2	1. F	- M			мт	man	ит 02:31; РМ АМ/РМ			
,	- 10				04/19/2024 Establishment # 60521245						d 0		1170 0				
Inspe								- 1 O Pro		-				nsultation/Other		_	
Purpo				tion					parnin	ary						Q	
Risk (	Cat			Fact	O1 X2 O3 ors are food preparation practices and employee	beha		04	st c	omin	nonh			up Required O Yes X No Number of		0	
					ontributing factors in foodborne illness outbreak												
			ark de	algna	FOODBORNE ILLNESS Ri led compliance status (IH, OUT, HA, HO) for each numbered her										egory.	,	
IN=i	n co	ompi	liance		OUT=not in compliance NA=not applicable NO=not observe		_		\$ <u>=</u> co	rrecte	d on-s	site dur	ing in:	spection R+repeat (violation of the same code provin			
H- 1	N	010	T NA	NO	Compliance Status Supervision	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	3	0	_		Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	_		T NA	NO	Employee Health	-		0		00	8	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
21	K)	0	-		Management and food employee awareness; reporting	_	0	5	<u> </u>	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	Ť		
	R	0	_	110	Proper use of restriction and exclusion	0	0	Ť						a Public Health Control			
43	K	00	T NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		19	0 送	8	8		Proper cooling time and temperature Proper hot holding temperatures	0	응	
	K N	0	T NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	•		12	8			Proper cold holding temperatures Proper date marking and disposition	8	8	5
6 3		0			Hands clean and properly washed	0	0		22		6	×		Time as a public health control: procedures and records	0	ŏ	
7 8	x	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT		NO	Consumer Advisory	, v	<u> </u>	
8 3	K	0	1		Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
	N /	001	T NA	NO	Approved Source Food obtained from approved source	0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10 (	0	0		120	Food received at proper temperature	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 3		0	88	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0 0	°	-	IN	OUT	-	NO	Chemicais	-	-	
	_	-	T NA	-	destruction Protection from Contamination	-	-	_	25	0	001			Food additives: approved and properly used	0		
13 8	3	0	0		Food separated and protected		0			鬣	0		<u> </u>	Toxic substances properly identified, stored, used	ŏ	ŏ	5
	_	0	_	]	Food-contact surfaces: cleaned and sanitized	0		5		IN		NA	NO	Conformance with Approved Procedures			
15 }	8	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intro	oduc	tion	of p	atho	gen	, chemicals, and physical objects into foods.			
								a/Al				8					
				00	T=not in compliance COS=corre Compliance Status		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	_				compliance status			_		10	UT			Utensils and Equipment			
28	_	001			Safe Food and Water					-12							1
		0	Past			00	8	1 2	4		o F			infood-contact surfaces cleanable, properly designed, and used	0	0	'
30		000	Past Wat Vari	er and	Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods	0000	0	2	4	5	<b>o</b> [	onstru	icted,	nfood-contact surfaces cleanable, properly designed,	0		1
30		0000	Past Wat Vari	er and ance o	Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control	8	0	2	$\vdash$	5	0 0 0 V	onstru Varew	ashin	infood-contact surfaces cleanable, properly designed, and used	-	0 0	-
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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(104. 0-10)	Please call (	) 6158987889	to sign-up for a class.	104 025

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



#### Establishment Information

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Establishment Name: Song Da Chinese Restaurant Establishment Number #: 605212454

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)

Food Temperature Decorption	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
39:

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



## Establishment Information

Establishment Name: Song Da Chinese Restaurant Establishment Number : 605212454

Comments/Other Observations	
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25: 26: (INI) All paisanaus at taxis items are preparity identified, stared, and used	
26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27:	
57:	
58:	
the and at the and of this downwest for any deletions that could not be displayed in this second	

\*\*\*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.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

# Establishment Information

Establishment Name: Song Da Chinese Restaurant Establishment Number : 605212454

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Song Da Chinese Restaurant Establishment Number # 605212454

Sources		
Source Type:	Source:	
Additional Comments		

#### Additional Comments

All priority item violations have been corrected