

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

China Wok

Establishment Name

Address

O Fammer's Market Food Unit

Permanent O Mobile

O Temporary O Seasonal

Madison

Time in 01:25 PM AM / PM Time out 02:10; PM AM / PM

Inspection Date

China Wok

O Fammer's Market Food Unit

O Mobile

O Temporary O Seasonal

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D Madison

Time in 01:25 PM AM / PM Time out 02:10; PM AM / PM

Inspection Date U3/21/20/24 Establishment # 605228236 Embargoed 10

Purpose of Inspection
Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 17

tisk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	¥=in e	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S =∞	rrecte	d on-si	te duri	ing ins	specti
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	C
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	37	Pros
-	IN	OUT	NΔ	NO	Employee Health		-	-	17		ŏ	ŏ	8	Pro
2	100	0	160	110	Management and food employee awareness; reporting	0	0		IН	ř	ŭ	ŭ	-	Co
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	6
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Pro
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19		0	0	0	Prop
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	0	0		Prog
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Prog
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Tim
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	. ⊓ 5 I	Ľ	_	_		_	1
		_	$\overline{}$		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	0	100			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		Con
		OUT	NA	NO	Approved Source					food				
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١	24	0	0	333		Pas
11	0	28			Food in good condition, safe, and unadulterated	0	0	5	[**			(40)		F 05
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	- XX		Foo
13	黛		0		Food separated and protected	0	0	4	26	2	0			Tax
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Con

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	<u></u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	120	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Т
44		Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	-	-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean		0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\Box

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. To be set from \$5.4.4.735, \$5.

03/21/2024

Date Signature of Environmental Health Specialist

Date

03/21/2024

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

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 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.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
3 comp sink	CI						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in freezer	-10				
Walk in cooler	40				
Prep cooler	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked shrimp in walk in cooler	Cold Holding	41
Cooked chicken in walk in cooler	Cold Holding	41
Cooked pork in walk in cooler	Cold Holding	40
Raw shrimp in walk in cooler	Cold Holding	35
Crab meat in prep cooler	Cold Holding	41
Tofu in prep cooler	Cold Holding	37
Raw steak on prep cooler	Cold Holding	41
Cooked shrimp on prep cooler	Cold Holding	40
Cooked rice in warmer	Hot Holding	156
Egg drop soup on warmer	Hot Holding	160

Observed Violations
Total # 7
Repeated # () Q: No paper towels available at hand sinks. CA: restacked
8: No paper towels available at hand sinks. CA: restocked. 11: Observed cooked chicken stored in re used raw chicken boxes. CA:
embargoed product (10lbs).
14: Observed employee only wash and rinse dirty pots at 3 comp sink. CA:
trained to wash, rinse, and sanitize all food contact surfaces.
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.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China Wok
Establishment Number: 605228236

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Policy posted.
- 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: Observed adequate hand washing practice.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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- 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: Not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.

19:

20:

- 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:

Additional Comments

See last page for additional comments.

^{***}See page 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 any extra Additional Comments that could not be displayed in this space.

Establishment Name: China Wok	
Establishment Number: 605228236	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Establishment Name: China Wok							
Establishment Number #: 605228236		Till the state of					
Sources							
Source Type: Food	Source:	Union Broker Limited, Eagle Food					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							