TENNESSEE DEPARTMENT OF HEALTH

03/08/2023

Date

Contraction of the second

| FOOD SERVICE ESTABL | | | | | | | | | | | | sco | RE | | | | | | | |
|----------------------------------|--------|-----------|--------|--------|---|--|--------------------|---------|--------|-----------------------------|-------|---------------|-------------|----------|----------|--|---------------------|----------|----------|----|
| Establishment Name Panda Express | | | | | | Turn | e of F | Establi | hmo | O Farmer's Market Food Unit | 10 | | ſ |) | | | | | | |
| Add | iress | | | | 8967 Old L | ee Hwy | | | | | | ιyp | eur | -544.010 | SHILLING | O Temporary O Seasonal | | | | / |
| City | , | | | | Ooltewah | | Time in | 10 |):5 | 0 A | M | AN | 1/PI | M Tin | ne ou | и 11:30:АМ АМ/РМ | | | | |
| | | n Da | to. | | 03/08/20 | 23 Establishment | | | | | | - rgoed | | | | | | | | |
| | | | | | Routine | O Follow-up | O Complaint | | | - O Pre | | | - | | 0.00 | nsultation/Other | | | | |
| | | | | | | /00110016 | ary | | | | | Number of S | | 56 | | | | | | |
| ROSA | ccat | egon R | | | O1 ors are food pre | eparation practices | O3 and employee | beha | | 04 8 mo | st co | mm | only | | | up Required O Yes 🕱 No I to the Centers for Disease Conti | | | | |
| | | | | as c | ontributing fac | tors in foodborne i | liness outbreak | 8. P | ublic | : Hea | ith I | inter | ven | tions | are | control measures to prevent illne | ess or injury. | | | |
| | | (Ma | rk der | Ignat | ed compliance stat | | | | | | | | | | | INTERVENTIONS ach liem as applicable. Deduct points for o | ategory or subcate | gory.) | | |
| IN | ⊧in c | ompili | | | OUT=not in complia | nce NA=not applicable | | d | | 00 | | | | | | pection R=repeat (violation of the | e same code provisi | n) | | |
| | 114 | OUT | NA | NO | Com | Supervision | | COS | R | WT | | | | | | Compliance Status Cooking and Reheating of Time/ | | cos | R | WT |
| - | | 0 | nun. | NO | Person in charge | present, demonstrates | knowledge, and | 0 | | - | | IN | OUT | NA | NO | Control For Safety (TCS) | | | | |
| 1 | 邕 | | NA | NO | performs duties | Employee Health | • · | 0 | 0 | 5 | | <u>演</u> 0 | 00 | | | Proper cooking time and temperatures Proper reheating procedures for hot hold | ting | 0 | <u> </u> | 5 |
| _ | X | 0 | 10-1 | | Management and | food employee awaren | ess; reporting | | 0 | 5 | - | | | NA | NO | Cooling and Holding, Date Marking | | | | |
| 3 | 黛 | 0 | | | , | triction and exclusion | | 0 | 0 | Ľ | | | | | | a Public Health Contr | lo | _ | - | |
| 4 | 20 | 0 | NA | | | ting, drinking, or tobacc | | 0 | 0 | 5 | 19 | | 0 | | 0.0 | Proper cooling time and temperature Proper hot holding temperatures | | 0 | 0 | |
| 5 | 200 | 0 | NA | | | n eyes, nose, and mout ting Contamination | | 0 | 0 | <u> </u> | | <u>)))</u> | 8 | 8 | | Proper cold holding temperatures Proper date marking and disposition | | 8 | 8 | 5 |
| 6 | × | | 10-1 | 0 | Hands clean and | properly washed | | 0 | 0 | | 22 | | ō | ŏ | | Time as a public health control: procedur | res and records | õ | ō | |
| 7 | 鬣 | 0 | 0 | 0 | alternate procedu | | | 0 | 0 | ° | | - | OUT | NA | | Consumer Advisory | | - | - | |
| 8 | N IN | 애 | NA | NO | Handwashing sin/ | ks properly supplied and Approved Source | 1 accessible | 0 | 0 | 2 | 23 | 0 | 0 | 篱 | | Consumer advisory provided for raw and food | d undercooked | 0 | 0 | 4 |
| 9 | 嵩 | 0 | | | | m approved source | | | 0 | | | IN | OUT | NA | _ | Highly Susceptible Popula | rtions | | | |
| | 0 | | 0 | | | proper temperature dition, safe, and unadul | terated | 0 | 0 | 5 | 24 | 0 | ο | X | | Pasteurized foods used; prohibited foods | s not offered | 0 | 0 | 5 |
| 12 | 0 | 0 | Ж | 0 | Required records destruction | available: shell stock ta | gs, parasite | 0 | 0 | | | | ουτ | | NO | Chemicais | | | | |
| 13 | 1000 | ~ | NA | | Prote Food separated a | ection from Contamin | ation | 0 | 0 | 4 | 1000 | 1000 | | X | | Food additives: approved and properly u Toxic substances properly identified, sto | | 0 | <u> </u> | 5 |
| 14 | x | 0 | | | Food-contact surf | aces: cleaned and sanit | | ŏ | ŏ | | | N N | | NA | NO | Conformance with Approved P | rocedures | | _ | |
| 15 | 2 | 0 | | | Proper disposition served | n of unsafe food, returne | d food not re- | 0 | 0 | 2 | 27 | 0 | о | 8 | | Compliance with variance, specialized pr HACCP plan | rocess, and | 0 | 0 | 5 |
| | | | | Geo | d Rotall Bracti | | managements to co | - | | Inter | | tion | ef a | ather | | , chemicals, and physical object | a lato fooda | | | |
| | | | | | a Netali Practi | ces are preventive | | | | arAl | | | _ | _ | Jene | , chemicals, and physical object | s into roous. | | | |
| | | | | 00 | T=not in compliance | | COS=corre | cted o | n-site | during | | | IGR | | | R-repeat (violation of the sam | ne code provision) | | _ | |
| | | OUT | | | | pliance Status Food and Water | | cos | R | WT | | 0 | UT | | | Compliance Status Utensils and Equipment | | cos | R | WT |
| | 8 | | | | d eggs used when ice from approved | | | 8 | 8 | 1 | 4 | 5 0 | | | | nfood-contact surfaces cleanable, proper and used | 1y designed, | 0 | 0 | 1 |
| | 0 | 0 | | | btained for specia | lized processing metho | ds | ŏ | ŏ | 1 | 4 | 5 0 | - É | | | g facilities, installed, maintained, used, te | st strips | 0 | 0 | 1 |
| | 11 | OUT | Prop | er cod | | d; adequate equipment | for temperature | 0 | 0 | 2 | 4 | | | | | tact surfaces clean | | 0 | 0 | 1 |
| | | - | contr | | properly cooked for | ar hat helding | | - | 0 | | | | UT D ⊢ | lot and | cold | Physical Facilities water available; adequate pressure | | 0 | ~ | |
| _ | 2 3 | | | | thawing methods u | | | ŏ | ŏ | | 4 | _ | _ | | | stalled; proper backflow devices | | 0 | 0 | 2 |
| 3 | 4 | 0 OUT | Then | nome | eters provided and | accurate d identification | | 0 | 0 | 1 | 5 | _ | | | | waste water properly disposed is: properly constructed, supplied, cleane | d | | 00 | 2 |
| 3 | 5 | | Food | prop | | al container; required re | cords available | 0 | 0 | 1 | 5 | - | | | | use properly disposed; facilities maintaine | | 0 | 0 | 1 |
| - | | OUT | | prop | | of Food Contaminat | | - | | - | 53 | | | - | | ities installed, maintained, and clean | | 0 | 0 | 1 |
| 3 | 6 | 0 | Insec | ts, ro | dents, and animal | s not present | | 0 | 0 | 2 | 54 | - | - | | | ntilation and lighting; designated areas us | sed | 0 | 0 | 1 |
| 3 | 7 | 0 | Cont | amina | ition prevented du | ring food preparation, st | orage & display | 0 | 0 | 1 | | 0 | υτ | | | Administrative items | | | _ | |
| | 8 | - | - | | leanliness | | | 0 | 0 | 1 | 55 | | | | | nit posted | | 0 | 0 | 0 |
| _ | 9 0 | | | | ths; properly used ruits and vegetable | | | 0 | 8 | | 54 | 5 (| D N | lost re | cent | inspection posted Compliance Status | | O YES | | WT |
| | | OUT | | | Prope | r Use of Utensils | | | | | | | | | | Non-Smokers Protection | Act | | | |
| 4 | 1 | | | | nsils; properly stor quipment and line | ed ns; properly stored, drie | d, handled | 0 | 8 | 1 | 5 | 3 | | | | with TN Non-Smoker Protection Act ducts offered for sale | | 8 | 0 | 0 |
| | 3 | 0 | Singl | e-use | | icles; properly stored, u | | 0 | 8 | 1 | 55 | | | | | oducts are sold, NSPA survey completed | 1 | ō | | |

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 the 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. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

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|--|------------|--|
| Signature of Person In Charge | Date | Signature of Environmental Health Specialist |

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

| PH-2267 (Rev. 6-15) | Free food safety training cla | | th at the county health department. | RDA 629 |
|---------------------|-------------------------------|--------------|-------------------------------------|---------|
| (Net. 0-15) | Please call (|) 4232098110 | to sign-up for a class. | 101025 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panda Express Establishment Number #: 605257441

| Warewashing Info | | | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenhelt) | | | | | | | |
| Triple sink | QA | 200 | | | | | | | | |

| Equipment l'emperature | | | |
|------------------------|--------------------------|--|--|
| Description | Temperature (Fahrenheit) | | |
| Walk in cooler | 36 | | |
| Low boy | 37 | | |
| | | | |
| | | | |

| Food Temperature Decoription | State of Food | Temperature (Fahrenheit |
|---------------------------------|---------------|-------------------------|
| Raw chicken (walk in) | Cold Holding | 37 |
| Raw beef (walk in) | Cold Holding | 37 |
| Raw chicken (low boy) | Cold Holding | 36 |
| Raw chicken | Cooking | 183 |
| Brown rice | Hot Holding | 139 |
| Orange chicken | Hot Holding | 141 |
| Egg roll | Hot Holding | 148 |
| | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Panda Express

Establishment Number : 605257441

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good 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: Food from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: See temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: Panda Express

Establishment Number : 605257441

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Panda Express

Establishment Number # 605257441

| Sources | | | | |
|--------------|-------|---------|--------|--|
| Source Type: | Food | Source: | GFS | |
| Source Type: | Water | Source: | Public | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |

Additional Comments