

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



Establishment Information

Establishment Name: New China Buffet & Grill

Establishment Number #: 605255398

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)
Triple Sink	Chlorine	100	
Dish Machine	Chlorine	100	

Equipment Temperature

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

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
General Tso Chicken	Cooking	198
Chicken (low boy)	Cold Holding	40
Beef (low boy)	Cold Holding	39
Chicken (walk in)	Cold Holding	33
Steamed Rice	Hot Holding	186
Coconut Shrimp	Hot Holding	161
Garlic Potatoes	Hot Holding	155
Grilled Chicken	Hot Holding	169
Baked Salmon	Hot Holding	171
Sesame Chicken	Hot Holding	167
Fried Rice	Hot Holding	181

Observed Violations

Total # 8

Repeated # 0

14: Observed employee wiping dirty knife on personal apron to clean utensil. Soiled/dirty utensils must be properly WASHED-> RINSED-> SANITIZED. Spoke to owner regarding observation and owner coached employee on proper utensil washing and sanitizing. Knife was returned to dishwashing area and properly sanitized.

34: Unable to locate working thermometer in cooler unit.

37: Food products not properly covered/protected in walk in cooler unit.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

45: Shelving in poor repair in walk in cooler unit. Door in poor repair on glass door cooler unit.

47: Hood filters dirty on cookline. Ice machine dirty inside.

53: Walk in freezer ceiling in poor repair. Ceiling in kitchen/prep area with large amounts of grease accumulation on surfaces.

54: Designated areas not utilized for personal beverages. Distressed items noted in storage area adjacent to dining room.

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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: (IN) Establishment using TPHC to control sushi rice at sushi station.
- 23: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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 facility.
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Source Type: Source:

Additional Comments