

Establishment Name

Purpose of Inspection

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile O Temporary O Seasonal

Chattanooga City

Time in 11:00; AM AM / PM Time out 12:00; PM

07/18/2022 Establishment # 605255398 Inspection Date

KRoutine

New China Buffet & Grill

3536 Cummings Hwy. Suite-140

O Follow-up O Complaint

О3

O Preliminary

Embargoed 0

O Consultation/Other

Follow-up Required

狱 Yes O No

Number of Seats 275

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

11	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	38	0			Handwashing sinks properly supplied and accessible	0	0	2
È	IN	OUT	NA	NO	Approved Source	_	_	_
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	28	Food received at proper temperature	0	0	1
11	200	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	翼	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	О	2

	Compliance status							**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	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

s, chemicals, and physical objects into foods.

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		-	-	
28		Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
	OUT	Food Temperature Control	1	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Γ
32	0	Plant food properly cooked for hot holding	0	0	Н
33	Ō	Approved thawing methods used	O	ō	Н
34	300	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	Г
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	186	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	О	Г

	on	R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	111		
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	355	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г,
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

(10) days of the date of the

07/18/2022

Date Signature of Environmental Health Specialist

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

07/18/2022

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 inflitrating 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				
hrenhelt)	Temperature (Fahrenh	iption		
		frigeration @ 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 # ()
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.

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

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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.

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: New China Buffet & Grill				
Establishment Number: 605255398				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information					
Establishment Name: New China Buffet & Grill					
Establishment Number #:	605255398				
Sources					
Source Type:	Food	Source:	Approved sources noted		
Source Type:	Water	Source:	Public		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	ents				