TENNESSEE DEPARTMENT OF HEALTH

ALC: NO	FOOD SERVICE EST					VICE ESTA	BL	ISH	IME	INT		ISF	PEC	TIO	ON REPORT	SCO	RE			
		***			No 1 Chin	ese										O Farmer's Market Food Unit	Q			
		imen	t Nar	THØ	1435 Robi	inson Rd.			_		_	Тур	e of E	Establi	shme	ent			J	
	iress				Old Hickor			01	<u></u>	5 0						o Temporary O Seasonal ut 02:40; PM AM / PM				
City	10/06/2021 60521442		_							me o	ut <u>U2:40; PIVI</u> AM/PM									
	ectio				10/06/20								<u> </u>							
Puŋ	pose	of In	spec	tion	O Routine	臠 Follow-up	O Complaint			O Pro	Nimin	ary		0	Cor	nsuitation/Other			~ ~	
Risi	(Cat	-			01	3 62	O 3	hake		04	-		anh			up Required O Yes 🕅 No I to the Centers for Disease Cont	Number of S		24	
		_														control measures to prevent illne		cion		
		(Me	rik de	elgne	ted compliance st											INTERVENTIONS ach item as applicable. Deduct points for e	alogory or subcate	gory.	,	
IN	⊨in ci				OUT=not in comp	iance NA=not applicabl		ed		CC						spection R=repeat (violation of th	e same code provisio	2n)		
	IN	OUT	NA	NO	Co	mpliance Status Supervision		cos	R	WT	h		-			Compliance Status Cooking and Reheating of Time/		cos	R	WT
1	展	0				e present, demonstrate	s knowledge, and	0	0	5		IN		NA		Control For Safety (TCS)	loods	_	_	
-	IN	OUT	NA	NO	performs duties	Employee Health		-		-		<u>爲</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	00	5
	X	0				nd food employee aware estriction and exclusion	ness; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
Ť		-	NA	NO		Good Hygienic Practi	ces	ľ		-	18	0	0	0	X	Proper cooling time and temperature	<u>я</u>	0	0	_
4	黨	0		0		asting, drinking, or tobac		<u>o</u>	0	5	19 20	义	0		õ	Proper hot holding temperatures		0	00	
9	IN	out	NA	NO	Preve	om eyes, nose, and mou nting Contamination		-				10	8	8	0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
6	黛	0				d properly washed ontact with ready-to-eat	foods or approved	_	0	5	22	0	ο	×	0	Time as a public health control: procedu	res and records	0	0	
7	×	0	0	0	alternate proced	dures followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory				
8	N IN	0	NA	NO	Handwashing si	inks properly supplied an Approved Source		0	0	2	23	0	ο	8		Consumer advisory provided for raw and food	undercooked	0	0	4
	黨		_			rom approved source			0			IN	OUT	_	NO	Highly Susceptible Popula	tions			
10	×	8	0	200	Food received a Food in good co	at proper temperature andition, safe, and unadu	ulterated	ő	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	Ж	0	Required record destruction	is available: shell stock	tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
	IN 溴	OUT	NA	NO	Prot	tection from Contam	ination			_	25	10	0	0		Food additives: approved and properly u		0	8	5
	붌	8			Food separated Food-contact su	and protected urfaces: cleaned and sar	nitized	8	0	4	26	IN	OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved P		0	0	
15	篾	0			Proper disposition served	on of unsafe food, return	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
				God	d Retail Prac	tices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	a into foods.			
						-				ETAI			_		_					
				OU	T=not in complianc	e mpliance Status	COS=corre			during WT	inspe	ction				R-repeat (violation of the sam Compliance Status		cos	R	WT
	_	OUT			Saf	e Food and Water						0	UT			Utensils and Equipment			~	
	8				ed eggs used who d ice from approv			8	0	1	45	5 8				infood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
3	0	0 OUT		ince		ialized processing meth		Ŏ	Ő	Ĩ	46	; (g facilities, installed, maintained, used, te	st strips	0	0	1
	1	001	_	er co		Temperature Control ed; adequate equipmen		0	0		47	1				ntact surfaces clean		0	0	1
		-	cont	ol						2			UT			Physical Facilities		_		
_	2 3				properly cocked thawing methods				0	1	48	_	_			f water available; adequate pressure stalled; proper backflow devices		00	윙	2
	4		<u> </u>		eters provided an			0	0	1	50		o s	Sewage	e and	waste water properly disposed		0	0	2
	_	OUT				od identification					51	_				es: properly constructed, supplied, cleane			0	1
3	5		Food	i prop		inal container; required		0	0	1	52			-		use properly disposed; facilities maintaine	d	0	0	1
	_	OUT				n of Feed Contamina	tion	-			53	-+	-			lities installed, maintained, and clean			0	1
3	6	-			idents, and animation			0	0	2	54	+-	-	vaequa	ne ve	entilation and lighting; designated areas up	,ed	0	0	1
3	7	X	Cont	amin	ation prevented d	during food preparation,	storage & display	0	0	1		0	υτ			Administrative items				
-	8	-	-		cleanliness	d and stored		0	0	1	55	_	_		-	nit posted		00	0	0
	9 0				ths; properly use ruits and vegetat				0		56	<u>, 1 (</u>	<u> 1</u>	nust re	vent	inspection posted Compliance Status		YES		WT
	_	OUT			Prop	per Use of Utensils			· · ·	_						Non-Smokers Protection				
	1 2				nsils; properly sto equipment and lin	ored tens; properly stored, dr	iad handlod		0	1	57					with TN Non-Smoker Protection Act ducts offered for sale		00	8	0
4	3	0	Sing	e-use	a/single-service a	rticles; properly stored, an		0	0	1	59	ř.				oducts offered for sale roducts are sold, NSPA survey completed		ŏ		2
					ed properly				0											
serv	ice es	tablis	hmer	t per	nit. Items identified	d as constituting imminent	health hazards shall b	e com	cted i	mmed	ately o	or ope	ration	ns shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service e	stablishment permit	in a c	onsp	icuous
man repo	nera rt. T.	nd po C.A. (st the sectio	most ns 68-	recent inspection r 14-703, 68-14-706. 6	report in a conspicuous m 68-14-708, 68-14-709, 68-14	anner. You have the rig	ght to r 16, 4-5	eques	t a hei	ring n	egard	ing thi	is repo	nt by f	fling a written request with the Commissioner	within ten (10) days	of the	date	of this
	/		1		h /		1.0//			1	(OI		0.00		001

L	A		A	/
Signature	of Per	son	In Cł	harge

10/06/2021	Signature of Environmental Health Specialist
Date	Signature of Environmental Health Specialist

10/06/2021

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

PH-2267 (Rev. 6-15)	Free food safety training class		th at the county health department.	RDA 629
	Please call () 6153405620	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: No 1 Chinese Establishment Number #: 605214439

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	
otal # 5	
epeated # ()	
4:	
5:	
7:	
5:	
3:	
J.	
"See page at the end of this document for any violations that could not be displayed in this space	

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Establishment Information

Establishment Name: No 1 Chinese Establishment Number : 605214439

Comments/Other Observations		
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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: No 1 Chinese

Establishment Number: 605214439

Comments/Other Observations (cont'd)

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

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Source:	
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Additional Comments