TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

13	AGRIC	17	" 质		FOOD SERVICE EST	ADL	131		-1.1	• •	131	LO					
20			E.														
	- Carlo	THEFT					O Fermer's Market Food Unit						O Fermer's Market Food Unit		7		
Est	ablish	ımen	t Nan		China House 888, Inc.					-				Farmer's Market Food Unit			
	lease				7601 E. Droipord Dd. Suito 10E												
Address			,	11	1.0	0 /						O Temporary O Seasonal					
City	,						L.U			_			me ou	ut <u>11:35</u> : <u>AM</u> AM/PM			
Insp	pectic	n Da	rte		10/08/2021 Establishment 6052227	'17		_	Embi	argoe	_{id} 0						
Pur	pose	of In	spect	ion	Routine O Follow-up O Compla	int		O Pr	elimir	ary		0	Cor	nsuitation/Other			
Risi	k Cat	eace			O1 XX2 O3			04				Fo	low-	up Required O Yes 🕱 No Number of S	Seats	53	
		-	isk F		ors are food preparation practices and employ							repo	ortec	I to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbre			_	_								
		(11)	rk der	lana	FOODBORNE ILLNESS ed compliance status (IH, OUT, HA, HO) for each numbered I									INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egory.)	
IN	in c				OUT=not in compliance NA=not applicable NO=not obs									pection R=repeat (violation of the same code provisi			
	_		_		Compliance Status	COS	R	WT		_	_	_		Compliance Status	COS	R	WT
	_	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	窯	Proper cooking time and temperatures	0	ा	
			NA	NO	Employee Health				17	0	0	0	X	Proper reheating procedures for hot holding	0	00	•
2	X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as			
Ĵ		-	NA	NO	Good Hygienic Practices			_	18	RX I	0	0	0	Public Health Centrol Proper cooling time and temperature	0	o	
4	X	0	-		Proper eating, tasting, drinking, or tobacco use	0	0			12		ŏ		Proper hot holding temperatures		ŏ	
5	25			0	No discharge from eyes, nose, and mouth	0	0	8		25	0	0		Proper cold holding temperatures	0	0	5
		100 C	NA		Preventing Contamination by Hands			_	21	X	0	0	0	Proper date marking and disposition	0	0	
6	2	0	_		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approve		0	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	氮	0	0	0	alternate procedures followed	' o	0	ľ		IN	OUT	NA	NO	Consumer Advisory			_
8	X				Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	
			NA		Approved Source			_		-	-			food	~	<u> </u>	-
	黨		~		Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	R	8	0	200	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ŏ	38	0	Required records available: shell stock tags, parasite	Ť	ŏ			IN	OUT	NA	NO	Chemicals			
			NA	-	Protection from Contamination	-	Ŭ	_	25	0				Food additives: approved and properly used	0	o	
13	2			no	Food separated and protected	0	0	4	26	×	1ŏ	-		Toxic substances properly identified, stored, used	ŏ	허	5
14	x	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ			IN		NA	NO	Conformance with Approved Procedures			
		0	_		Proper disposition of unsafe food, returned food not re-	_	-	2	27	0	0	82		Compliance with variance, specialized process, and	0	0	5
	~	Ŭ			served	Ŭ	Ŭ	-	-	Ŭ	Ŭ	~		HACCP plan	Ŭ	<u> </u>	Ŭ
				Goo	d Retail Practices are preventive measures to	contro	l the	e intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DD R	ET/A	IL PR	110	nci s						
				00		mected o	n-site	durin	g inspe					R-repeat (violation of the same code provision)			
	_				Compliance Status	COS	R	WT		_				Compliance Status	COS	R	WT
	8	OUT		au 1997, 1940	Safe Food and Water d eggs used where required		0	4			NUT C	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed.	_	_	
	9	ŏ	Wate	rand	ice from approved source		ŏ	2	4	5				and used	0	0	1
3	10		Varia		btained for specialized processing methods Food Temperature Control	0	Ō	1	4	6 3	₿ v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	_		_	er co	bing methods used; adequate equipment for temperature				4	7 3		lonfoo	d-cor	tact surfaces clean	0	0	1
1 3	и	0	contr			0	0	2		4	TUC			Physical Facilities	-		
3	2	0	Plant	food	properly cocked for hot holding		0	1	4	8	0 F	lot and	d cold	water available; adequate pressure	0		2
	3		<u> </u>		thawing methods used		0	1						stalled; proper backflow devices		0	2
3	14		Then	morme	eters provided and accurate	0	0	1			-			waste water properly disposed	0	0	2
-	_	OUT			Food Identification	-				_				s: properly constructed, supplied, cleaned	0	0	1
3	5		Food	prop	erly labeled; original container; required records available	0	0	1			-	-		use properly disposed; facilities maintained	0	0	1
	_	OUT			Prevention of Feed Contamination						_			lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	17	X	Cont	amina	ation prevented during food preparation, storage & display	0	0	1		4	TUK			Administrative items			
	8				leanliness	0	0	1						nit posted	0	0	0
	:9 10				ths; properly used and stored ruits and vegetables	+ 8	8	1	Ľ	6	0 10	nost re	cent	inspection posted Compliance Status	0 VES		WT
L,	_	OUT	**05	-gi	Proper Use of Utensils	-	0							Non-Smokers Protection Act	160	140	
	11	0			nsils; properly stored		0		5					with TN Non-Smoker Protection Act	25	8	
_	2				quipment and linens; properly stored, dried, handled		0		5					ducts offered for sale	0	0	0
	3				/single-service articles; properly stored, used ed properly		8		5	9	if	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
. 4	I	~	0.01	00 95	one provide the		1.0										

ns 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 foo 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 conspicuou ner 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 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 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 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 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 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 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 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 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 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 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 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 the right to request a hearing regarding the right

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10/08/2021

Signature of Person In Charge

June Date Signature of Environmental Health Specialist

10/08/2021

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D	ate	5	



PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county healt Please call () 4232098110 to sign-up for a classes	nth at the county health department.	RDA 629
(10) (10)) 4232098110	to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: China House 888, Inc. Establishment Number #: [605222717

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)				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violation	5		
Total # 3 Repeated # 0			
Repeated # ()			
37:			
l6:			
HO.			
17:			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: China House 888, Inc. Establishment Number : 605222717

Comments/Other Observations		
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***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.

Establishment Information

Establishment Name: China House 888, Inc. Establishment Number : 605222717

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments