

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



Establishment Information	
Establishment Name:	Shangri-La Restaurant
Establishment Number #:	605245110

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)
Sani bucket	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Eggroll	Cold Holding	41
Shred lettuce	Cold Holding	41
Raw chx	Cold Holding	39
Shrimp	Cold Holding	36
Shrimp	Cold Holding	39
Noodles	Cold Holding	39
Rice	Hot Holding	164
Rice	Hot Holding	147
Soup	Hot Holding	154
Raw fish	Cold Holding	39
Cut lettuce	Cold Holding	41

Observed Violations

Total # 3

Repeated # 0

39: Wet wiping cloths on counters. Should be stored in sanitizer or soap buckets.
45: Container lid in poor repair, gaskets in poor repair.
54: Employee drinks and personal items stored in non designated area.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Shangri-La Restaurant

Establishment Number : 605245110

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy posted and employees familiar with policy
- 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: Observed good hand washing when employees are changing tasks
- 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: Approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: No raw animal proteins cooked while on site.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed, all food sufficiently cooled.
- 19: All hot holding temperatures correct
- 20: All cold holding temperatures correct
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using tilt correctly for sushi rice. Other items usually put on tilt (egg rolls and noodles) were being held in temp.
- 23: 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:
- 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.

***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: Shangri-La Restaurant

Establishment Number : 605245110

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

Establishment Information

Establishment Name: Shangri-La Restaurant

Establishment Number #:	605245110
-------------------------	-----------

Sources

Source Type:	Food	Source:	Kirnland, alliance, jfc, new ocean
--------------	------	---------	------------------------------------

Source Type: Water Source: Tnam

Source Type:	Source:
--------------	---------

Source Type: _____ Source: _____

Source Type:	Source:
--------------	---------

Additional Comments