

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

Chattanooga Time in 12:00 PM AM / PM Time out 01:00; PM

01/22/2024 Establishment # 605255398 Embargoed 0

New China Buffet & Grill

3536 Cummings Hwy. Suite-140

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	_		_)S=cor	recte	d on-si	te duri	ing ins	spi
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	ı
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	0	P
н	IN	OUT	NA	NO	Employee Health				17	õ	ŏ	ŏ	×	ı.
2	MC.	0	-		Management and food employee awareness: reporting	0	0			Ť	Ť	Ť	-	i,
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	I)
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	P
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	P
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20		0	0		P
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	P
6	黨	0		0	Hands clean and properly washed	0	0		22	X	lol	0	0	lτ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA	NO	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		C
		OUT	NA	NO	Approved Source				23	_				fo
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	1 . [24	0	0	333		6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_		(60)		ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		F
13	×	0	0		Food separated and protected	0	0	4	26	黨	0			T
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	X	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		С

_					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	00	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		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	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogo s, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	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	300	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44		Gloves used properly	0	0	т

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	

ction report in a conspicuous manner. You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

 $\bigvee \sim$ 01/22/2024

Signature of Person In Charge

Date Signature of Environmental Health Special

01/22/2024 Date

**** 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.

Number of Seats 275

SCORE

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 (Fahrenhelt)
Dish Machine	Chlorine	50	
Triple Sink	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)
Broccoli Chicken	Cooking	172
Sweet & Sour Chicken (reach in)	Cold Holding	39
General Tso Chicken (reach in)	Cold Holding	38
Chicken (walk in)	Cold Holding	35
Beef (cookline low boy)	Cold Holding	39
Steamed Rice	Hot Holding	154
Fried Rice	Hot Holding	160
Sesame Chicken (buffet)	Hot Holding	160
Sweet & Sour Chicken (buffet)	Hot Holding	151
Pepper Steak (buffet)	Hot Holding	181
Kung Pao Chicken (buffet)	Hot Holding	140
Coconut Shrimp (buffet)	Hot Holding	163
Cut Melons (buffet)	Cold Holding	40
Crab Salad (buffet)	Cold Holding	39

Observed Violations
Total # 7
Repeated # 0
14: Adequate contact/exposure time of dishes being manually sanitized at triple sink not provided. Spoke to PIC at time of inspection and PIC coached employee on proper exposure time of dishes being manually sanitized. (COS) 37: Uncovered/unprotected condiments noted at buffet. 42: Clean dishes stacked wet. Allow to air dry before stacking. 45: Shelving in poor repair in walk in cooler unit. Excessive carbon build up noted on sheet pans. 47: Shelving dirty in walk in freezer. 53: Excessive food debris build up noted inside mop basin. 54: Personal items stored too close to food and food contact surfaces on
cookline.

[&]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. PIC aware of symptoms and reportable illnesses per employee illness 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: (IN) Observed employees washing hands as needed during inspection. Proper and adequate handwashing observed.
- 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) Observed raw, TCS foods cooked to the proper internal time/temperature requirements during inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of 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) TPHC being utilized to hold sushi rice. Required documentation provided during inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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 and is in compliance with the State of TN non-smokers protection act.
- 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					
stablishment Number #:	605255398				
Sources					
Source Type:	Food	Source:	Approved sources noted		
Source Type:	Water	Source:	Public Water Supply		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				