TENNESSEE DEPARTMENT OF HEALTH

CANES.						F	OOD S	SERVIC	E ESTA	BL	ISH	IM	ENT	11	NSF	PEC	TIO	ON REPORT	SCO	RE		
Eeta	No.	144.	Nar		New Chi	ina												O Farmer's Market Food Unit	9		2	
Inspection Date 10/14/2021 Establishment # 60521 Purpose of Inspection 20 Routine 0 Follow-up 0 Com Risk Category 01 20 03 Risk Factors are food preparation practices and empla as contributing factors in foodborne illness outb FOODBORNE ILLNEs (Mark designated compliance states (IM, OUT, MA, MO) for each same						_	Тур	xe of E	Establi	ishme	ent			J								
Auress			O temporary O seasonai																			
City						2021											me o	at 01.40;1101 AM7PM				
						ZWZI	Establis	shment#	0521976	4												
Pun	ose	of In	spect	ion	Routine	0	O Follow-u	4p	O Complaint			O Pr	elimin	ary		C	Cor	nsuitation/Other				
Risi	Cat				-							O 4						up Required O Yes 賞 No	Number of S	eats	28	
		R	isk F	acto as c	ors are food ontributing	d prepar factors	ation pro in foods	actices an borne illne	d employee ss outbreak	behs s. P	ublic	s mo c He	aith i	Inter	nonly rvent	tions	are	to the Centers for Disease Contro control measures to prevent illnes	ol and Prevent Is or injury.	tion		
				elgnet							ite ma)	
IN	rin ca	mpli	ance						NO=not observ	ed COS	R)\$=cor	recte	d on-s	ite duri	ng ins	Compliance Status			R	WT
	IN	ουτ	NA	NO			Supervis	lon						IN	оυт	NA	NO	Cooking and Roheating of Time/T				
1	鼠	0			Person in cha performs duti	-	ent, demor	nstrates know	vledge, and	0	0	5	16	0	0	0	57	Control For Safety (TCS) For Proper cooking time and temperatures	ebee	0		
			NA	NO		En	nployee I					_	17		ŏ			Proper reheating procedures for hot holding	Ng .	ŏ	00	5
		0			Management Proper use of				reporting	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
	-	-	NA		r topet abe o			Practices		-		-	18	12	0	0	0	Proper cooling time and temperature		0	o	
4	20	0		0	Proper eating	g. tasting.	drinking, o	or tobacco us	e	0	0	5	19	X	0	0	0	Proper hot holding temperatures		0	0	
	<u>黒</u>		NA	-	No discharge			nd mouth nation by H	anda	0	0	-	20	100	00	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
	10	0	1474	and the second sec	Hands clean					0	0			0	ō	×		Time as a public health control: procedure	s and records	õ	ō	
7	黨	0	0	0	No bare hand alternate proc			-to-eat foods	or approved	0	0	5		IN	OUT	NA		Consumer Advisory	3 6113 1650133	~	<u> </u>	
8	×	0			Handwashing	g sinks pro	operly supp		essible	0	0	2	23	0	0	12		Consumer advisory provided for raw and	undercooked	0	0	4
	IN 嵐		NA	_	Food obtaine		proved S proved so			0	ο		-	IN	OUT		NO	food Highly Susceptible Populat	ions	-	-	
10	0	0	0	\geq	Food receive	d at prope	er tempera	iture		0	0		24		0	88		Pasteurized foods used; prohibited foods		0	0	5
_	_			_	Food in good Required rec					0	0	5	-		_	-			not offered	-	-	
		0	X	~	destruction			ontaminatio		0	0		25	IN	OUT	NA		Chemicals	a d	0		
	1			NO	Food separat			ontaminatio	on	0	0	4	26	巡 0	6	-		Food additives: approved and properly us Toxic substances properly identified, store		0	0	5
14	×	0	0		Food-contact					0	0	5		IN		NA	NO	Conformance with Approved Pr				
15	2	0			Proper dispor served	sition of u	risate food	1, returned to	od not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Pri	actices	are prev	rentive me	asures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
										GOO	D R	ar/	L PR	ACT	ICE	3						
_				001	enot in complia		nce Stat	us.	COS=corre		R		inspe	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
_	_	OUT	_		8	Safe Fee	d and Wa					_		0	UT			Utensils and Equipment				
2					d eggs used v ice from appr					8	8	1 2	4	5 8				infood-contact surfaces cleanable, properly and used	designed,	0	0	1
3	0	0	Varia		btained for sp	pecialized	processing			Ő	Ő	Ĩ	4	5 (-			g facilities, installed, maintained, used, tes	t strips	0	0	1
	-	OUT	_	er cor	ing methods		equate equ		emperature	0			4		_			tact surfaces clean		0	0	1
3	_	86	contr	ol						-	0	2			UT			Physical Facilities			_	
3	_				properly cook hawing meth					8	8	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		8	8	2
3	_		<u> </u>		ters provided					ŏ	ŏ	1	5	_	o s	ewag	e and	waste water properly disposed		0	0	2
		OUT					entification						5	_	0 T	oilet fa	acilitie	es: properly constructed, supplied, cleaned		0	0	1
3	-		Food	prop	erly labeled; o	-			ts available	0	0	1	5		-	-	·	use properly disposed; facilities maintained		0	0	1
	_	OUT	Inco	Ac				amination				-	5	-+				lities installed, maintained, and clean	-	0	0	1
3	6	×	Insec	ts, ro	dents, and an	nimais not	present			0	0	2	5	+	-	dequa	ne ve	ntilation and lighting; designated areas use	id .	0	0	1
3	_	0			tion prevente	d during f	ood prepa	ration, storag	je & display	0	0	1			UT			Administrative items				
3	-	-	-		leanliness ths: properly u	used and	stored			0	0	1	50					nit posted inspection posted		0	0	0
4	_			- N	uits and vege		20100				ŏ		۲	- 1 ·	■ 1n		R	Compliance Status		YES		WT
	_	OUT					e of Uten	nsils			· · ·							Non-Smokers Protection A	et			
4	_				sils; properly quipment and		ropedy sto	red dried h	andled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	응	0
- 4	3	0	Singl	e-use	single-servic					0	0	1	5	5				oducts are sold, NSPA survey completed		ŏ	õ	-
4	4	0	Glow	85 US4	ed properly					0	0	1										
	ure to correct any violations 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 food service establishment permit. 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 conspicuous																					

r and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing re T.C.A. sections (8-14-70), 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. the Commissioner within ten (10) days of the date of this

\times) U	1
Signature of Person In Ch	ane	

0/14/2021

10/14/2021

e of Person In Charg

Date Signature of Environmental He alth Specialist

Date

**** 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	RDA 629		
PH-2207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Establishment Number #: 605219764

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)				
3 sink	Chlorine	100					
Sani spray	Quat	400					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Noodles	Cold Holding	81
Raw beef	Cold Holding	39
Raw chx	Cold Holding	40
Rice	Hot Holding	155
Egg drop soup	Hot Holding	156
Hot and sour	Hot Holding	156

Observed Violations

Total # 5 Repeated # 0

31: Cut cabbage not held in refrigeration. Advised raw cut carrots and onions could be held out of cooler to make room for cut cabbage.

36: Observed insect activity in kitchen.

39: Wet wiping towels stored throughout kitchen. Wet towels should be stored in sanitizer solution.

45: Gaskets in poor repair.

53: Floor and ceilings in poor repair.

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Establishment Information

Establishment Name: New China

Establishment Number : 605219764

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Observed hand washing

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 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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Noodles cooling correctly
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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:
- 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.

Establishment Information

Establishment Name: New China

Establishment Number : 605219764

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: New China

Establishment Number # 605219764

Sources			
Source Type:	Food	Source:	Kirnland, a and w, a and d
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments