



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

64

Establishment Name New China Restaurant Type of Establishment ☒ Permanent ☐ Mobile
 Address 3710 Ringgold Rd. ☐ Temporary ☐ Seasonal
 City Chattanooga Time in 03:30 PM AM / PM Time out 04:30 PM AM / PM
 Inspection Date 03/29/2022 Establishment # 605251667 Embargoed 3
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 24

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Employee Health																																	
2	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Good Hygienic Practices																																	
4	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Preventing Contamination by Hands																																	
6	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
Approved Source																																	
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
11	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Protection from Contamination																																	
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4															
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Consumer Advisory																																	
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4															
Highly Susceptible Populations																																	
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Chemicals																																	
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Conformance with Approved Procedures																																	
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Safe Food and Water																																	
28	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
29	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
30	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Food Temperature Control																																	
31	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
32	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
33	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
34	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Food Identification																																	
35	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Prevention of Food Contamination																																	
36	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
37	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
38	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
39	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
40	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Proper Use of Utensils																																	
41	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	In-use utensils; properly stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
42	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles; properly stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
44	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gloves used properly										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Utensils and Equipment																																	
45	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
46	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities; installed, maintained, used, test strips										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
47	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Nonfood-contact surfaces clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Physical Facilities																																	
48	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
49	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
50	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
51	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
52	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
54	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Administrative Items																																	
55	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Current permit posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
56	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Most recent inspection posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
Compliance Status																																	
Non-Smokers Protection Act																																	
57	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act										<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
58	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Tobacco products offered for sale										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
59	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	If tobacco products are sold, NSPA survey completed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															

Failure 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 manner 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 this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/29/2022 Signature of Environmental Health Specialist [Signature] Date 03/29/2022

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

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



Establishment Information

Establishment Name: New China Restaurant
Establishment Number #: 605251667

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)
Not Set Up			

Equipment Temperature

Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shrimp (low boy)	Cold Holding	38
Chicken (low boy)	Cold Holding	39
Fried Rice	Hot Holding	152
Sweet & Sour Chicken (Walk in)	Cold Holding	39
*General Tso Chicken	Hot Holding	111
Tofu	Cold Holding	39
Pork	Cold Holding	38

Observed Violations

Total # 13

Repeated # 0

1: Active managerial control not provided over foodborne illness risk factors at time of inspection. Several priority violations noted during inspection. PIC has a current ANSI approved food safety certification (Serv Safe). Recommend to review Serv Safe educational materials and apply food safety knowledge in daily kitchen operations.

2: PIC unaware of employee illness policy. Inspector has given a physical copy of the employee illness policy during past inspections. Discussed importance of employee illness policy, reportable symptoms and illnesses. Provided another copy of illness policy at time of inspection.

4: Employees consuming food products in kitchen/prep area. Advised on proper areas for employees to consume food items.

6: Did not observe employees properly washing hands during inspection.

Observed employee "rinse" hands at triple sink and did not use hand soap or single service hand towel. Employees must wash hands at designated handsink for at least 20 seconds using hand soap and a single service towel to dry hands.

11: Canned goods severely dented along rim/seams in dry storage area. Discard or RTV for credit as needed.

19: General TSO Chicken hot holding at 111°F. Must be held at 135°F or above. Products were discarded at time of inspection. (Embargoed ~ 3lbs.)

21: Datemarking not provided for ready-to-eat, TCS foods, held longer than 24 hrs in walk in cooler unit. Advised on proper datemarking policies/procedures.

37: Uncovered/unprotected food items noted in walk in cooler unit and in dry storage area.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

41: In use utensils stored in standing water.

43: Re-use of single service bags noted. Single service bags are to be used one time/one use. Discard after each usage.

45: Cardboard box used as food storage container. Must provide a smooth, durable, easily cleanable, and non-absorbent food container.

53: Personal bedding noted in hallway leading to public restrooms. Personal bedding/linens/pilows must be kept at home and not in kitchen, prep, or customer areas.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Restaurant

Establishment Number : 605251667

Comments/Other Observations

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: New China Restaurant

Establishment Number : 605251667

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

Establishment Information

Establishment Name: New China Restaurant

Establishment Number #: 605251667

Sources

Source Type:	Food	Source:	Approved sources noted
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Source Type:	Water	Source:	Public
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

**Gave owner physical copies of food safety fact sheets regarding datemarking, employee illness policy, demonstration of knowledge, and cooling of TCS foods.