TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name			New China									O Fermer's Market Food Unit ent © Permanent O Mobile	_				
Address 8530 Hixson Pike.			8530 Hixson Pike.				_	Тур	xe of t	Establi	ishme	O Temporary O Seasonal					
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City					line r					-			me ou	A 01.40 1 101 AM7PM			
		on Da			12/04/2023 Establishment # 60521976			_			d 0						
Puŋ	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pro	limin	ary		C	Cor	nsultation/Other		0.0	
Risi	(Ca	tegor			O1 302 O3			04	_					up Required O Yes 🕄 No Number of S		28	
					ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
					FOODBORNE ILLNESS RI												
IN	kin c	(C)		algna	ed compliance status (IK, OUT, KA, KO) for each sumbered Ites OUT=not in compliance NA=not applicable NO=not observi		Reint							ech nem in application. Dedited points for entropery or subcition pection R*repeat (violation of the same code provis)	
		-de ingen	ance	_	Compliance Status	cos	R		Ĩ	100.00	u une	ne dan	- 10 11 10	Compliance Status		R	WT
		-	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		X.	0	0		Proper cooking time and temperatures	0	0	5
2	1.1	OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0		_	17	0	0	0	×	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	-
3	×		1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA	NO	Good Hygienic Practices					0	0	0	X	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use No discharge from eves, nose, and mouth	8	0	5	19	X	00	0		Proper hot holding temperatures Proper cold holding temperatures	8	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X		ŏ	_	Proper date marking and disposition	ŏ		5
6	1			0	Hands clean and properly washed		0		22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	*		IN	OUT		NO	Consumer Advisory			
		0		NO	Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked	0	0	4
_	黨	_	NA	NO	Approved Source Food obtained from approved source	0	0		H	IN	OUT		NO	food Highly Susceptible Populations			
10	0	0	0	22	Food received at proper temperature	0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
11	<u>×</u>	0 0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0 0	Ĭ	H	IN	OUT	-	NO	Chemicals			
12				NO	destruction Protection from Contamination	-	-	_	25	0	001			Food additives: approved and properly used		0	
13		0		110	Food separated and protected	0	0	4	26	×	ŏ	-		Toxic substances properly identified, stored, used	ŏ	ŏ	5
		0		1	Food-contact surfaces: cleaned and sanitized		0				OUT	NA	NO	Conformance with Approved Procedures			
	~	<u> </u>	<u> </u>	1			<u> </u>			_		_	_		-		
	_	0	Ŭ	,	Proper disposition of unsafe food, returned food not re- served	-		2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_					0	0	2						HACCP plan	0	0	5
	_				served	O	0 the	2 intro	duc	tion	of p	atho		HACCP plan	0	0	5
	_			God	d Retail Practices are preventive measures to co	O ontro cted o	0 the	2 intro	duc	tion ACT	of p	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
	_	0		God	d Retail Practices are preventive measures to co f=not in compliance COS=come Compliance Status	O ontro cted o	O the	2 intro	duc	tion ACT	of p	atho		R-repeat (violation of the same code provision) Compliance Status			5 WT
15	×	0 001 0	Past	Goo OU eurize	served d Retail Practices are preventive measures to co f=not in compliance COS=comp Compliance Status Safe Food and Water d eggs used where required	O entro cted o COS	0 the Pair R	2 intro arc during WT	inspe	tion ction	ofp तटाइ जा	atho	gens nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	COS	R	WT
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15 2 2	×		Past	Goo OU eunze er and	served d Retail Practices are preventive measures to co f=not in compliance COS=comp Compliance Status Safe Food and Water d eggs used where required		0 the Pair R	2 intro during WT 1 2	inspe	tion ction	of p (ਦਿਤ ਹਾ 0 ਿ	atho 3 ood a onstru Varew	gens nd no cted, ashin	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R O O	WT
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
PT+2207 (Rev. 0-10)	Please call () 4232098110	to sign-up for a class.	NDA 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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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 wenty-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							

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Chx	Cold Holding	41
Mushroom soup	Hot Holding	149
Egg soup	Hot Holding	149
Raw chx	Cold Holding	39
Raw chx	Cold Holding	37
Raw shrimp	Cold Holding	39
Beef	Cooking	171
Chicken	Cooking	195

Observed Violations

Total # 7

Repeated # ()

31: Noodles stored on top of cooler cold holding. Inadequate for proper temp comtrol.

37: Using grocery bags forfood storage

39: Wet wiping cloths throughout kitchen

41: Utensils missing handles in ingredient bins.

47: Build upon walkin shelves

53: Floor and ceiling tiles in poor repair.

54: Unshielded lights in kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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: Policy posted

- 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: Hands washed

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: (NÁ) 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: Adequate cooking temps observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Adequate hot holding observed
- 20: Adequate cold holding
- 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:	Water	Source:	Public				
Source Type:	Food	Source:	Kirnland, a and w, a and d				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments