## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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×.	1	744	and the second															7	
			New China Restaurant Type of Establishment O Mobile																
Establishment Name			me	2710 Dinggold Dd															
Add	iress					3710 Ringgold Rd. O Temporary O Seasonal													
						02:00 PM AM / PM Time out 02:45: PM AM / PM													
Insp	ectio	on Da	rte		10/07/2	2022 Establis	hment # 60525166	57		-	Emb	argoe	d C	)					
Pur	pose	of In	spec	tion	Routine	O Follow-u	p O Complaint			<b>O</b> Pr	elimir	hary		C	Cor	nsultation/Other			
Risi	(Cat	tegor			01	\$122	03			<b>O</b> 4						up Required O Yes 🕄 No Number o		24	-
		R	isk													d to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
							DBORNE ILLNESS R												
15	kin o	(C) ompli		nigna		noliance NA=not a			Bellin							ach Itom sa applicable. Deduct points for catogory or subcr spection R=repeat (violation of the same code prov		)	
	_	_		_		compliance Stat		cos	R		Ē	110000				Compliance Status		R	WT
			NA	NO	Dorran in aba	Supervis				_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			performs dutie	15	strates knowledge, and	0	0	5		12	0	0		Proper cooking time and temperatures	0	8	5
2		0	NA	NO	Management	Employee I and food employee	awareness; reporting	0			۳	0		0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time a:	_	0	
3	黨	0			Proper use of	restriction and excl		0	0	٥		IN	OUT			a Public Health Control			
4	IN XX		NA	NO	Proper eating	Good Hyglenic I tasting, drinking, o		0	0	_		0	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	24	0		0	No discharge	from eyes, nose, ar	nd mouth		ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN O	OUT O	NA			renting Centamin and properly washe		0	0	-		120		0	-	Proper date marking and disposition	0	0	
7	83	0	0		No bare hand	contact with ready-	to-eat foods or approved	0	0	5	22	-	0	NA	-	Time as a public health control: procedures and records	0	0	
8	25	0					plied and accessible	0	0	2	23	IN O	001	12	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	IN 宸		NA	NO	Food obtained	Approved S from approved so		0	0	_		IN	OUT		NO	food Highly Susceptible Populations	Ť	_	-
10	0	0	0		Food received	at proper tempera	ture	0	0	5	24	-	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	<u>×</u>	0 0	×	0	Required reco	condition, safe, and ords available: shell	stock tags, parasite	0	0	°	F	IN	OUT	_		Chemicals	+-	-	-
				NO	destruction Pr	otection from Co	Interination	ľ		_	25	0	0	22		Food additives: approved and properly used	-	ы	
13	X	0	0			ed and protected			0	4		×	0		·	Toxic substances properly identified, stored, used	ō		5
	_	0	0	1	Deserved	surfaces: cleaned a ition of unsafe food	nd sanitized , returned food not re-	0	0	5		IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	+-		
15	2	0			served			0	0	2	27	0	0	黨		HACCP plan	0	0	5
				God	d Retail Pra	ctices are prev	entive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into foods.			
								GOO						8					
-				00	T=not in complia	nce ompliance Stat	COS=com		n-site R		inspe	iction				R-repeat (violation of the same code provision) Compliance Status		R	WT
		OUT	_		5	afe Food and Wa						0	UT	_		Utensiis and Equipment			
	8				ed eggs used w d ice from appro				0		4	5				procession of the surfaces cleanable, properly designed, and used	0	0	1
3	0	O OUT	Vari	ance		ecialized processing		0	0	1	4	6	0	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
			Prop	xer co			ipment for temperature	6			4	7 3		lonfoo	d-cor	ntact surfaces clean	0	0	1
	1	0	cont		-			0	0	2		_	TUK			Physical Facilities			
	2				thawing metho	ed for hot holding ds used		8	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		8	2
	4				eters provided			ō	ō	1			_		-	I waste water properly disposed	ō	0	2
_		OUT			- 1	Food identification	on			_		_	-	oilet fa	scilitie	es: properly constructed, supplied, cleaned	0	0	1
3	5	0	Food	d prop		-	quired records available	0	0	1			~	-	·	use properly disposed; facilities maintained	0	0	1
_		OUT				on of Feed Cont	amination				-	_	_			lities installed, maintained, and clean		0	1
	6	-			-	mais not present		0	0	2	P	-	-	vaequa	ne ve	entilation and lighting; designated areas used	0	0	1
	7					d during food prepar	ration, storage & display	0	0	1			UT			Administrative items			
_	8 9				cleanliness	sed and stored		0	0	1					-	nit posted inspection posted	8	0	0
	0				ruits and veget			ŏ	ŏ		Ĕ	* 1	<u> </u>	10005-110	- Contraction	Compliance Status			WT
		OUT	_			oper Use of Uten	sils			_						Non-Smokers Protection Act	1		
_	1 2				nsils; properly : equipment and	stored linens; properly sto	red, dried, handled		8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	- XX	8	0
4	3	0	Sing	le-us	a/single-service	articles; properly s		0	0	1	5	ġ.				roducts are sold, NSPA survey completed		ŏ	
	4				ed properly				0	_									
																Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per			
man	ner a	nd po	st the	most	recent inspection	n report in a conspicu		aht to r	eques							filing a written request with the Commissioner within ten (10) do			
		1	۲.	$\sim$	9					<b>`</b>		/		)		$\mathcal{T}$	4.01	· - · -	
-		L	۲ V		<u> </u>		10/	)7/2	_		_	Ľ	Ć	N	1.	lille	10/0	)//2	
Sig	natu	re of	Pers	son In	Charge					Date						ental Health Specialist			Date
						**** Additional fo	od safety information car	n be fo	und	on ou	ır wel	bsite,	http	c//tn.g	jow/h	ealth/article/eh-foodservice ****			

	F	-		
PH-2267 (Rev. 6-15)	Free food safety training ck Please call (	asses are available each mor ) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

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



#### Establishment Information Establishment Name: New China Restaurant Establishment Number #: 605251667

003231001	
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)							
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			
Sweet and Sour Chicken	Cooking	188			
Steamed Rice	Hot Holding	149			
Shrimp	Cold Holding	37			
Chicken	Cold Holding	37			
Sweet and Sour Chicken (walk in)	Cold Holding	37			
Tofu	Cold Holding	39			

#### Observed Violations

Total # B

Repeated # 0

- 37: Bulk food items not properly covered/protected in dry storage area.
- 47: Some non-food contact surfaces dirty. 52: Refuse containers not stored on a smooth,easily cleanable surface.

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



### Establishment Information

Establishment Name: New China Restaurant

Establishment Number : 605251667

#### 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: (NO) Did not observe situation that required handwashing at time of inspection.

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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during 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: (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.

# 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				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

# Additional Comments