#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

|      | No.      | 114      | A. C.  |               |  |  |                       |               |              |            |          |         |           |         |        |   |          |          |         |
|------|----------|----------|--------|---------------|--|--|-----------------------|---------------|--------------|------------|----------|---------|-----------|---------|--------|---|----------|----------|---------|
| Eete | hlei     | hmen     | * Nor  |               | Thida Thai F                               | Restaurant   |                       |               |              |            |          |         |           |         |        | Farmer's Market Food Unit     St Permanent O Mobile   |          |          |         |
|      | ress     |          | s rvar | me            | 10644 Ceda                                 | r Grove Rd   |                       |               |              |            | _        | Тур     | xe of E   | Establ  | shme   | O Temporary O Seasonal  |          | T        |         |
| City |          |          |        |               | Smyrna                                     |  | Time in               | 12            | 2:3          | 5 F        | M        | A       | M/PI      | иті     | me ou  | ut 12:50; PM AM / PM  |          |          |         |
| Insp | ectio    | on Da    | rte    |               | 04/29/202                                  | 21 Establishment #                                   |                       |               |              |            |          | _       | d 0       |         |        |   |          |          |         |
| Purp | ose      | of In    | spec   |               | ORoutine                                   | 韻 Follow-up  | O Complaint           |               |              | O Pr       |          | -       | -         |         | ) Cor  | nsultation/Other  |          |          |         |
| Risi | Cat      | tegon    |        |               | <b>O</b> 1                                 | <b>3</b> 822   | <b>O</b> 3            |               |              | <b>O</b> 4 |          |         |           |         |        | up Required O Yes 🕄 No Number of S  |          | 70       |         |
|      |          | R        | isk    |               |  |  |                       |               |              |            |          |         |           |         |        | d to the Centers for Disease Control and Prever<br>control measures to prevent illness or injury.                                     | tion     |          |         |
|      |          |          |        |               |  |  |                       |               |              |            |          |         |           |         |        | INTERVENTIONS   |          |          |         |
| IN   | ⊧in c    | ompili   |        | and we        |  | ce NA=not applicable                                 | NO=not observe        |               | Reine        |            |          |         |           |         |        | ach Item as applicable. Deduct points for category or subcat<br>spection R=repeat (violation of the same code provis                  |          | _        |         |
|      | IN       | our      | NA     | NO            | Comp                                       | Supervision  |                       | cos           | R            | WT         | F        |         |           |         |        | Compliance Status<br>Cooking and Reheating of Time/Temperature  | COS      | R        | WT      |
| 1    |          | 0        |        | 110           |  | resent, demonstrates kr                              | owledge, and          | 0             | 0            | 5          |          | IN      | OUT       |         |        | Control For Safety (TCS) Foods  |          |          |         |
|      | IN       | OUT      | NA     | NO            | performs duties                            | Employee Health                                      |                       |               |              | -          |          | 凉<br>0  | 0         | 0       |        | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding   | 0        | 00       | 5       |
|      | X        | 0        |        |               | Management and for<br>Proper use of restri | ction and exclusion                                  | ss; reporting         | 0             | 0            | 5          |          | IN      | оυт       | NA      | NO     | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |          |          |         |
|      | IN       | OUT      | NA     | NO            | Geo  | d Hygienic Practice                                  |                       |               |              |            |          | 0       | 0         | 0       |        | Proper cooling time and temperature   | 0        |          | _       |
| 5    | <u>×</u> | 0        |        | 0             |  | ng, drinking, or tobacco<br>eyes, nose, and mouth    | use                   | 00            | 0            | 5          | 20       | X       | 0         | 0       |        | Proper hot holding temperatures<br>Proper cold holding temperatures   |          | 00       |         |
|      | IN<br>X  |          | NA     | NO<br>O       | Preventle<br>Hands clean and pr            | ng Contamination by<br>openly washed                 | Hands                 | 0             | 0            | _          |          | *       | 0         | 0       |        | Proper date marking and disposition   | 0        | 0        |         |
| 7    | 鬣        | 0        | 0      | 0             |  | ct with ready-to-eat foo                             | ds or approved        | 0             | 0            | 5          | <i>"</i> | ≍<br>IN | O         | O<br>NA | -      | Time as a public health control: procedures and records<br>Consumer Advisory  | 0        | 0        |         |
| 8    | N IN     | 아        | NA     | NO            |  | properly supplied and a<br>Approved Source           | accessible            | 0             | 0            | 2          | 23       | ×       | 0         | 0       |        | Consumer advisory provided for raw and undercooked<br>food  | 0        | 0        | 4       |
| 9    | 黨        | 0        |        |               | Food obtained from<br>Food received at pr  | approved source                                      |                       | 0             |              |            |          | IN      | OUT       |         |        | Highly Susceptible Populations  |          |          |         |
| 11   | ×        | 0        | Ŭ      |               | Food in good condi                         | tion, safe, and unadulte                             |                       |               | 0            | 5          | 24       | 0       | 0         | ×       |        | Pasteurized foods used; prohibited foods not offered  | 0        | 0        | 5       |
| 12   |          | 0        | 0      | 0             | destruction                                | vailable: shell stock tag                            |                       | 0             | 0            |            |          | IN      | OUT       |         |        | Chemicals   |          |          |         |
| 13   | X        | 0        | 0      | NO            | Food separated and                         |  |                       |               | 0            |            | 25       | 0<br>戻  | 0         | X       |        | Food additives: approved and properly used<br>Toxic substances properly identified, stored, used                                      | 0        | 0        | 5       |
|      | 度        | 0<br>0   | 0      | 1             |  | ces: cleaned and sanitiz<br>of unsafe food, returned |                       | 0             | 0            | 5          | 27       | IN      | OUT       |         | _      | Conformance with Approved Procedures<br>Compliance with variance, specialized process, and  | 0        |          |         |
| 15   | ~        | •        |        |               | served                                     |  |                       | 0             | -            | 2          | 21       | 0       | 0         | - M     |        | HACCP plan  | 0        | <u>۷</u> | 0       |
|      |          |          |        | Goo           | d Retail Practic                           | es are preventive n                                  | neasures to co        | ntro          | the          | intr       | oduc     | tion    | of p      | atho    | gens   | s, chemicals, and physical objects into foods.  |          |          |         |
|      |          |          |        | 00            | T=not in compliance                        |  | COS=corre             | GO0<br>cled o |              |            |          |         |           | 3       |        | R-repeat (violation of the same code provision)   |          |          |         |
|      | _        | OUT      |        |               | Comp                                       | liance Status<br>lood and Water                      |                       | COS           |              |            | É        |         | UTI       |         |        | Compliance Status<br>Utensils and Equipment   | COS      | R        | WT      |
| 2    | 8        | 0        |        |               | d eggs used where<br>ice from approved     | required   |                       |               | 2            |            | 4        | _       | er F      |         |        | nfood-contact surfaces cleanable, properly designed,<br>and used  | 0        | 0        | 1       |
| _    | 0        | 0        | Varia  |               | obtained for specializ                     | red processing methods                               | i.                    | ŏ             | 0            | 1          | 4        | 6       | -         |         |        | and used<br>og facilities, installed, maintained, used, test strips   | 0        | 0        | 1       |
| 3    |          | out<br>O | _      | xer co        |  | nperature Control<br>adequate equipment fo           | r temperature         | 0             | 0            | 2          | 4        | 7 1     | _         |         |        | ntact surfaces clean  | 0        | 0        | 1       |
|      | 2        | -        | cont   |               | properly cooked for                        | hot holding  | -                     | 0             |              | 1          | 4        |         | UT<br>O F | lot and | f cold | Physical Facilities<br>(water available; adequate pressure  | 0        |          | 2       |
| 3    | 3        | 0        | Appr   | roved         | thawing methods us                         | ed   |                       | 0             | 0            | 1          | 4        | 9       | ΟP        | lumbi   | ng ins | stalled; proper backflow devices  | 0        | 0        | 2       |
| 3    | 4        | OUT      | Ther   | mom           | eters provided and a<br>Food               | Identification                                       |                       | 0             | 0            | 1          | 5        | _       | -         |         |        | I waste water properly disposed<br>es: properly constructed, supplied, cleaned  | 0        | 0        | 2       |
| 3    | 5        | ×        | Food   | d prop        | erly labeled; original                     | container; required rec                              | ords available        | 0             | 0            | 1          | 5        | 2       | <b>o</b>  | Sarbag  | e/refi | use properly disposed; facilities maintained  | 0        | 0        | 1       |
| 3    | _        | 007      | Inco   | ohe eo        |  | Feed Contaminatio                                    | n                     | 0             | 0            |            | 5        | _       | _         |         |        | ilities installed, maintained, and clean  |          | 2        | 1       |
|      | -        | -        |        |               | dents, and animals                         |  |                       | 0             | 0            | 2          | F        | -       | -         | deque   | ne ve  | entilation and lighting; designated areas used  | 0        | 0        | 1       |
| 3    | _        |          |        |               | ation prevented during<br>leanliness       | ng food preparation, sto                             | rage & display        | 0             | 0            | 1          | 5        |         | UT<br>O C | himani  | nerr   | Administrative items nit posted   | 0        |          |         |
| 3    | 9        | Ó        | Wipi   | ng clo        | ths; properly used a                       |  |                       | 0             | 0            | 1          | _        |         |           |         | -      | inspection posted   | 0        | 0        | 0       |
| 4    | -        | OUT      | _      | hing f        | ruits and vegetables<br>Proper             | Use of Utensils                                      |                       | 0             | 0            | 1          | H        |         |           |         |        | Compliance Status<br>Non-Smokers Protection Act   | YES      | NO       | WT      |
| 4    | _        |          |        |               | nsils; properly stored                     | ; properly stored, dried                             | handlad               |               | 8            |            | 5        |         |           |         |        | with TN Non-Smoker Protection Act<br>ducts offered for sale   | X        | 8        | 0       |
| - 4  | 3        | $\sim$   | Sing   | le-use        |  | es; properly stored, use                             |                       | 0             | <del>ŏ</del> | 1          | 5        |         |           |         |        | roducts are sold, NSPA survey completed   | ŏ        |          | Ŭ       |
|      |          |          |        |               |  | ms within ten (10) davs m                            | av result in suspen   |               |              | _          | servic   |         | shiste    | ment p  | ermit. | Repeated violation of an identical risk factor may result in revo   | cation   | of you   | ar food |
| serv | ce e     | stablis  | hmer   | nt perm       | nit. Items identified as                   | constituting imminent her                            | alth hazards shall be | e corre       | cted i       | mmed       | ately    | or op   | eration   | is shal | ceas   | e. You are required to post the food service establishment perm<br>filing a written request with the Commissioner within ten (10) day | t in a c | consp    | icuous  |
| repo | Y        | CA P     |        | ns 68-        | 14-703, 60 <u>14-798,</u> 66-1             | 6-70 <u>8, 60-14-709, 68-14-711</u>                  |                       |               |              | -          | -        | ~       |           |         |        |   |          |          |         |
|      | -        | L<br>L   |        | •<br>10 m 2 m | Charge                                     | /~\  | 04/2                  | 29/2          | -            |            | 100      | <       | $\geq$    | Y       | ~_     | $\sim v^{2}$  | 04/2     | :9/2     |         |
| SIB  | atu      | re of    | refs   | son in        | Charge                                     | Additional food color                                | information or a      | he fe         |              | Date       |          |         |           |         |        | ental Health Specialist<br>ealth/article/eh-foodservice ****  |          |          | Date    |
| PH   | 267      | (Rev     | 6.15   |               |  | ,  |                       |               |              |            |          |         |           |         |        | unty health department.   |          | R        | VA 629  |

| H-2267 (Rev. 6-15) | Free food safety training ck | asses are available each mont | h at the county health department. | RDA 62 |
|--------------------|------------------------------|-------------------------------|------------------------------------|--------|
| H-2207 (Nev. 6-10) | Please call (                | ) 6158987889                  | to sign-up for a class.            | RDA 04 |
|                    |                              |                               |                                    |        |

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



#### Establishment Information

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Establishment Name: Thida Thai Restaurant Establishment Number #: 605248988

| 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<br>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)

| Equipment l'emperature |                          |  |  |  |  |  |
|------------------------|--------------------------|--|--|--|--|--|
| Description            | Temperature (Fahrenheit) |  |  |  |  |  |
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| Description | State of Food | Temperature ( Fahrenheit |
|-------------|---------------|--------------------------|
|             |               |                          |
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| bserved Violations   |
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| otal # 6<br>epeated # 0  |
| speated # 0  |
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Thida Thai Restaurant Establishment Number : 605248988

| Comments/Other Observations |  |
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Additional Comments See last page for additional comments.

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## Establishment Information

Establishment Name: Thida Thai Restaurant Establishment Number : 605248988

Comments/Other Observations (cont'd)

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

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| Sources      |         |  |
|--------------|---------|--|
| Source Type: | Source: |  |

### Additional Comments