TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPEC

	GARC	17	*)誘			FOOD SERVI	GE ESTA	BL	151	IMI			121	PEC						
12		-															_	_	_	
Estal	مین blish	men	t Narr		Smiley Thai							-				O Farmer's Market Food Unit	9			
Addr	055				11356 Lebar	non Rd					_	Typ	xe of t	Establi	shme	O Temporary O Seasonal				
				Ĩ	Mount Juliet		Time la	11	·0	n A	M			и т.		ut 12:04; PM AM / PM				
City				ī	10/28/202	2 Establishment #		_				_			THE OL	at <u>12.01,111</u> AM/PM				
Inspe								9		_	Emba		d U			l				
Purp	ose	of In	specti	on	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			00	
Risk	Cat	-			O 1	3 \$2	O 3			O 4						up Required 🕱 Yes O No	Number of S	eats	98	
		ĸ														I to the Centers for Disease Contr control measures to prevent illne		tion		
																INTERVENTIONS				
_									ite ma							ach liem as applicable. Deduct points for c				
IN-	in co	mpīi	ance			e NA=not applicable liance Status	NO=not observe	cos	R		5=00	recte	d on-s	ate dun	ng ins	Compliance Status			R	WT
	IN	оит	NA	NO		Supervision						IN	олт	NA	NO	Cooking and Reheating of Time/I				
1	8	0	_			esent, demonstrates kn	owledge, and	0	0	5	40					Control For Safety (TCS) /	oods	_	~	
	_		NA		performs duties	Employee Health		-	-	-		<u>湯</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	ng	00	읭	5
2					Management and fo	od employee awarenes	s; reporting	0		5	Ë	IN	олт		NO	Cooling and Holding, Date Marking		-	- 1	
3		0			Proper use of restric	ction and exclusion		0	0	*					NO	a Public Health Contro	al and a second s			
	_	OUT	NA			d Hygienic Practices g. drinking, or tobacco		~		_		0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures		0		
5		ŏ				eyes, nose, and mouth	uw/	ŏ	0	5	20	25	0	0	0	Proper cold holding temperatures		0	0	6
	IN P	ᇱ	NA		Preventin Hands clean and pre-	g Contamination by	Hands	~				*	0	0	0	Proper date marking and disposition		0	0	
\rightarrow	-	<u>x</u>	0	0		ct with ready-to-eat food	ds or approved	0	0 0	5	22	22	0	0		Time as a public health control: procedur	es and records	0	0	
8	_		-	-	alternate procedures	s followed properly supplied and a	nnaesihla		0	2		IN	OUT	-	NO	Consumer Advisory Consumer advisory provided for raw and	undersseed		_	
	IN /	OUT	NA			Approved Source	COESSIDIE			-	23	×	0	0		food	undercooked	0	0	4
9) 10	8	2	0.1	_	Food obtained from			00	0			IN	OUT		NO	Highly Susceptible Popula	tions			
11	×	ö			Food received at pro Food in good condit	ion, safe, and unadulter	ated	ŏ	ŏ	5	24	0	0	82		Pasteurized foods used; prohibited foods	not offered	0	0	5
	10	0	0	0	Required records av destruction	vailable: shell stock tags	, parasite	0	0			IN	OUT	NA	NO	Chemicals				
			NA	NO	Protect	tion from Contamina	tion					0	0	X		Food additives: approved and properly u		0	0	5
13 14		0			Food separated and Ecod contact surface	i protected es: cleaned and sanitize	ad	8	0	4	26	<u>宗</u> IN	0	NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	-
-	_	0	-			f unsafe food, returned		0	0	-	27		0	8	no	Compliance with variance, specialized pr		0	0	
15	2	•			served			0	v	2	21			1		HACCP plan		0	9	0
				Goo	d Retail Practice	is are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
								600	DR	ar/.\	L PR	ACT	1CE	3						
				001	not in compliance	iance Status	COS=corre	cted o COS	n-site	during	inspe	ction				R-repeat (violation of the sam Compliance Status		0.06	ы	WT
		OUT			Safe F	ood and Water			R.			0	UT			Utenslis and Equipment		000	~	
28					d eggs used where r ice from approved s			0	0	1	4	5 1				nfood-contact surfaces cleanable, proper and used	y designed,	0	0	1
30	;	ŏ	Varia	nce o	btained for specializ	ed processing methods		ŏ	ŏ	2	4		. 1			g facilities, installed, maintained, used, ter	t strine	0	0	1
	-	OUT				perature Control		_		_	4		-				r subs	-	-	
31	۱	0	contro		aing methods used;	adequate equipment for	r temperature	0	0	2	4	_	O N UT	vonioo	a-cor	Physical Facilities		0	0	1
32	_				properly cooked for				0		4	8 (0 -			water available; adequate pressure		0		2
33	_				thawing methods use			0	0	1	4	_	_			stalled; proper backflow devices			0	2
- 34		out	inem	nome	ters provided and as Food	Identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned	1	0	0	2
35	_	_	Food	prop		container; required reco	ords available	0	0	1	5	_				use properly disposed; facilities maintaine		0	ō	1
	_	OUT				Food Contamination					5		-	-		lities installed, maintained, and clean		0	0	1
36	;	0	Insec	ts, ro	dents, and animals r	not present		0	0	2	5	_	-			ntilation and lighting; designated areas us	ed	0	0	1
37	,	0	Conta	mina	tion prevented durin	g food preparation, stor	age & display	0	0	1		0	UT			Administrative Items				
38	3	0	Perso	nal c	leanliness			0	0	1	5					nit posted		0	0	0
39	_				ths; properly used an	nd stored		0	0	1	5	6 (0	/lost re	cent	inspection posted		0		-
40	_	OUT		ing fr	uits and vegetables Proper	Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection /	let	TES	NO	WT
		-		-					-	-				-						

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, 68-14-708, 68-14-709, 68-14-719, 68-14-7
report. T.C.A. sectiops 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

57 58 59

Signature of Person In Charge

 41
 O
 In-use utensils; properly stored

 42
 X
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

 44
 O
 Gloves used properly

- 512

09/28/2022

0 0 1 0 0 1 0 0 1 0 0 1

- Jen Date Signature of Environmental Health Specialist

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

09/28/2022

<u>美</u> 0 0 0 0 0

SCORE

Date

0

**** 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. 0-15)	Please call () 6154445325	to sign-up for a class.	NDA 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smiley Thai Establishment Number #: 605261449

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)					
Ecolab	Cl	100						
3 comp sink	CI	150						

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Atosa ric fryer side	37	
Atosa ric grill side	38	
Wic	36	
Wif	4	

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Chicken on stick	Cold Holding	41				
Diced chicken raw	Cold Holding	40				
Sliced beef raw	Cold Holding	39				
Shrimp raw	Cold Holding	38				
Bean sprouts	Cold Holding	38				
Chicken fried rice	Cooking	177				
Teriyaki chicken	Cooking	169				
Teriyaki shrimp	Cooking	148				
Chicken wic	Cold Holding	38				
Tuna	Cold Holding	39				
Salmon	Cold Holding	40				
White fish	Cold Holding	40				
White rice	Hot Holding	176				
Half and half	Cold Holding	40				

Total # 5

Repeated # 0

6: Employee wiping hands on apron and then handling rte foods

7: Employee slicing peppers to be mashed without gloves. Peppers were not going to be heated.

35: Several plastic containers stored in dry storage not labeled properly. Labeled kewpie mayonnaise but is different spices.

42: Metal pans stacked wet on shelf under prep table

45: Severely grooved cutting boards throughout kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smiley Thai

Establishment Number : 605261449

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice is timed out on container per policy
- 23: Statement on menu
- 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: Smiley Thai

Establishment Number: 605261449

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Smiley Thai

Establishment Number # 605261449

Sources			
Source Type:	Food	Source:	True World, Laos Trading, KGI
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments