

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



Establishment Information

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 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)
Dish machine	Cl	50	
3 comp not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shell eggs stacked too high in pc	Cold Holding	54
Bucket of cooked noodles in ice	Cold Holding	37
Cooked chicken in pc	Cold Holding	42
Pork in pc	Cold Holding	41
Crab meat in pc	Cold Holding	41
Rice in croc	Hot Holding	82
Shrimp in lower pc	Cold Holding	40
Cooked chicken in wic	Cooling	68
Cooked noodles in wic	Cold Holding	41
Won ton soup in croc	Hot Holding	155

Observed Violations

Total # 7

Repeated # 0

14: Observed pan fall on floor from other stored pans. Employee than picked up pan and placed with clean pans without wash, rinse, sanitize of pan. Corrected by discussing proper sanitization.

19: Rice in steamer. Corrected by discarding

20: Shell eggs stacked too high above cool zone of prep cooler. Corrected by discarding eggs until I reached a layer of 43°

31: Cooked chicken cooling in wic was sealed with a lid. Should be vented.

33: Shrimp thawing in standing water.

37: Employee water bottles stored on prep tables.

45: Using brown wicker baskets to put rice in for customers.



Establishment Information

Establishment Name: Thida Thai Restaurant

Establishment Number : 605248988

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Observed good hand washing.
- 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: See Source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Verified mussels came from eagle which is out of Georgia and listed on shellfish shippers app.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: In range. Pic stated cooked chicken was cooked at 10 am.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Verified advisory with associated menu items.
- 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.

***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: Thida Thai Restaurant

Establishment Number : 605248988

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

Establishment Information

Establishment Name: Thida Thai Restaurant

Establishment Number #:	605248988
-------------------------	-----------

Sources

Source Type:	Water
--------------	-------

Source:	City
---------	------

Source Type:	Food
--------------	------

Source: Eagle

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments