

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Thida Thai Restaurant Remanent O Mobile Establishment Name Type of Establishment 10644 Cedar Grove Rd

O Temporary O Seasonal

Smyrna Time in 12:25 PM AM / PM Time out 12:39; PM City 11/03/2021 Establishment # 605248988 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 70 Risk Category О3 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-n			ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	$\mathbf{x}$	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## s, chemicals, and physical objects into foods.

						IL PRA		3.
		OUT=not in compliance COS=con				g inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Caro rocc and comes					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0		Ӵ		000
30	0	Variance obtained for specialized processing methods	0	0	1	1 46		W:
	OUT	Food Temperature Control		_			0	1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	No
	١~	control			^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Но
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification				51	0	To
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	0	Ph
36	0	Insects, rodents, and animals not present	0	0	2	54	麗	Ad
37	265	Contamination prevented during food preparation, storage & display	0	0	1		оит	Г
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\top$					т
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		To
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment		-	
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	325	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	$\top$		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 180	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

11/03/2021

Date Signature of Environmental Health Specialist

11/03/2021

Signature of F

( 7

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

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



Establishment Information										
Establishment Name: Thida Thai Restaurant										
Establishment Number #: [605248988										
NCDA C To be considered if	457 :- UNI- 21									
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	mons 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	s in non-enclosed areas are r	not completely removed o	r open.							
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.								
Smoking observed where smoking is prohibited	by the Act.									
Warewashing Info			1 = 1							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renheit)						
Equipment Temperature										
Description			Temperature ( Fahr	renheit)						
Food Temperature		State of Food	Tomorrobus / Fab							
Description		State of Food	Temperature ( Fahr	renneit)						
			l .							
1			l .							

Observed Violations
Total # 4 Repeated # 0
Repeated # ()
37:
42: 47:
47:
54:

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



99 244499 3 254		
omments/Other Observations		
	displayed in this space.	

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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Thida Thai Restaurant Establishment Number: 605248988			
atabilatinent Hamber . 1 0002-10000			
Comments/Other Observations (cont'd)			
dditional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: Thida Thai Restaurant							
Establishment Number #. 605248988							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							