TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and a	100	114	C.C.														ſ		
Est	abīs	hmer	t Nar	me		i Restaurant					_	Typ	xe of £	Establi	shme	O Farmer's Market Food Unit ant @ Permanent O Mobile			
Adx	fress	ł			10644 Cedar Grove Rd O Temporary O Seasonal														
City	<i>,</i>				Smyrna		Time in	11	.:1	4 A	M	A	M/P	M Tir	ne ou	ит 12:04: РМ АМ/РМ			
Ins	pecti	on Da	rte		04/20/2	023 Establishment	60524898	8			Emba	irgoe	d 0						
Pur	pose	of In	spec		K Routine	O Follow-up	O Complaint			O Pr					Cor	nsultation/Other			
Ris	k Ca	tegor	y		O 1	3 82	03			O 4				Fo	llow-	up Required 🕱 Yes O No Number of S	eats	70	
		R	isk	Fact	ors are food p	reparation practice	is and employee	beh:	vior	a mo	st co	omn Inte	nonh	repo	rted	I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					one marcing in											INTERVENTIONS			
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered Item. For items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.)																			
17	≇-in ¢	:ompii	ance			mpliance NA=not applicable	e NO=not observ	cos	R		s=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Coolding and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				Person in charg performs duties	e present, demonstrate	s knowledge, and	0	0	5		0	0	0	×	Proper cooking time and temperatures	0	0	6
2		OUT	NA	NO	Management ar	Employee Health nd food employee aware		0		_	17	0	0	0	×	Proper reheating procedures for hot holding Ceeling and Heiding, Date Marking, and Time as	0	0	Ŷ
3	×		1		Proper use of re	estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX		NA	NO		Sood Hygionic Practi asting, drinking, or tobac						民家	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	25	0		0	No discharge fr	om eyes, nose, and mou	ιth	ŏ		5	20	25	0	0	_	Proper cold holding temperatures	0	0	5
6	IN O		NA	NO O		nting Contamination d properly washed	by Hands	23	0			<u>。</u> 業	0	<u>8</u>		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
7	×	0	0	0	No bare hand o alternate proces	ontact with ready-to-eat dures followed	foods or approved	0	0	5	-	in in	OUT	-	-	Consumer Advisory	-	~	
8	O IN	OUT	NA	NO	Handwashing s	inks properly supplied an Approved Source		X		2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	嵩	0	_			rom approved source		0	8			IN	OUT		NO	Highly Susceptible Populations			
10	×	ŏ	Ŭ		Food in good co	at proper temperature ondition, safe, and unadu		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	X		0	0	destruction	is available: shell stock		0	0			IN	OUT			Chemicais			
13		OUT		NO	Pro Food separated	tection from Contam and protected	ination	0	0	4	25 26	0 奚	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	00	응	5
14	×	0	0]		urfaces: cleaned and sar on of unsafe food, return		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served	on or unsale lood, return	ied lood hot re-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Prac	tices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO	DR	ar/A	L PR	ACT	1CE	3					
	_			00	T=not in compliance Co	e mpliance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT		eurize	Sat ed eggs used wh	ere required		0		1		_	UT	ood ar	ud no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	29	0	Wate	er and	lice from approv		a.de	0	0 0	2	4	+				and used	0	0	1
		OUT			Food	Temperature Control				_	4		-			g facilities, installed, maintained, used, test strips	0	0	1
:	31	0	Prop		oling methods us	ied; adequate equipmen	t for temperature	0	0	2	4	_	O N	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
	32 33				properly cooked			8	2	1	4	_				i water available; adequate pressure	0	8	2
_	34	0	Ther		thawing method eters provided ar	nd accurate		ŏ	0	1	5		o s	ewage	and	stalled; proper backflow devices waste water properly disposed	0	0	2
-	35	OUT	_	4		od Identification	rangede averable	0	0		5	_	_			es: properly constructed, supplied, cleaned	0	0	1
-		0	F-000	a prop		inal container; required		0	0	1		52 O Garbage/refuse properly disposed; facilities maintained 53 O Physical facilities installed, maintained, and clean				0	0	1	
- :	36	-	Inse	cts, ro	dents, and anim			0	0	2	5	_	_			intilation and lighting; designated areas used	0	0	1
:	37	83	Cont	tamin	ation prevented of	during food preparation,	storage & display	0	0	1		0	υт			Administrative Items			
:	38	0	Pers	ional o	leanliness			0	0	1	54		0	urrent	perm	nit posted	0	0	0
_	39 10				ths; properly use ruits and vegeta			8	0		54	\$ 0	0	lost re	cent	inspection posted Compliance Status	O YES	O NO	WT
		OUT			Pro	per Use of Utensils										Non-Smokers Protection Act			
-	12	0	Uten	vsils, e		nens; properly stored, dri		0	0	1	5	8	T	obaco	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
	13 14				a/single-service a ed properly	articles; properly stored,	used		8		5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
mar	vier a	and po	st the	most	recent inspection	report in a conspicuous me	anner. You have the rig	the to r	eques							e. You are required to post the food service establishment permi fling a written request with the Commissioner within ten (10) days			
rep	at. T	A	A		14-704, 08-14-706, 1	68-14-708, 68-14-709, 68-14				<u>,</u>	1	_	7			\bigcirc			0000
Ci-	e e	ť/	Perr		Charge		04/2	20/2	-	3 Date	<u>e</u> l.			Envire		1 sone	J4/2	:0/2	2023 Date
зţ	n red () U	e ol	r-clb	son m		Additional food cal	lety information car	hofe								ealth/article/eh-foodservice ****			Date
						Availation 1000 88	eq mormation car	10010	NUT THE !	0100	- HCL	one,	neth	many	0.0010	Contrast of the characteristic was characteristic and the characteri			

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 625		
1102201 (1001. 0-10)	Piease call () 6158987889	to sign-up for a class.	1000

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	ewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink not set up Dish machine	CI CI							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	38			
Reach in cooler	40			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Red tuna sushi case	Cold Holding	41			
White fish sushi case	Cold Holding	42			
Crab meat sushi case	Cold Holding	42			
Fried shrimp ric 30 mins sushi area	Cooling	50			
Sushi rice tphc 30 mins	Hot Holding	112			
Noodles ric	Cold Holding	40			
Raw chicken ric	Cold Holding	39			
Raw beef ric	Cold Holding	40			
Noodles wic 1 hr	Cold Holding	60			
Raw shrimp wic	Cold Holding	39			
Raw chicken wic	Cold Holding	40			
White rice steam pot	Hot Holding	170			

Total # 5

Repeated # 0

6: Observed employee wash hands with gloves on and then wiped hands with dirty towel. Corrected by discussing proper hand washing. Employee must take gloves off, wash hands with soap and water and wipe hands with paper towel, then put fresh gloves on.

8: No paper towels for hand washing sink in sushi area. Plastic container was also stored in sink. Corrected by discussing and relocating container. This is a repeat violation, a warning letter will be requested. Will send applicable food safety fact sheets and discuss a food safety plan.

37: Employee drinks stored on food prep table directly next to plates. Cell phone stored directly on clean plate.

41: Rice spatula stored in room temp water. Scoop cup with no handle being stored directly in flour product.

44: Employee washed hands with gloves on and handled dirty rag to wipe hands off.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Thida Thai Restaurant

Establishment Number: 605248988

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering guestions regarding principles applicable to the food operation. 2: Policy is present 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. 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods. 9: See food source 10: (NO): No food received during inspection. 11: (IN) All food was in good, sound condition at time of inspection. 12: Parasite destruction records are available. See photos. 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: Not observed. 17: (NO) No TCS foods reheated during inspection. 18: See food temps 19: See food temps 20: See food temps 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours. 22: Sushi rice is on time and properly makes and labeled. 23: Menu compliant 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: 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:	Food	Source:	A & W	
Source Type:	Water	Source:	Smyrna city	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

kt_xsaint@hotmail.com

A warning letter will be requested for the repeat violation. Will send applicable fact sheets and discuss a risk control plan.