

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Thai Samurai Permanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd. O Temporary O Seasonal **Mount Juliet** Time in 11:57: AM AM / PM Time out 12:15: PM AM / PM

05/10/2021 Establishment # 605301717 Embargoed 0 Inspection Date

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

О3

Number of Seats 108

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=∞	rrecte	d on-si	te dur	ing ir
	_				Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	324	0	0	0
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ō	X
2	100	0			Management and food employee awareness; reporting	0	0						
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0
6	100	0		0	Hands clean and properly washed	0	0		22	×	0	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_	NA.	NO
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	1		-		1100
Ì	IN		NA	NO	Approved Source		_	_	23	×	0	0	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NC
10	0	0	0	38	Food received at proper temperature	0	0	1 1				9-2	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	×	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NC
	IN	OUT	NA	NO	Protection from Contamination				25		0	X	
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

introduction of pathogo s, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	6
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/10/2021 Signature of Person In Charge Date

05/10/2021 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Thai Samurai								
Establishment Number #: [605301717								
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 i	into areas where smoking is p	orohibited.						
Smoking observed where smoking is prohibite	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renhelf)				
Food Temperature								
Food Temperature		State of Food	Temperature (Fah	renheit)				
Description			Temperature (Fah	renheit)				
		State of Food Cold Holding		renheit)				
Description				renheit)				
Description				renheit)				
Description				renheit)				
Description				renheit)				
Description				renhelit)				
Description				renheit)				
Description				renheit)				
Description				renheit)				
Description				renhelit)				

Observed Violations
Total # 7 Repeated # 0
Repeated # ()
33:
35: 37:
37:
39:
39: 41:
42:
45:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Number: 605301717	
Comments/Other Observations	
1:	
2:	
1: 2: 3: 4: 5:	
4:	
5:	
7: Item corrected. Employees are waering gloves during food prep	
8: 9: 10:	
5. 1∩·	
11 [.]	
12:	
13:	
14:	
11: 12: 13: 14: 15: 16: 17:	
16:	
17:	
18:	
19:	
20: Item corrected storing sprouts and lettuce on ice.	
21. 22·	
23 [.]	
24:	
25:	
26:	
27:	
 21: 22: 23: 24: 25: 26: 27: 57: 58: 	
58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Thai Samurai Establishment Number: 605301717	Establishment Information	
Establishment Number: 605301717 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Thai Samurai	
Additional Comments (cont'd)	Establishment Number: 605301717	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contist	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information						
Establishment Name: Thai Samurai						
Establishment Number #: 605301717						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
See routine inspection for comments						