TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			Bangkok Pad Thai O Farmer's Market Food Unit																
Adx	fress				155 Leger	nds Drive Suit	e R					177	AC OIL	-54864	24111110	O Temporary O Seasonal			
City	,				Lebanon		Time in	02	2:4	0 F	PM	A	4 / PI	и та	me oi	ut 03:30; PM AM / PM			
Inspection Date			te		05/05/2021 Establishment # 605305712 Embargoed 5														
			ispec		X Routine	O Follow-up	O Complaint			- O Pr			-		Cor	nsultation/Other			
Risk Category					01	\$102	03			04				Fo	low-	up Required X Yes O No Number of S	Seats	80	,
			isk													to the Centers for Disease Control and Preven control measures to prevent illness or injury.		_	
				450	one making in		ORNE ILLNESS RI												
				algast					ltem							ach item as applicable. Deduct points for category or subcat			
IN	⊫in o	ompi	ance			pliance NA=not applic Compliance Status	able NO=not observe		R		»s=	mecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	×				Person in charg performs duties	e present, demonstra	tes knowledge, and	0	0	5	16		0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	8	0	5
2		OUT	NA	NO	Management ar	Employee Heal nd food employee awa		0			17	0		0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	-
3	×		1		Proper use of re	estriction and exclusio	n	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX		NA	NO		Good Hygionic Pract asting, drinking, or tot		0	0			X		0		Proper cooling time and temperature Proper hot holding temperatures	8	응	
5	\mathbb{X}	0			No discharge fr	om eyes, nose, and m	houth	ŏ	ŏ	5	20	0	X	0		Proper cold holding temperatures	0	0	5
6	20		nua.	0	Hands clean an	nting Contamination of properly washed		0	0		21		0	8		Proper date marking and disposition Time as a public health control: procedures and records		0 0	
7	×		0	0	alternate proces			0	0	5		IN	OUT		NO	Consumer Advisory	-	-	
8		Щ ОUT		NO	Handwashing s	inks properly supplied Approved Sour		0	0	2	23	0	0	1		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0	-		from approved source at proper temperature		8	0			IN	OUT	_	NO	Highly Susceptible Populations			
11	X	0		~	Food in good co	ondition, safe, and una	adulterated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	0	0	×	destruction						~									
13	0	13	0	NO	Food separated	tection from Conta i and protected	mination	0	0		25	0	22		·	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
		2	0]		urfaces: cleaned and s ion of unsafe food, ret		0				-	-	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and		-	
15	X	0			served			0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Prac	tices are prevent	ive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
										ar/.			ICE	3					
	_			00		mpliance Status	COS=corre		R			ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
- 2	8	OUT		eurize	Saf d eggs used wh	fe Food and Water ere required		0	0	1			υτ D	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			1
	9 10				tice from approver the special	ved source cialized processing me	thods	8	0	2	F	-	0			and used	0	0	1
		OUT			Food	Temperature Conti	lei				4	_				g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	И	0	cont	rol		sed; adequate equipm	ent for temperature	0	0	2	-	_	UT	011100	GHCUI	Physical Facilities			1
-	12				property cooked thawing method			8	8	1	4	_	-			twater available; adequate pressure stalled; proper backflow devices		8	2
3	14		Ther		eters provided an			0	0	1	5	0	o s	ewage	e and	waste water properly disposed es: properly constructed, supplied, cleaned	0	00	2
3	15		_	d prop		ginal container; require	d records available	0	0	1		_				use properly disposed; facilities maintained	0	0	1
		OUT				n of Feed Contami					5	`		-		lities installed, maintained, and clean	-	0	1
3	6	×	Inse	cts, ro	dents, and anim	als not present		0	0	2	5	4	0 A	dequa	ite ve	ntilation and lighting; designated areas used	0	٥	1
1	17	0	Cont	tamina	ation prevented of	during food preparatio	n, storage & display	0	0	1		0	υτ			Administrative Items			
	8 9	-			leanliness ths: properly use	hand stored		0	0	1	5					nit posted inspection posted	8	8	0
	0	0			ruits and vegetal	bles			ŏ		Ĕ	Compliance Status YES N							WT
4	1		In-us	se uter	Properly st	per Use of Utensils lored		0	0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
	2					nens; properly stored, articles; properly store		8	0		5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	00	0
	4	0	Glov	es us	ed properly			0	0	1									
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																			
5	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 control of the sections (8-14-703, 68-14-708, 68-14-708, 68-14-719, 6																		
Γ		V	7 (\bigcirc	9-		05/0)5/2	021	L	(0)5/0	5/2	2021
Sig	Signature of Person in Charge Date Signature of Environmental Health Specialist Date																		
						Additional food	safety information car	be fo	und	on ou	ir web	osite,	http	://tn.g	jow/h	ealth/article/eh-foodservice ****			
						Free food sa	afety training classe	s are	ava	ilable	eac	h m	onth :	at the	cou	inty health department.		-	

+2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	P
+2201 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	2

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bangkok Pad Thai Establishment Number #: 605305712

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. Image: 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. Image: Signs or the international in non-enclosed areas are not completely removed or open. Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. Image: Signs or open	NSPA Survey – To be completed if #57 is "No"	
"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.		
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•	Sarage type doors in non-enclosed areas are not completely open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	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.	moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
CBI	Chlorine	0						

Equipment Temperature			
Decoription	Temperature (Fahrenheit)		
RIC	39		
RIF	16		
WIC	40		

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Rice	Hot Holding	172		
Shrimp	Cold Holding	51		
Chicken	Cooling	61		
Beef	Cold Holding	51		
Bean sprouts	Cold Holding	56		
Red curry	Cold Holding	41		
,				

Observed Violations

Total # 12 Repeated # ()

8: No hand towels at hand sink behind bar area.

- 13: Shelled eggs stored over RTE food in WIC
- 14: Sanitizing line at dishmachine is broken. dishes not being sanitized.
- 20: See food temps
- 26: Chemical stored with food at dishmachine.
- 34: No visible thermomter inside Prep cart across from grill.
- 36: Backdoor is propped open. Outer openings not protected
- 41: Rice paddles stored in standing water.
- 42: Pans stacked while wet over 3 comp sink.
- 43: Single servie items stored on floor in stock room.
- 47: Bottom of RIF with heavy debris.
- 52: Empty Boxes and cans stored outside near backdoor.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bangkok Pad Thai

Establishment Number : 605305712

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 drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: (

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See sources

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.

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: See food temps

19: 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: (NA) No food held under time as a public health control.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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: Bangkok Pad Thai Establishment Number: 605305712

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bangkok Pad Thai Establishment Number # 605305712

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Eagle Food Service
Source Type:		Source:	

Additional Comments

Critical items must be corrected immediately. Follow- up inspection will be done in 10 days.