

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



Establishment Information	
Establishment Name:	Bangkok Pad Thai
Establishment Number #:	605305712

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)
CBI	Chlorine	0	

Equipment Temperature	
Description	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 # 0

- 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.

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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: (NA) 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.

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

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

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Sources

Source Type: Water

Source: City

Source Type: Food

Source: Eagle Food Service

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

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