TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

The second	100	H	A.C.															
Est	abis	hmen	t Nar		Thida Thai Restaurant						Tree		Tetabl	in Burne o	O Farmer's Market Food Unit ent Ø Permanent O Mobile			
Adx	fress				10644 Cedar Grove Rd						тур	e or t	Establi	isnme	O Temporary O Seasonal			
City					Smyrna	Time in	11	:2	9 A	M	AJ	M/P	и та	me o	ut <u>12:25</u> ; <u>РМ</u> ам/рм			
					11/03/2021 Establishment #							d 0		1110 01				
		of In			Routine O Follow-up	O Complaint			- O Pre		-	a =		0.000	nsultation/Other			
					01 922	03			0 4	200110019	ary						70	
POS	K Ca	legon R	isk I	act	ors are food preparation practices	and employee		vior	s mo				rep	ortec	to the Centers for Disease Control and Preve			
				as c											control measures to prevent illness or injury.			
		(Ha	ırk de	algnat											INTERVENTIONS ach Hom as applicable. Deduct points for category or subca	egory.)	
17	ŧ⊨in c	ompii	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	d COS	L D I		\$=cor	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provis Compliance Status			WT
	IN	OUT	NA	NO	Supervision			-		h	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		~	
1	黨	0		_	Person in charge present, demonstrates kn	owledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
		OUT	NA	NO	performs duties Employee Health		~				ŏ	ŏ	-		Proper reheating procedures for hot holding	ŏ	00	5
23	X	8			Management and food employee awarener Proper use of restriction and exclusion	s, reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Practice						0	0	0		Proper cooling time and temperature		0	_
4	滅滅	8			Proper eating, tasting, drinking, or tobacco No discharge from eyes, nose, and mouth	use	0	0	5		22	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	8	
6	IN X	OUT	NA		Preventing Contamination by Hands clean and properly washed	Hands	0	0			*	0	0		Proper date marking and disposition	0	0	9
7	Ň	ō	0	0	No bare hand contact with ready-to-eat foo alternate procedures followed	ds or approved	0	ō	5	22	O	O	NA		Time as a public health control: procedures and records	0	0	
8	X	0	NA		Handwashing sinks properly supplied and a Approved Source	occessible	0	0	2	23		0	0	-	Consumer advisory provided for raw and undercooked		0	4
9	黨				Food obtained from approved source			0			IN	OUT	NA	NO	food Highly Susceptible Populations			
	0 💢		0	×	Food received at proper temperature Food in good condition, safe, and unadulte	rated	8	00	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	0	×	Required records available: shell stock tag destruction	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
13		OUT L		NO	Protection from Contamina Food separated and protected	tion	25		4	25 26	0	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	00	5
14	×	0	ŏ	1	Food-contact surfaces: cleaned and sanitiz			0			IN	OUT	NA	NO	Conformance with Approved Procedures	Ľ		
15	×	٥			Proper disposition of unsafe food, returned served	food not re-	0	0	2	27	0	0	邕		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive n	easures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
							GOO	DR	ar/Al	LPR	ACT	ICE	5					
				00	Tenot in compliance Compliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Dect		Safe Food and Water d eggs used where required							UT			Utenalis and Equipment profood-contact surfaces cleanable, properly designed,			
	29	0	Wate	er and	ice from approved source		0	0	2	4	5 (and used	0	0	1
	30	OUT		ince o	btained for specialized processing methods Food Temperature Control	•	0	0	1	4		_	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	31		Prop		oling methods used; adequate equipment fo	r temperature	0	0	2	4	_	≣(N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
	32	0	Plan	t food	properly cooked for hot holding				1	4	8 (0 1			f water available; adequate pressure		0	2
	33 34		<u> </u>		thawing methods used eters provided and accurate			0	1	4	_	_			stalled; proper backflow devices	0	0	2
		OUT			Food Identification		-	-	_	5		-			es: properly constructed, supplied, cleaned		ŏ	1
:	35	0	Food	i prop	erly labeled; original container; required rec	ords available	0	0	1	5	52 O Garbage/refuse properly disposed; facilities maintained				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contaminatio	n	-			5	_	_			ilities installed, maintained, and clean	0	0	1
	36			-	dents, and animals not present		0	0	2	5	+	-	vaequa	ste ve	entilation and lighting; designated areas used	0	0	1
	37				ation prevented during food preparation, sto	rage & display	0	0	1		-	UT			Administrative Items			
	38 39	0	Wipi	ng cio	leanliness ths; properly used and stored			0	1	5					nit posted inspection posted		0	0
Ľ	40	OUT	Was	hing fi	ruits and vegetables Proper Use of Utensils		0	0	1	H	_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	41	0			nsils; properly stored			0		5	7				with TN Non-Smoker Protection Act	X	9	
-	42 43	0	Sing	le-use	quipment and linens; properly stored, dried, /single-service articles; properly stored, use		0	0	1	54 55	5				iducts offered for sale roducts are sold, NSPA survey completed	0	00	0
	44				ed properly			0	_								_	
ser	vice e	stablis	shmer	t perm	sit. Items identified as constituting imminent her	ith hazards shall be	e corre	cted i	mmedi	ately	or ope	mation	ns shal	l ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	it in a	consp	icuous
		nd po C.A.			recent inspection report in a conspicuous manne 14-203, 68-14-706, 68-14-708, 68-14-709, 68-14-711				t a hea	ring r	egard	ing th	is repo	et by f	filing a written request with the Commissioner within ten (10) day	s of the	e date	of this
	-	1	\Box	1							6		1					021
	$\boldsymbol{\mathcal{L}}$	+	7/	//	12	11/0)3/2	021	-				\checkmark	\sim	The	11/0	3/2	. 고고
Sig	natu	re of	Pers	on In	Charge	11/0)3/2	_	Date	Sig	natu	re of	Envir	onme	ental Health Specialist	11/0	3/2	Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(10200) (1001. 0-10)	Please call () 6158987889	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Thida Thai Restaurant Establishment Number #: 605248988

VSPA 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 wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dish machine 3 comp. ot set up	CI CI	100									

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Rice in steamer	Hot Holding	155			
Pre cooked chicken in prep cooler	Cold Holding	39			
Egg roll in bottom of prep cooler	Cold Holding	40			
Raw chicken steak on stick in bottom of prep cooler	Cold Holding	39			
Cooked noodles sitting out in bucket of ice water	Cold Holding	37			
Raw shrimp in bottom of prep cooler	Cold Holding	38			
Raw beef in bottom of prep cooler	Cold Holding	38			
General tso chicken in wic	Cold Holding	40			
Partially cooked chicken in wic	Cold Holding	38			
Cooked noodles in wic	Cold Holding	41			
Chicken soup at servers area	Hot Holding	150			

Total # 7

Repeated # 0

13: Raw uncovered chicken steak on stick stored beside uncovered pan of onions and carrots in bottom of prep cooler. Corrected by relocating vegetables and discussing with pic.

13: Raw uncovered carrots in bottom of second prep cooler stored beside Uncovered pan pf raw shrimp.

37: Employee drinks stored above food items in glass cooler.

37: Several pans of frozen general tso chicken in freezer not covered.

42: Several knives with caked on food debris stored with clean knives and utensils.

47: Sides of cooking equipment are dirty as well as wall above cooking equipment.

54: Poor lighting in wic.

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Establishment Number : 605248988

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

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: Excellent hand washing.

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See Source.

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

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

12: Pic stated they no longer serve sushi.

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: (NO) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: In range. See temp log.

20: In range. See temp log.

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: Verified advisory with associated menu items.

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: (NÁ) 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.

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

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 & d	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Kt_xsaint@hotmail.com

Excellent hand washing by employees and great use of ice packs on food. Excellent improvements!

Provided applicable fact sheets to operator regarding observed Priority Items