## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A STATE														O Fermer's Market Food Unit	Ο	1				
Establishment Name			t Nar	me	Smiley Thai						Type of Establishment     Wermanent     O Mobile									
Address					11356 Lebanon Rd										O Temporary O Seasonal					
City					Mount Juliet Time in 11:26 AM AM / PM Time out 12:54 PM AM / PM															
Inspection Date 02/14/2023 Establishment #						60526144	9		_	Embi	argoe	d <u>0</u>								
Purpo	se	of In	spec	tion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	elimir	ary		0	Cor	nsuitation/Other				
Risk (	Cate	-			01	<u>30</u> 2	<b>O</b> 3			<b>O</b> 4	_					up Required 邕 Yes O No	Number of S	eats	98	_
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
				-	ind compliance statu											INTERVENTIONS	catanom or subcata			
(Mark designated compliance status (IN, OUT, NA, NO) for each annhered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory. IN+in compliance OUT+not in compliance NA+not applicable NO+not observed COS+corrected on-site during inspection R+repeat (violation of the same code provision)										on)										
							cos	R	WT	F					Compliance Status Cooking and Reheating of Time		cos	R	WT	
	-	麗				esent, demonstrates kn	owledge, and	0	0	5	40		OUT		NO	Control For Safety (TCS)	Foods	0	~	
	NK	OUT	NA	NO	performs duties	Employee Health							00			Proper cooking time and temperatures Proper reheating procedures for hot hol	ding	00	ő	5
2 3		0			Management and to Proper use of restri	od employee awarenes ction and exclusion	is; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
1	N		NA	NO		d Hygienic Practices						×				Proper cooling time and temperature		0	0	
4 8 5 8	K	0		0	No discharge from	g, drinking, or tobacco eyes, nose, and mouth		8	0	5	20	80	X	0		Proper hot holding temperatures Proper cold holding temperatures		0	8	5
		この	NA	NO O	Hands clean and pr			0	0		21	_	× 0	0		Proper date marking and disposition Time as a public health control: procedu	ures and records		0	
		X		0	No bare hand conta alternate procedure	ct with ready-to-eat foor s followed	ds or approved	0	0	5			-	NA	-	Consumer Advisory		<u> </u>	<u> </u>	_
	N	0 001	NA	NO		properly supplied and a Approved Source	ccessible	0	0	2	23	×	0	0		Consumer advisory provided for raw an food	d undercooked	0	0	4
		00	0		Food obtained from Food received at pr			0	0			IN	OUT		NO	Highly Susceptible Popul				
11 3	_	0 0	0	0		ion, safe, and unadulter vailable: shell stock tags		0	0	5	24	O IN	O OUT	NA	NO	Pasteurized foods used; prohibited food	is not offered	0	0	5
				NO	destruction	tion from Contamina		0	0		25			XX	NO	Chemicals Food additives: approved and properly	used	01	তা	_
13 S 14 S	ş	0	0		Food separated and Food-contact surface	d protected ses: cleaned and sanitize	ed	0	0	4	26	×	0	NA	NO	Toxic substances properly identified, str Conformance with Approved	ored, used	8	0	5
15 8	_	_	Ť	1	Proper disposition of	f unsafe food, returned		ō	o	2	27	_	0	2		Compliance with variance, specialized p HACCP plan		0	0	5
					served							-								
				God	d Retail Practic	is are preventive m				a intr					gens	, chemicals, and physical object	into foods.			
				OU	T=not in compliance	liance Status	COS=corre	cted o	n-site	during			198	,		R-repeat (violation of the sa	me code provision)	COS		WT
	_	OUT	_		Compliance Status Safe Food and Water Zed eggs used where required					WT		0	σ			Compliance Status Utensils and Equipment			~ 1	
28 29		Ō	Wab	er and	lice from approved :	lource		0	00	2	4	5 1				nfood-contact surfaces cleanable, prope and used	ny designed,	0	0	1
30		OUT		ance	e obtained for specialized processing methods Food Temperature Control			0	0	1		_	_			g facilities, installed, maintained, used, t	est strips	0	٥	1
31		o	Prop		oling methods used;	adequate equipment for	r temperature	0	0	2	4		D N UT	onfoo	5-con	htact surfaces clean Physical Facilities		0	0	1
32	7			_	properly cooked for thawing methods us			0	8	1						water available; adequate pressure stalled; proper backflow devices		8	응	2
34			The		eters provided and a			ŏ	ŏ	1	5	0	o s	ewage	and	waste water properly disposed es: properly constructed, supplied, clean	ad	0	0	2
35	-	22	_	d prop		container; required reco	ords available	0	0	1		_	_			use properly disposed; facilities maintain		0	6	1
	_	OUT			Prevention of	Food Contamination	n				5	3	o P	hysica	l faci	lities installed, maintained, and clean		_	•	1
36	4	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	4 (	0 A	dequa	te ve	ntilation and lighting; designated areas u	sed	0	0	1
37	1					g food preparation, stor	age & display	0	0	1		_	UT			Administrative items			- 1	
38	+	-	-		cleanliness ths; properly used a	nd stored		0	0							nit posted inspection posted		0	8	0
40	_	O	_	hing 1	ruits and vegetables Proper	Use of Utensils		0	0	1	E	-	-		_	Compliance Status Non-Smokers Protection		YES	NO	WT
41 42	_				nsils; properly stored		bandled	00	8	1	5	7				with TN Non-Smoker Protection Act ducts offered for sale		8	읭	•
43		0	Sing	le-use		es; properly stored, use		0	ĕ	1		š				oducts are sold, NSPA survey complete	d		ŏ	~
	_		-			ms within ten (10) days m	ay result in suspen				servic	e est	blishr	nent pe	rmit.	Repeated violation of an identical risk facto	r may result in revoc	ation (	of you	r food
manne	r an	tabli: d po	shme	nt perr	nit. Items identified as recent inspection repo	constituting imminent hea rt in a conspicuous manne	Ith hazards shall be r. You have the rig	e corre	cted i	mmed	iately	or op	ration	s shall	ceas	e. You are required to post the food service lling a written request with the Commissione	establishment permit	in a c	onspi	cuous
report.	T.0			#	FPL	1-708, 68-14-709, 68-14-711,				<b>-</b>			Þ	4	A.	alle		0.14	110	
Signa	tue	e ni	Per		T LA		02/1	14/2	-	3 Date	Si	Ó	te of	Envir	U	ental Health Specialist	0	2/1	4/2	023 Date
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																				
PH-22	H-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 6154445325 to sign-up for a class.																			

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



#### Establishment Information

Establishment Name: Smiley Thai Establishment Number #: 605261449

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)						
Ecolab	CI	100							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Atosa ric fryer	35
Atosa ric stove	35
Wic	38
Wif	3

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Raw chicken	Cold Holding	38				
Thim sliced beef for pho	Cold Holding	39				
Beef and noodles	Cooking	167				
Chicken fried rice	Cooking	168				
Pho broth	Hot Holding	203				
Shrimp raw	Cold Holding	39				
Shrimp tails	Cold Holding	38				
Soup	Hot Holding	173				
White rice	Hot Holding	173				
Salmon	Cold Holding	41				
Tuna	Cold Holding	40				
Spicy tuna	Cooling	45				
Half and half	Cold Holding	40				

#### Observed Violations

Total # 10 Repeated # ()

1: Several priority violations marked. Manager does not have control of kitchen

6: Employee doing dishes went from handling dirty dishes to clean and just spray off hands

6: Employee rinsed hand off with glove on and then dried hand on cloth towel. Then handled rte foods.

7: Employee garnished plate with bare hands

20: Pans of leaf lettuce used for garnish on plate left setting out on stand between coolers. Temped at 70°

21: Several items made in establishment not date marked.

35: Several squeeze bottles in cooking area not labeled

41: Spoon laying in white rice in warmer

42: Plastic containers stacked wet on shelf under prep table

45: Severely grooved cutting boards through out kitchen

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



Establishment Name: Smiley Thai

Establishment Number : 605261449

### Comments/Other Observations

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

9: See source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Spicy tuna made 1 hr. See food temps
- 19: See food temps
- 22: Sushi rice in tilt. Timed out on clip board behind sushi area
- 23: Statement on menu
- 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.

\*\*\*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: Smiley Thai

Establishment Number: 605261449

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Smiley Thai

Establishment Number # 605261449

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	KGI, True World, Restaurant Depot,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments