



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Smiley Thai Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 11356 Lebanon Rd ☐ Temporary ☐ Seasonal
City Mount Juliet Time in 11:55 PM AM / PM Time out 01:10 PM AM / PM
Inspection Date 02/16/2024 Establishment # 605261449 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS 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)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐		☐	☐	5									
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting										☐	☐		☐	☐	5									
3	☒	☐			Proper use of restriction and exclusion										☐	☐		☐	☐										
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use										☐	☐		☐	☐	5									
5	☒	☐		☐	No discharge from eyes, nose, and mouth										☐	☐		☐	☐										
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed										☐	☐		☐	☐	5									
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐		☐	☐										
8	☒	☐			Handwashing sinks properly supplied and accessible										☐	☐		☐	☐	2									
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source										☐	☐		☐	☐	5									
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐		☐	☐										
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐		☐	☐										
12	☒	☐	☐	☐	Required records available: shell stock tags, parasite destruction										☐	☐		☐	☐										
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected										☐	☐		☐	☐	4									
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized										☐	☐		☐	☐										
15	☒	☐			Proper disposition of unsafe food, returned food not re-served										☐	☐		☐	☐	2									

Compliance Status										COS					R					WT					
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				
16	☒	☐	☐	☐	Proper cooking time and temperatures										☐	☐		☐	☐	5					
17	☐	☐	☐	☒	Proper reheating procedures for hot holding										☐	☐		☐	☐						
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																				
18	☒	☐	☐	☐	Proper cooling time and temperature										☐	☐		☐	☐	5					
19	☒	☐	☐	☐	Proper hot holding temperatures										☐	☐		☐	☐						
20	☒	☐	☐		Proper cold holding temperatures										☐	☐		☐	☐						
21	☒	☐	☐	☐	Proper date marking and disposition										☐	☐		☐	☐						
22	☒	☐	☐	☐	Time as a public health control: procedures and records										☐	☐		☐	☐						
	IN	OUT	NA	NO	Consumer Advisory																				
23	☒	☐	☐		Consumer advisory provided for raw and undercooked food										☐	☐		☐	☐	4					
	IN	OUT	NA	NO	Highly Susceptible Populations																				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered										☐	☐		☐	☐	5					
	IN	OUT	NA	NO	Chemicals																				
25	☐	☐	☒		Food additives: approved and properly used										☐	☐		☐	☐						
26	☒	☐			Toxic substances properly identified, stored, used										☐	☐		☐	☐	5					
	IN	OUT	NA	NO	Conformance with Approved Procedures																				
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐		☐	☐	5					

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
32	OUT				Warewashing facilities, installed, maintained, used, test strips					1
33	OUT				Nonfood-contact surfaces clean					1
34	OUT				Physical Facilities					
35	OUT				Proper cooling methods used; adequate equipment for temperature control					2
36	OUT				Hot and cold water available; adequate pressure					2
37	OUT				Plant food properly cooked for hot holding					1
38	OUT				Plumbing installed; proper backflow devices					2
39	OUT				Approved thawing methods used					1
40	OUT				Thermometers provided and accurate					1
Food Identification					48	OUT				
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					49	OUT				
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					50	OUT				
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
Administrative Items					51	OUT				
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Non-Smokers Protection Act					52	OUT				
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

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 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Smiley Thai Date 02/16/2024 Signature of Environmental Health Specialist [Signature] Date 02/16/2024

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

**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)
Bucket	Cl	100	
Ecolab	Cl	100	
3 comp sink		200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Atosa ric 1	34
Atosa ric 2	35
Wic	37
Wif	-3

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shrimp	Cooking	164
Chicken	Cooking	182
Cut tomatoes	Cooling	50
Pork raw	Cold Holding	40
Sliced beef raw	Cold Holding	40
Chicken raw	Cold Holding	38
Tofu	Cold Holding	39
Bean sprouts	Cold Holding	42
Salmon	Cold Holding	39
Spicy tuna	Cold Holding	41
Tuna	Cold Holding	40
White rice	Hot Holding	163
Half and half	Cold Holding	39

Observed Violations

Total # 4

Repeated # 0

41: Spoon left laying in honda shi

42: Metal pans stacked wet on shelf under prep table.

45: Severely grooved cutting boards stored under prep table

46: Need correct test strips for sanitizer in 3 comp sink

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Establishment Number : 605261449

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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.
- 6: Employees washing hands when changing gloves.
- 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 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: See food temps
- 19: See food temps
- 20: 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: Sushi rice is timed out on paper by rice holder
- 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.***

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Sources

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

Additional Comments