



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

76

Establishment Name Thai Esan Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 4330 Ringgold Rd. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 01:45 PM AM / PM Time out 02:45 PM AM / PM
Inspection Date 01/27/2022 Establishment # 605311679 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 42

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	Compliance Status										COS	R	WT				
Supervision										Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Employee Health				17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>													
2	<input type="radio"/>	<input checked="" type="radio"/>			Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control															
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>																						
	IN	OUT	NA	NO	Good Hygienic Practices				18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>	5												
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	5	19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>													
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>		20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>														
6	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>													
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/>	<input type="radio"/>			IN	OUT	NA	NO	Consumer Advisory			4												
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Approved Source					IN	OUT	NA	NO	Highly Susceptible Populations			5												
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>													
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>				IN	OUT	NA	NO	Chemicals			5											
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>		25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>													
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	5	26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Protection from Contamination						IN	OUT	NA	NO	Conformance with Approved Procedures			5											
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected	<input type="radio"/>	<input type="radio"/>	4	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>													
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>	5																					
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>	2																					

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



Establishment Information	
Establishment Name:	Thai Esan
Establishment Number #:	605311679

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)
*Dish Machine	Chlorine	0	

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41°F or below. Product temperatures taken from	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cold Holding	41
Tofu	Cold Holding	41
Beef (Walk in)	Cold Holding	40
Shredded Cabbage	Cold Holding	38
Shrimp	Cold Holding	38
Steamed Rice (1)	Hot Holding	195
Steamed Rice (2)	Hot Holding	170

Observed Violations

Total # 8

Repeated # 0

- 1: Adequate demonstration of knowledge with regards to foodborne illness risk factors and lack of active managerial control over foodborne illness risk factors at time of inspection, Recommend ANSI approved food safety certification or additional training in food safety.
- 2: Employee unaware of employee illness policy @ time of inspection. Gave copy of policy and discussed implementation.
- 6: Adequate handwashing not observed by employees between tasks, advised on proper handwashing policies/procedures.
- 14: Sanitizer at 0ppm chlorine at dish machine. Attempted to re-prime machine and correct chemical dispensing. Have unit serviced as needed to dispense appropriate concentraions of chemicals. Until unit is repaired, manually wash-rinse-sanitize all dishes/utensils.
- 37: Uncovered/unprotected food products in walk in cooler. Food products stored on floor in dry storage area.
- 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
- 41: In use utensils stored in standing water.
- 43: Single service products stored on floor. Must be 6" off floor.

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Establishment Information

Establishment Name: Thai Esan

Establishment Number : 605311679

Comments/Other Observations

- 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.
- 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: (IN): Food products obtained from approved 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments