

**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)
See Remarks	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shrimp (low boy)	Cold Holding	39
Tofu (low boy 2)	Cold Holding	40
Chicken (walk in)	Cold Holding	39
Steamed Rice (1)	Hot Holding	173
Steamed Rice (2)	Hot Holding	161
Eggs	Cold Holding	41
Pork (walk in)	Cold Holding	39
*Dairy (wait station)	Cold Holding	68
Beef	Cold Holding	40

Observed Violations

Total # 12

Repeated # 0

1: Adequate demonstration of knowledge not provided with regards to foodborne illness risk factors and lack of active managerial control over foodborne illness risk factors not provided at time of inspection. Several priority violations noted during inspection. Recommend ANSI approved food safety certification or equivalent to assist in controlling and preventing foodborne illness risk factors. Person in charge not present during inspection.

6: Observed employee returning to work without washing hands before beginning food handling and dishwashing. Proper and adequate handwashing not observed during inspection.

13: Raw animal proteins not physically separated according to minimum internal cooking temperatures. Raw, TCS foods stored above and with ready-to-eat foods. Raw proteins must be physically separated to prevent cross contamination.

14: Sanitizer at dish machine 0 ppm chlorine. No chlorine residual noted on final rinse cycle. Dispensing tube is in poor repair and not properly dispensing into machine. Have unit serviced and repaired as needed for proper operation. Dishes must be manually washed, rinsed, and sanitized until dish machine is repaired.

20: Dairy at wait station sitting out at room temperature and under no time or temperature control. Dairy holding at 68°F. Must be 41°F or below.

(Embargoed~1lb)

21: No datemarking of ready-to-eat, TCS foods, held longer than 24 hrs. Items must be properly datemarked. Distributed food safety fact sheet on datemarking during inspection.

26: Several cleaning products stored with food products in prep area. Toxic items must be physically stored away from food items to prevent contamination.

36: Insect activity noted in dishwashing area at time of inspection. Consult with pest control service to fully abate insect activity.

37: Uncovered/unprotected food items noted in walk in cooler. Food products stored on floor in dry storage area. Must be 6" off floor.

39: Soiled, wet wiping cloths stored on working surfaces and not in sanitizer solution.

41: In-use utensils stored in standing water at rice dispensing station.

47: Shelving dirty in walk in cooler unit.

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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.
- 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.
- 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: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 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 Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments