

Risk Category

Signature of Person In Ch

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

级 Yes O No

SCORE

O Farmer's Market Food Unit Thai Esan Remanent O Mobile Establishment Name Type of Establishment 4330 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 01:30 PM AM / PM Time out 03:00; PM City 07/21/2023 Establishment # 605311679 Embargoed 1 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 42

Follow-up Required

О3

							_	
10	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			CC
_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	0	舆			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-340	0			Management and food employee awareness; reporting	0	0	_
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices	$\top$		
4	<b>X</b>	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	$\neg$
10	0	0	0	38	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	100	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

ᆫ	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		LØ.	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT			Chemicals			
25		0	巡		Food additives: approved and properly used	0	0	5
26	0	*			Toxic substances properly identified, stored, used		0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		_		_
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	120	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
44	_	Gloves used properly	0	0	_

		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to request a l n (10) days of the date of the

07/21/2023

Date Signature of Environmental Health Specialist

07/21/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

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



Establishment Information					
Establishment Name:	Thai Esan				
Establishment Number # 1605311670					

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 #

- 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 controling 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
- 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 insection. 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.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



## Establishment Information

Establishment Name: Thai Esan
Establishment Number: 605311679

# 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.

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Thai Esan			
Establishment Number: 605311679			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
occ hast page for additional committees.			

Establishment Information

# Establishment Information Establishment Name: Thai Esan Establishment Number # 605311679 Sources Source Type: Food Source: Approved sources noted Source Type: **Public Water Supply** Water Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**