

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

155 Legends Drive Suite R O Temporary O Seasonal

Lebanon Time in 11:35; AM AM / PM Time out 12:54; PM AM / PM

02/21/2023 Establishment # 605305712 Embargoed 0 Inspection Date

Bangkok Pad Thai

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 80 Risk Category Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ				08 =co
匚					Compliance Status	COS	R	WT	I⊏
	IN	OUT	NA	NO	Supervision				
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN	OUT	NA	NO	Employee Health				17
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		ΙП
3	寒	0			Proper use of restriction and exclusion	0	0	5	ш
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	0	286		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	18 19 20 21
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20
	IN	OUT	NA	NO	Proventing Contamination by Hands				21
6	黨	0		0	Hands clean and properly washed	0	0		22
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source				23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0		24
11	20	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25 26
13	黛	0	0		Food separated and protected	0	0	4	26
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

					Compliance Status	cos	R	WT	
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5	
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	٠	
	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		0	0		Proper cold holding temperatures	0	0	5	
21	*	0	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	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	-	
26	0	黨			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

PRACTICES

			GOO			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT	Caro reconstruction				
28	0	Pasteurized eggs used where required	0	0		
29	0	Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0		
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0		
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	т	
	OUT					
35	0	Food properly labeled; original container; required records available	0	0	Γ	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ	
38	0	Personal cleanliness	0	0	Г	
39	188	Wiping cloths; properly used and stored	0	0	Г	
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	130	In-use utensils; properly stored	0	0	г	
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0		0	0	г	
44	10	Gloves used properly	0	0		

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
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	0	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			
55	題	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	_

conspicuous manner. You have the right to request a h I8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

02/21/2023

Signature of Environmental Health Specialist

02/21/2023

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bangkok Pad Thai
Establishment Number #: | 605305712

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 wenty-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.	П
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\vdash
Fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dishmachine	Chlorine	100					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Coolman Prep Table RIC	31
ATOSA Prep Table RIC	34
Traulsen RIF	24
Traulsen RIF (in defrost)	

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
White Rice	Hot Holding	171				
Fried Rice	Hot Holding	150				
Wide Rice Noodle	Cold Holding	44				
Tofu	Cold Holding	41				
Scallops	Cold Holding	37				
Squid	Cold Holding	37				
Pork	Cold Holding	43				
Shrimp	Cold Holding	40				
Cooked Chicken	Cold Holding	41				
Red Curry	Cold Holding	40				
Messaman Curry	Cold Holding	40				
Chicken Broccoli Ginger Broth	Hot Holding	156				
Lettuce Mix	Cold Holding	41				
Chopped Salad Mix	Cold Holding	40				
Tomatoes	Cold Holding	40				

Observed Violations
Total # 8
Repeated # 0
4: Employee observed drink from coffee mug while working on the food prep line 26: Two spray bottles not labeled stored on shelving of brown cabinet outside of bar entrance. Container of disinfectant wipes stored with bottles of sauces above RIC for beer in bar area 37: Cut lemons stored haphazardly on prep table next to Coca-Cola RIC 37: Soup cups with grass noodles and small chopped vegetables inside stored
haphazardly on prpe table next to chicken broth 39: Wet wiping cloth stored on cutting board of Coolman Prep Table RIC
41: Tongs used for lettuce mix stored down on top of lettuce mix insde container 42: Rice scoops and paddles stored in standing water on table with rice hot
holding
55: Permit from 2022 posted

[&]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: Bangkok Pad Thai Establishment Number: 605305712

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

l6:

- 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 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.
- 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: (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: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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:

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 Name: Bangkok Pad Thai	
Establishment Number: 605305712	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
Joe last page for additional solutions.	

Establishment Information

Establishment Information								
Telephone and the control of the con	angkok Pad Thai							
Establishment Number #:	605305712							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Eagle Food Service					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							