



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Bangkok Pad Thai
Address: 155 Legends Drive Suite R
City: Lebanon
Inspection Date: 02/21/2023
Establishment #: 605305712
Risk Category: 03
Number of Seats: 80

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 02/21/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/21/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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) |
|--------------|----------------|-----|---------------------------|
| 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



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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.
- 6:
- 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.

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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: Water

Source: City

Source Type: Food

Source: Eagle Food Service

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments