

Lebanon

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Bangkok Pad Thai Permanent O Mobile Establishment Name Type of Establishment 155 Legends Drive Suite R O Temporary O Seasonal

08/04/2022 Establishment # 605305712 Embargoed 5 Inspection Date

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

Number of Seats 80 Risk Category О3 Follow-up Required 级 Yes O No

Time in 11:40; AM AM/PM Time out 12:45; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS
					Compliance Status	COS	R	WT]
	IN	OUT	NA	NO	Supervision				l
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				ı
2	-MC	0			Management and food employee awareness; reporting	0	0		l
3	寒	0			Proper use of restriction and exclusion	0	0	5	l
	IN	ОИТ	NA	NO	Good Hygienic Practices	\top			1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	L
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	滋	0		0	Hands clean and properly washed	0	0		1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	0	24			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		l
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN						l		
13	Ä	0	0		Food separated and protected	0	0	4	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

eduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT						
28	0	Pasteurized eggs used where required	0	0	Ι,		
29		Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ι.		
	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	1		
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	Food Identification					
35	×	Food properly labeled; original container; required records available	0	0	,		
	OUT	Prevention of Feed Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	885	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	180	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils					
41	120	In-use utensils; properly stored	0	0	г		
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43			0	0	r		
44	0	Gloves used properly	0	0			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	355	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a h ten (10) days of the date of th

08/04/2022 08/04/2022 Date Signature of Environmental Health Specialist

**** 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) 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 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 inflitrating 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 (Fahrenhelt)			
CMA Energy Mizer	Chlorine	100				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
RIF	7				
RIF #2	20				
RIC prep cart	41				
RIC Near salad station	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sweet sour chicken	Cooling	
Chicken on stick	Cold Holding	42
Shrimp	Cold Holding	42
Chicken and rice	Cooking	193
White rice	Cooling	
Rice in cooker	Hot Holding	200
Raw beef	Cold Holding	47
Cooked chicken	Cold Holding	40
Noodels	Cold Holding	41

Observed Violations								
Total # 10 Repeated # 0								
8: No hand towels at hand sink behind bar.								
20: Beef in ric prep cooler at 47. Beef discarded(5lbs).								
26: Pepto stored on shelving with food in WIC. Corrected on site.								
35: Food containers next to prep cart not labeled.								
37: Shaker bottle stored on prep table next to cooling chicken.								
39: Wiping cloths stored on aprons of employees.41: Paddled used for rice stored in standing water near toater oven.								
42: Pans stacked on shelving over three comp sink while wet.								
45: Severely grooved cutting boards on shelving in kitchen.								
47: Blue towels used alan.sims@tn.gov liner on shelving for glasses in kitchen.								
47. Dide towers used diam.sims@th.gov inter on shelving for glasses in kitchen.								

[&]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): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good hand washing observed during inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: See temps

21: 22:

- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.

25

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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							
Establishment Name: Ba	and a fill that the matter of the fill that the fill the fill that the fill that the fill that the fill that the fill the f						
Establishment Number #:	605305712						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Eagle Food service, Lao trading				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Priority items correct	ted same day.						