



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Bangkok Pad Thai
Address: 155 Legends Drive Suite R
City: Lebanon
Inspection Date: 08/04/2022
Establishment #: 605305712
Embargoed: 5
Purpose of Inspection: Routine
Risk Category: 1
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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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

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: 08/04/2022
Signature of Environmental Health Specialist: [Signature] Date: 08/04/2022

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

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 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) |
|------------------|----------------|-----|---------------------------|
| 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 |
| Noodles | 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.



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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): 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:

***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, Lao trading

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Priority items corrected same day.