TENNESSEE DEPARTMENT OF HEALTH

Contraction of the second			J			Type of Establishment © Mobile O Temporary O Seasonal Stiana Time in 12:25 PM AM / PM Time out 12:52; PM AM / PM 07/2024 Establishment # 605323032 Embargoed 0													
Establishment Name			t Naπ		SMA Thai S	iushi						Tree		Totabli		O Fermer's Market Food Unit	ç	2	
Addr	ess				6177 Epps I	Mill Rd						Typ	xe of t	Establi	shme				
City				Ī	Christiana		Time in	12	2:2	5 F	M	41	u/P	и ти	700 01				
		- 0-		i	02/07/20	24						-			110 04	<u></u>			
Inspe			ne spect		ORoutine		-								0.000	na dalian Other			
					-	SE2				04	çarrarı	ary						52	
Risk	Cap	_	isk F	acto		paration practices			vior	8 mc				repo	rtec	to the Centers for Disease Control and Preven	eats tion	52	
				as c	ontributing fact											control measures to prevent illness or injury.			
		(11	rik des	ignat	ed compliance statu	FOODBORN IN (IN, OUT, NA, HO) for e	E ILLNESS RI och numbered item	SK F	ICT(mark		PU 7, m	BLIC Int CO	HEA 05 or R	LTH for a	INTERVENTIONS ach Hom as applicable. Deduct points for category or subcate	gory.		
IN	in co	mpīi	ance			nce NA=not applicable pliance Status	NO=not observe	d COS)\$=ccr	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status			WT
	IN	оит	NA	NO	com	Supervision		003	- 1		h		~	NA	NO	Cooking and Reheating of Time/Temperature	000	~ 1	
1	8	0				resent, demonstrates kr	nowledge, and	0	0	5		IN				Control For Safety (TCS) Foods		~	
			NA	NO	performs duties	Employee Health		-	-	-	16	00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	o	8	5
2	_	_				food employee awarene	ss; reporting	0		5		IN	олт	NA	NO	Cooling and Holding, Date Marking, and Time as			
		0	NA			riction and exclusion od Hygionic Practice		0	0	_	12	RX.	0	0	0	Public Health Centrel Proper cooling time and temperature	22		
4	1	0	nu-	_		ing, drinking, or tobacco		0	0	5	19	X	0	0		Proper tot holding temperatures	0	0	
	×		NA	-		eyes, nose, and mouth ing Contamination by	Handa	0	0	<u> </u>		200	00			Proper cold holding temperatures Proper date marking and disposition	00	8	5
		0	nua.		Hands clean and p		Hands	0	0			8	0	0		Time as a public health control: procedures and records	0	0	
7	83	0	0	0	No bare hand cont alternate procedure	act with ready-to-eat foo es followed	ds or approved	0	0	5	-	IN	OUT	-		Consumer Advisory	•	~	
8	×	0	NA			s properly supplied and	accessible	X	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked	0	0	4
_	_	0	NA		Food obtained from	Approved Source mapproved source		0	0			IN	OUT	NA	NO	food Highly Susceptible Populations		_	
10 11	0	8	0		Food received at p	roper temperature ition, safe, and unadulte	ratod	0	00	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
		ŏ	0		Required records a	available: shell stock tag		ō	ŏ		H	IN	OUT	NA	NO	Chemicals			
	IN		NA	NO	destruction Protect	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly used		0	5
13 14					Food separated an Ecod-contact surfa	id protected ices: cleaned and sanitiz	red	00	8		26	N N	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	ÿ
		0	_		Proper disposition	of unsafe food, returned		0	0	2	27	_	0	2	110	Compliance with variance, specialized process, and	0	0	5
	~	-			served			-	-	-		•	-	\sim		HACCP plan	•	-	-
				Goo	d Retail Practic	es are preventive n	neasures to co	ntro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				010	-not in compliance		COS=corre	GOO						5		R-repeat (violation of the same code provision)			
	_			00	Comp	pliance Status	000-0010	COS	R	WT	Ē					Compliance Status	COS	R	WT
28	_	OUT	Paste	urize	d eggs used where	Food and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	-		
25	2	0	Wate	r and	ice from approved	source		0	0	2	4	<u> </u>				and used	0	0	1
30	_	OUT	varia	nce o		ized processing method: mperature Control	>	0	0	1	4		-			g facilities, installed, maintained, used, test strips	0	٥	1
31		0	Prop		oling methods used	; adequate equipment fo	or temperature	0	0	2	4	_	O N	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
32	-	0			properly cooked for	r hot holding		0	0	1	4	_		lot and	l cold	I water available; adequate pressure	0		2
33	_				thawing methods u			0	0	1	4	_				stalled; proper backflow devices		0	2
34		OUT	Them	nome	ters provided and a Food	accurate I Identification		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
35	_		Food	prop		al container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained	0	ō	1
		OUT			Prevention of	of Food Contaminatio	'n				5	5 3	R P	hysica	I faci	lities installed, maintained, and clean	0	0	1
36	•	0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	•	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
37	·	쭚	Conta	amina	tion prevented duri	ing food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative items			
38					leanliness			0	0	1	5					nit posted	0	0	0
39	_				ths; properly used a uits and vegetable			0	8		54	× (0 10	rost re	cent	Compliance Status	O YES		WT
		OUT			Proper	Use of Utensils										Non-Smokers Protection Act			
41	_				sils; properly store	d is; properly stored, dried	handled	0	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale	× 0	읭	0
- 43	-	0	Single	e-use	/single-service artic	cles; properly stored, use		0	0	1	5	5				oducts are sold, NSPA survey completed	ŏ	ŏ	Ť
- 44		0	Glow	95 US4	ed properly			0	0	1									

e 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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this to request 68-14-700, 68-14-700, 68-14-700, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, 68-14-710, Repeated violation of an identical risk factor may result in revocation of your food You are required to post the food service establishment permit in a conspicuous

02/07/2024	1
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Signature of Person In Charge

Date Signature of Environmental Health Specie

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02/07/2024

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(Nev. 0-15)	Please call () 6158987889	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SMA Thai Sushi Establishment Number #: 605323032

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Cut cabbage, ml top, 20 min	Cooling	45		
Bean sprouts, ric, 30 min	Cooling	50		
Raw chicken cut, ml top, 1 hr	Cooling	41		

Observed Violations						
tal# 2						
peated # 0						
7:						
3:						
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment	Information

Establishment Name: SMA Thai Sushi Establishment Number : 605323032

Comments/Other Observations					
1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12:					
3:					
4:					
5:					
6:					
7:					
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.					
9:					
13: 14:					
14. 15:					
13. 16: No cooking at Time of inspection - pic can discuss cooking temperature.					
17:					
18: All tcs food prepared today reach 41°f or bellow within the time, or was still within the cooling time frame.					
19:					
21:					
22:					
20: 21: 22: 23: 24: 25: 26: 27:					
24:					
25:					
26:					
27:					
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.

Establishment Information

Establishment Name: SMA Thai Sushi

Establishment Number: 605323032

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: SMA Thai Sushi

Establishment Number # 605323032

Sources		
Source Type:	Source:	

Additional Comments

Priority items 8, 16, 18 corrected.

Did notice a cold holding issue and a Protection from contamination issue - both addressed with pic.