

Establishment Name

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

SCORE

155 Legends Drive Suite R Address

Bangkok Pad Thai

Lebanon

Time in 11:13; AM AM/PM Time out 12:28; PM AM/PM

O Yes 疑 No

08/26/2024 Establishment # 605305712 Embargoed 0 Inspection Date

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

Number of Seats 80

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	0 \$=∞	mect	ed
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	I
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	ł
	IN	OUT	NA	NO	Employee Health				17		1
2	100	0			Management and food employee awareness; reporting	ा ।				1	
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	13	٤Ì
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	124	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 24	1
6	黨	0		0	Hands clean and properly washed	0	0		22	0	I
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	_
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	ı	-	7
-	ÎN	OUT	NA	NO	Approved Source	-	_	-	23	١o	1
9	黨	0			Food obtained from approved source	0	0			IN	t
10	0	0	0	38	Food received at proper temperature	0	0	1	1 5	-	đ
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	1 20	ŀ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	1
	IN	OUT	NA	NO	Protection from Contamination				25		
13	黛	0	0		Food separated and protected	0	0	4	26	藥	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	1

	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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			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

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

		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mori	-		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0		
30	0	Variance obtained for specialized processing methods	0	0	_ 1	
	OUT	Food Temperature Control		_	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	Т	
33	0	Approved thawing methods used	0	0	7	
34	0	Thermometers provided and accurate	0	0	7	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	288	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	г	
39	0	Wiping cloths; properly used and stored	0	0	ď	
40	0	Washing fruits and vegetables	0	0	'	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0		0	0	г	
44	-	Gloves used properly	0	0		

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	к	W
	OUT	Utensiis and Equipment	-	_	_
45	麗	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	\top		
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	
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	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59	1	If tobacco products are sold, NSPA survey completed	0	0	

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

> 08/26/2024 Signature of Environmental Health Specialist Date

08/26/2024 Date

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

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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.	1
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 (Fahrenhelt)				
CMA Dishmachine	Chlorine	100					

Equipment Temperature						
Description Temperatur						
Pepsi RIC	40					
Atosa Prep Table RIC	38					
Coolman Prep Table RIC	33					
Kratos Prep Table RIC	34					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Broth	Hot Holding	199				
White Rice	Hot Holding	188				
Lettuce Mix	Cold Holding	43				
Cooked Tofu	Cold Holding	42				
Squid	Cold Holding	37				
Scallops	Cold Holding	37				
Crab Meat	Cold Holding	41				
Raw Shrimp	Cold Holding	38				
Raw Beef	Cold Holding	41				
Raw Pork	Cold Holding	41				
Pad Thai Noodles	Cold Holding	42				
Chicken on a stick	Cooking	199				
Vegetable and Pork Dumpling	Cooking	155				
Fresh Roll Vegetable Mix	Cold Holding	42				
Red Curry	Cold Holding	37				

Observed Violations								
Total # 2								
Repeated # 0								
37: 20 liter food storage bucket of rice noodles soaking not covered stored on								
drink racks in dish storage area								
45: Cutting boards on prep table RIC stained and grooved								

[&]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: Establishment has employee illness policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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								
Establishment Name: Bangkok Pad Thai								
Establishment Number # 605305712								
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Eagle Foods Restaurant Depot Lao					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							
Three comp sink no	t set up during inspect	ion						