# **TENNESSEE DEPARTMENT OF HEALTH**

FOOD SERVICE ESTA					BLISHMENT INSPECTION REPORT								DN REPORT	SCORE						
Establishment Name			e Nar		Smiley Thai									Farmer's Market Food Unit     SPermanent O Mobile	9		7			
			is reall			anon Rd					_	Тур	xe of E	Establi	ishme	910	J			
	Address			01	0.1	6 6						o Temporary O Seasonal ut 01:32; PM AM / PM								
City						-						_			me o	ut <u>01:32</u> ; <u>PIVI</u> AM/PM				
		n Da				22 Establishment #		9								L				
Puŋ	ose	of In	spect	tion	O Routine	ə Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other			00	
Risi	: Cat	egor			01	<b>38</b> 2	<b>O</b> 3			<b>O</b> 4							Number of Se		98	
		_														I to the Centers for Disease Control a control measures to prevent illness o		ion		
					of compliance stat											INTERVENTIONS ach liem as applicable. Deduct points for catego	ere er enbrete			
IN	•in c	ompli			OUT=not in complia		NO=not observe		14.4							pection R*repeat (violation of the same				
					Com	pliance Status		COS	R			_		_		Compliance Status		cos	R	WT
	_	-	NA	NO	Person in charge	Supervision present, demonstrates kn	owledge and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temp Control For Safety (TCS) Food				
1	邕	0	NA	100	performs duties		iomicage, and	0	0	5		1 <u>2</u>	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	=	8	읽	5
2	X		NA	NO	Management and	Employee Health food employee awarenes	ss; reporting	0	0		"					Ceeling and Heiding, Date Marking, an	d Time as	-	01	
		0				triction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control				
	IN XX	_	NA			ting, drinking, or tobacco		0	0		18 19	0	0	0		Proper cooling time and temperature Proper hot holding temperatures		응	응	
5	24	0		0	No discharge from	n eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	IN X	OUT	NA		Prevent Hands clean and	ting Contamination by properly washed	Hands	0	0			*				Proper date marking and disposition		0		
7	×	0	0			tact with ready-to-eat foo	ds or approved	0	0	5	22	O IN	O	X	O NO	Time as a public health control: procedures an Consumer Advisory	nd records	0	0	
8	X	0				is properly supplied and a	accessible	0	0	2	23	_	0	0	into	Consumer advisory provided for raw and under	ercooked	0	0	4
_	IN 嵐		NA		Food obtained fro	Approved Source m approved source		0	0	_		IN	OUT	NA	NO	food Highly Susceptible Population		- 1	- 1	
10	0 ※	00	0	$\approx$		proper temperature dition, safe, and unadulter	rated	0	8	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not of	offered	0	0	5
	2	0	0	0	Required records	available: shell stock tag		õ	6	Ť		IN	OUT	NA	NO	Chemicals			_	
H	IN	OUT	NA	NO	destruction Prote	ction from Contamina	ition				25	0	0	X		Food additives: approved and properly used		0	ा	
	息区	00			Food separated a Food contact sud	nd protected aces: cleaned and sanitiz	ad .	0	8	4	26	<u>実</u> IN	O	NA	NO	Toxic substances properly identified, stored, u Conformance with Approved Proce		0	0	9
		0	-			of unsafe food, returned		0	0	2	27	_	0	22	ne	Compliance with variance, specialized proces		0	0	5
Served PACCP pan											-									
				Goo	d Retail Practi	ces are preventive n	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects int	o foods.			
				011							IL PR		ĪCE	3		B month interior of the come of				
OUT=not in compliance COS- Compliance Status						COS=corre		R							R-repeat (violation of the same cod Compliance Status		COS	R	WT	
2	_	001		eurize	Safe d eggs used when	Food and Water e required		0	0	1		_	UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly des	signed.			
2	9	0	Wate	r and	ice from approved			0	0	2	4	+				and used		<u> </u>	0	1
	-	OUT		ince c		imperature Control	,	_			4	_	_			g facilities, installed, maintained, used, test stri	ips	-	0	1
3	1	0	Prop		oling methods used	d; adequate equipment fo	r temperature	0	0	2	4	_	O N UT	ionfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
_	2				properly cooked for				0			8 (	0 H			water available; adequate pressure		0		2
3	3 4				thawing methods u eters provided and			0	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed		_	8	2
	-	OUT				didentification		Ŭ					-			s: properly constructed, supplied, cleaned			ŏ	1
3	5	×	Food	l prop	erly labeled; origin	al container; required rec	ords available	0	0	1	5	2	<b>0</b>   G	Sarbag	e/refi	use properly disposed; facilities maintained		0	0	1
_	_	OUT				of Food Contaminatio	n				5	_	-			lities installed, maintained, and clean		_	<u> </u>	1
3	6	0	Insec	rts, ro	dents, and animals	s not present		0	0	2	5	+	-	dequa	ne ve	ntilation and lighting; designated areas used		0	0	1
3						ring food preparation, sto	rage & display	0	0	1		_	UT			Administrative items				
3	_				leanliness ths: properly used	and stored		0	0	1	5	_			-	nit posted inspection posted		0	0	0
4	0	0	Was		ruits and vegetable	15			ŏ		Ľ	<u> </u>	- In			Compliance Status		YES		WT
4	_	OUT		e ute	Prope nsils; properly store	r Use of Utensils		0	0	1	5	7	-	omol	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		X	01	
4	2	0	Uten	sils, e	quipment and line	ns; properly stored, dried,		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
4		25	Singl	e-use		icles; properly stored, use		0	8	1	5	9	If	tobac	co pr	oducts are sold, NSPA survey completed		0		
						tame within tax 2000 and	ar mark in order				and a		dell'en e	n and -	e anna de	Dependent statistics of an identical statistication	easidt in course	alee -		
	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. 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																			

ost recent inspection report in a conspicuous manner. You have the right to requi 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. mmissioner within ten (10) days of the date of thi th the Co rt. T.C.A.

2M a

03/15/2022

Vatt Date Sunature of Environmental Health Specialist

03/15/2022

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. Please call ( ) 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Smiley Thai Establishment Number #: 605261449

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)					
Dish machine	CI	100						

-quipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature Description State of Food Temperature (Fahrenheit)							
	Temperature (Fahrenheit)						
Cold Holding	40						
	State of Food Cold Holding						

Observed Violations	
Observed violations	
Total # 3 Repeated # 0	
35:	
43:	
45:	

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\*\*\*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: Smiley Thai

Establishment Number: 605261449

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Smiley Thai Establishment Number # 605261449

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments