

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 100

O Farmer's Market Food Unit THAI PAPAYA RESTAURANT Remanent O Mobile Establishment Name Type of Establishment 321 Harding Pl O Temporary O Seasonal Nashville Time in 01:25 PM AM/PM Time out 02:55: PM AM/PM 05/06/2024 Establishment # 605312331 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=α	errecte	id on-si	te dur	ing ir
_	_		_		Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	0	0	300
	IN	OUT	NA	NO	Employee Health				17		_	ŏ	12
2	300	0			Management and food employee awareness: reporting	0	0	ा					
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	2	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	100	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	T XX	0	0	0
6	100	0		0	Hands clean and properly washed	0	0		2	2 32	0	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ĺ	IN.	_	NA	NO
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	I	0=0	-	-	
	IN	OUT	NA	NO	Approved Source				23	1 🕱	0	0	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NC
10	0	0	0	3%	Food received at proper temperature	0	0	1		0	$\overline{}$	912	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	0	×	
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				25		0	X	
13	0	斑	0		Food separated and protected	0	0	4	2	0	28		
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		×	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	凝			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	186	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	250	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/06/2024

VI: Chael re of Environmental Health Specialist

05/06/2024

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: THAI PAPAYA RESTAURANT

Establishment Number #: |605312331

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)				
3 compartment sink Low temp dish machine	QA Chlorine	300 150					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in freezer	10				
Walk in cooler	38				
Deep freezer	0				
Prep cooler	41				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw pork in walk in cooler	Cold Holding	41			
Raw beef in walk in cooler	Cold Holding	41			
Milk in walk in cooler	Cold Holding	39			
Raw Shrimp in walk in cooler	Cold Holding	40			
Cooked beef in open top prep cooler	Cold Holding	40			
Cooked chicken in open top prep cooler	Cold Holding	42			
Raw shrimp in open top prep cooler	Cold Holding	41			
Cooked vegetables in open top prep cooler	Cold Holding	41			
Noddles in prep cooler	Cold Holding	42			
Cooked chicken in prep cooler 2	Cold Holding	40			
Raw shrimp in prep cooler 2	Cold Holding	40			
Salmon in prep cooler 3	Cold Holding	39			
Tuna in prep cooler 3	Cold Holding	40			
Crab in sushi cooler	Cold Holding	40			
Salmon in sushi cooler	Cold Holding	41			

Observed Violations
Total # 12
Repeated # 0
13: Raw pork stored above ready to eat vegetables in walk in cooler. CA trained
and moved.
14: Employee observed washing kitchen utensil in 3 compartment sink without a sanitizer. CA trained to wash, rinse and sanitize and discussed with PIC.
20: Raw beef in prep cooler at 49 F. Cooked shrimp in open top prep cooler at 50
F. All tcs foods in prep cooler are above 41 F. CA placed ice bags for quick cooling in open top prep cooler, moved tcs foods inside prep cooler to walk in cooler and placed a maintenance order. Follow-up required.
20: Raw chicken stored on the 3 compartment sink at 50 F. CA trained and moved to walk in cooler.
26: Unapproved chemical spray bottle (Raid) for roach and ants stored on the storage area. CA trained and discard.
37: Several containers have bulk of food and sauces are stored on the floor in kitchen and storage area.
39: Several wet wiping clothes stored on the prep tables.
43: Single service item boxes stored on the floor in front cashier area.
47: Walk in cooler shelves are rusted and dirty.
53: Ice build up on the walk in freezer door.53: Walk in cooler floor and ceiling are rusted and dirty.
53: Excessive dirt build up on the kitchen floor and under the kitchen equipment.

[&]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: THAI PAPAYA RESTAURANT

Establishment Number: 605312331

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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: Employees observed properly washing hands at appropriate points.
- 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 source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No tcs foods cooked during the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC policy and records are available.
- 23: See menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: THAI PAPAYA RESTAURANT				
Establishment Number: 605312331				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information Establishment Name: THAI PAPAYA RESTAURANT						
stablishment Number #:		ANI				
Establishment Number #: 605312331						
Sources						
Source Type:	Food	Source:	Wismettac company and A and D			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Commer	nts					