



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
76

Establishment Name: THAI PAPAYA RESTAURANT
Address: 321 Harding Pl
City: Nashville
Inspection Date: 05/06/2024
Time in: 01:25 PM
Time out: 02:55 PM
Risk Category: 03
Number of Seats: 100

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: 05/06/2024
Signature of Environmental Health Specialist: John Michael Date: 05/06/2024

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	QA	300	
Low temp dish machine	Chlorine	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.



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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.

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Comments/Other Observations (cont'd)

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See last page for additional comments.

