



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
76

Establishment Name: THAI PAPAYA RESTAURANT
Address: 321 Harding Pl
City: Nashville
Inspection Date: 09/27/2022
Time in: 10:30 AM
Time out: 01:00 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 sections: 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 sections: 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.

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.

Signatures and dates: Person In Charge (09/27/2022) and Environmental Health Specialist (09/27/2022)

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



**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) |
|----------------------------|----------------|-----|---------------------------|
| Low temperature dishwasher | Chlorine       | 50  |                           |
| 3 compartment sink         | Qa             | 400 |                           |

**Equipment Temperature**

| Description           | Temperature ( Fahrenheit) |
|-----------------------|---------------------------|
| Sushi Reach in cooler | 32                        |
| Prep cooler           | 34                        |
| Sauce Reach in cooler | 34                        |
| Wok Reach in cooler   | 36                        |

**Food Temperature**

| Description                           | State of Food | Temperature ( Fahrenheit) |
|---------------------------------------|---------------|---------------------------|
| Sushi rice on prep table              | Cooling       | 127                       |
| Raw salmon in sushi Reach in cooler   | Cold Holding  | 36                        |
| Raw fish in sushi Reach in cooler     | Cold Holding  | 35                        |
| Cream cheese in sushi prep cooler     | Cold Holding  | 36                        |
| Tuna in sushi prep cooler             | Cold Holding  | 37                        |
| Cooked noodles in prep cooler         | Cold Holding  | 41                        |
| Cut greens in prep cooler             | Cooling       | 47                        |
| Cooked pork in prep cooler            | Cold Holding  | 42                        |
| Raw squid in prep cooler              | Cold Holding  | 42                        |
| Raw beef in prep cooler               | Cold Holding  | 40                        |
| Chicken wing in sauce Reach in cooler | Cold Holding  | 37                        |
| Cut cabbage in wok Reach in cooler    | Cooling       | 45                        |
| Raw shrimp in wok Reach in cooler     | Cold Holding  | 40                        |
| Raw shrimp in wok Reach in cooler     | Cold Holding  | 39                        |
| Raw Shrimp on floor under prep sink   | Thawing       | 47                        |

## Observed Violations

Total # 11

Repeated # 0

- 8: paper towels unavailable at front handwash sink. Corrective action - replaced.
- 13: Eggs stored over produce in Walk in cooler . Corrective action - trained owner and moved.
- 14: Blenders in the front room have food debris inside and mold like substance on the outside of container. Employee washed dishes in prep sink without sanitization and used on cook line.  
Corrective action - trained employee how to wash dishes. Dishes rewashed.
- 26: Chemical bottle behind front desk not labeled. Corrective action - labeled
- 33: Raw shrimp thawing improperly under prep sink. Corrective action - owner moved
- 36: Observed a cockroach crawling on wall behind prep sink.
- 37: Flour stored under handsink next to back door. Corrective action -moved
- 45: Cardboard in boba cooler not cleanable. Corrective action- removed
- 47: Excessive buildup of food debris in cooler door seals.  
Excessive buildup and rust on shelves in Walk in cooler.  
Excessive rust on clean dish shelves above prep cooler.  
Excessive buildup of syrup on outside on soda syrup dispenser.
- 52: Dumpster does not have plug and there is glass and trash around it.
- 53: Excessive buildup of grease and food debris under stoves and prep tables.



**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: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 6:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Lao trading, wismettac asian food inc,
- 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) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Bean sprouts cooing for 30 min at 66° in glass Reach in cooler.
- 19: Cooked rice in rice cooker at 137°
- 20: Milk in Walk in cooler at 37, raw fish in sushi cooler at 36°
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice held for max of 4 hrs. Fresh batch is cooked for dinner service.
- 23: Advisory on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: Additives properly 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 Information***

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 Name: THAI PAPAYA RESTAURANT

Establishment Number #: 605312331

**Sources**

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**