



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**89**

Establishment Name Bangkokville Restaurant Type of Establishment  Farmer's Market Food Unit  Permanent  Mobile  
 Address 395 Haywood Lane  Temporary  Seasonal  
 City Nashville Time in 01:15 PM AM / PM Time out 02:25 PM AM / PM  
 Inspection Date 12/15/2022 Establishment # 605305910 Embargoed 0.5  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
 Risk Category  1  2  3  4 Follow-up Required  Yes  No Number of Seats 60

**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.)

Compliance Status					COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
IN	OUT	NA	NO		COS	R	WT			
<b>Supervision</b>										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
<b>Employee Health</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
<b>Good Hygienic Practices</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
<b>Preventing Contamination by Hands</b>										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>					2			
<b>Approved Source</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>					5			
<b>Protection from Contamination</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>					4			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>					2			
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>										
16	<input type="checkbox"/>	<input type="checkbox"/>					5			
17	<input type="checkbox"/>	<input type="checkbox"/>					5			
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>										
18	<input type="checkbox"/>	<input type="checkbox"/>					5			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>					5			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
22	<input type="checkbox"/>	<input type="checkbox"/>					5			
<b>Consumer Advisory</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>					4			
<b>Highly Susceptible Populations</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>					5			
<b>Chemicals</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>					5			
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5			
<b>Conformance with Approved Procedures</b>										
27	<input type="checkbox"/>	<input type="checkbox"/>					5			

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

### GOOD RETAIL PRACTICES

Compliance Status					COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
OUT					COS	R	WT			
<b>Safe Food and Water</b>										
28	<input type="checkbox"/>						1			
29	<input type="checkbox"/>						2			
30	<input type="checkbox"/>						1			
<b>Food Temperature Control</b>										
31	<input type="checkbox"/>						2			
32	<input type="checkbox"/>						1			
33	<input type="checkbox"/>						1			
34	<input type="checkbox"/>						1			
<b>Food Identification</b>										
35	<input type="checkbox"/>						1			
<b>Prevention of Food Contamination</b>										
36	<input type="checkbox"/>						2			
37	<input checked="" type="checkbox"/>						1			
38	<input type="checkbox"/>						1			
39	<input type="checkbox"/>						1			
40	<input type="checkbox"/>						1			
<b>Proper Use of Utensils</b>										
41	<input type="checkbox"/>						1			
42	<input type="checkbox"/>						1			
43	<input type="checkbox"/>						1			
44	<input type="checkbox"/>						1			
<b>Utensils and Equipment</b>										
45	<input type="checkbox"/>						1			
46	<input type="checkbox"/>						1			
47	<input type="checkbox"/>						1			
<b>Physical Facilities</b>										
48	<input type="checkbox"/>						2			
49	<input type="checkbox"/>						2			
50	<input type="checkbox"/>						2			
51	<input type="checkbox"/>						1			
52	<input type="checkbox"/>						1			
53	<input checked="" type="checkbox"/>						1			
54	<input type="checkbox"/>						1			
<b>Administrative Items</b>										
55	<input checked="" type="checkbox"/>						0			
56	<input type="checkbox"/>						0			
<b>Compliance Status</b>										
<b>Non-Smokers Protection Act</b>										
57	<input type="checkbox"/>						0			
58	<input type="checkbox"/>						0			
59	<input type="checkbox"/>						0			

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 manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 12/15/2022 Signature of Environmental Health Specialist [Signature] Date 12/15/2022

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Bangkokville Restaurant  
 Establishment Number #: 605305910

**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)
L. Temp. Machine	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Refrigerator	39
Prep cooler	34
Walk in freezer	20
2 door refrigerator	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Tofu on ice	Cold Holding	45
Egg rolls in warmer	Hot Holding	240
Rice in warmer pot	Hot Holding	145
Raw eggs on cutting board	Cold Holding	60
Mixed dumplings in 2 door refrigerator	Cold Holding	37

**Observed Violations**

**Total # 6**

**Repeated # 0**

- 13: Raw beef store above drinks and cooked food in 2 door refrigerator. CA: raw beef moved to the bottom shelf.
- 20: Raw shell eggs stored @ 60F on curring board. CA: discarded. 0.5
- 20: Tofu @ 45F stored on ice. CA: moved to refrigerator.
- 37: Bags of rice open in the back area.
- 53: Air conduct with dirt hanging dow above 3 compartment sink.
- 55: Current permit not posted.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Employee washed hands during inspection.
- 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures were observed.
- 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: (NA) A highly susceptible population is not served.
- 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: "No Smoking" signs or the international symbols are not conspicuously posted at every entrance.
- 58: No

\*\*\*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***

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Establishment Number : 605305910

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Water Source: City

Source Type: Food Source: Baily

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**