



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Smiley Thai
Address: 11356 Lebanon Rd
City: Mount Juliet
Inspection Date: 02/14/2023
Time in: 11:26 AM
Time out: 12:54 PM
Risk Category: 03
Number of Seats: 98

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.

Signature of Person In Charge: [Signature] Date: 02/14/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/14/2023

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: 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)
Ecolab	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Atosa ric fryer	35
Atosa ric stove	35
Wic	38
Wif	3

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken	Cold Holding	38
Thim sliced beef for pho	Cold Holding	39
Beef and noodles	Cooking	167
Chicken fried rice	Cooking	168
Pho broth	Hot Holding	203
Shrimp raw	Cold Holding	39
Shrimp tails	Cold Holding	38
Soup	Hot Holding	173
White rice	Hot Holding	173
Salmon	Cold Holding	41
Tuna	Cold Holding	40
Spicy tuna	Cooling	45
Half and half	Cold Holding	40

Observed Violations

Total # 10

Repeated # 0

- 1: Several priority violations marked. Manager does not have control of kitchen
- 6: Employee doing dishes went from handling dirty dishes to clean and just spray off hands
- 6: Employee rinsed hand off with glove on and then dried hand on cloth towel. Then handled RTE foods.
- 7: Employee garnished plate with bare hands
- 20: Pans of leaf lettuce used for garnish on plate left setting out on stand between coolers. Temped at 70°
- 21: Several items made in establishment not date marked.
- 35: Several squeeze bottles in cooking area not labeled
- 41: Spoon laying in white rice in warmer
- 42: Plastic containers stacked wet on shelf under prep table
- 45: Severely grooved cutting boards through out kitchen



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Comments/Other Observations

- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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
- 13: (IN) All raw animal food is separated and protected as required.
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Spicy tuna made 1 hr. See food temps
- 19: See food temps
- 22: Sushi rice in tilt. Timed out on clip board behind sushi area
- 23: Statement on menu
- 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:
- 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)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	KGI, True World, Restaurant Depot,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments