



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
66

Establishment Name: THAI PAPAYA RESTAURANT
Address: 321 Harding Pl
City: Nashville
Inspection Date: 03/10/2022
Time in: 01:45 PM
Time out: 03:45 PM
Risk Category: O1
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.

Signature of Person In Charge: [Signature] Date: 03/10/2022
Signature of Environmental Health Specialist: [Signature] Date: 03/10/2022

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



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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	250	
Low temp dish machine	Cl2	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	36
Grill open top prep cooler	34
Reach in freezer	0
Sushi prep cooler	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Shrimp in prep cooler	Cold Holding	40
Tofu in prep cooler	Cold Holding	40
Raw beef in prep cooler	Cold Holding	39
Cooked gilled chicken on open top grill prep cooler	Cold Holding	37
Egg rolls in grill open top prep cooler	Cold Holding	38
Chicken in open top prep cooler	Cold Holding	40
Raw shrimp in open top prep cooler	Cold Holding	40
Soup stock in grill prep cooler	Cold Holding	40
Lo mein noodles in grill prep cooler	Cold Holding	41
Sushi rice (TPHC)	Cold Holding	100
Tuna in sushi prep cooler	Cold Holding	38
Amberjack in sushi prep cooler	Cold Holding	37
Salmon in counter top sushi cooler	Cold Holding	40
Shrimp in counter top sushi cooler	Cold Holding	40
Cream cheese in walk in cooler	Cold Holding	42

### Observed Violations

Total # 16

Repeated # 0

- 6: Not washing hands before putting on gloves and beginning food prep.
- 8: Front counter hand sink inoperable. CA- repair sink and review on follow up inspection
- 12: Parasite destruction paperwork not available onsite. CA- review paperwork on follow up
- 13: Raw shrimp stored over produce in walk in cooler. CA- trained And moved
- 14: Washing dishes in 2 compartment sink without sanitizing. CA- trained
- 21: No date marking on any foods stored in walk in cooler. CA- Labeled and trained
- 22: Not correctly following TPHC for sushi rice. CA- trained and embargoed old rice.
- 36: Several Live roaches seen in between grill prep coolers and sushi station.
- 37: Cell phone stored on clean plate above open top prep cooler.
- 39: Wet wiping cloths stored on prep tables.
- 45: Lining shelves with aluminum foil, foil excessively degraded.
- 47: Excessively dirty storage shelves in kitchen.
- 47: Excessively dirty cooler door seals.
- 53: Excessive grease and debris under cook line equipment.
- 54: Excessive buildup on vent hood.
- 54: Missing lightshield over ware washing area.



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**Comments/Other Observations**

- 1:
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: True world foods
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 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:
- 19:
- 20:
- 23:
- 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: Source:

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