

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit

R=repeat (violation of the same code provi-

Permanent O Mobile Type of Establishment 395 Haywood Lane O Temporary O Seasonal

Nashville Time in 02:50 PM AM / PM Time out 03:50: PM AM / PM

11/03/2023 Establishment # 605305910 Embargoed 0 Inspection Date

Bangkokville Restaurant

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

04 ase Control and Prevention

Number of Seats 60

SCORE

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

- 12	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	<b>)\$</b> =∞	rrecte	d on-s
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	OUT
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0
	IN	OUT	NA	NO	Employee Health	-			17		ŏ
2	700	0			Management and food employee awareness; reporting	0	0	$\Box$			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	180
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	100	0		0	Hands clean and properly washed	0	0		22	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
	IN	OUT	NA	NO	Approved Source				23		Ľ
9	200	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	3%	Food received at proper temperature	0	0	1	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	١.	١٠
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит
	IN	OUT	NA	NO	Protection from Contamination				25	0	0
13	Ž	0	0		Food separated and protected	0	0	4	26	黨	0
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

Compliance Status							R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

## s to control the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	Γ.	
29	0	Water and ice from approved source	0	0	_;	
30	0	Variance obtained for specialized processing methods	0	0	_	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	Т	
33	0	Approved thawing methods used	0	0	Т	
34	0	Thermometers provided and accurate	0	0	r	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	•	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	:	
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ	
38	0	Personal cleanliness	0	0	г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	·	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	100	Single-use/single-service articles; properly stored, used	0	0	г	
44		Gloves used properly	0	0		

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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 w n ten (10) days of the date of th 53-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

11/03/2023

Michael 0/1 Signature of Environmental Health Specialist

11/03/2023

Signature of Person In Charge

Date

Date

\*\*\*\* 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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
Sarage 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 temp dish machine	Chlorine	50						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Reach in cooler	40					
Glass cooler	38					
Reach in freezer	-15					
Prep cooler	39					

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Rice in warmer	Hot Holding	151			
Half and half in glass cooler	Cold Holding	39			
Cut lettuce in glass cooler	Cold Holding	39			
Raw pork in open top prep cooler	Cold Holding	39			
Raw beef in open top prep cooler	Cold Holding	41			
Cooked chicken in open top prep cooler	Cold Holding	39			
Raw shrimp in open top prep cooler	Cold Holding	40			
Raw chicken in walk in cooler	Cold Holding	38			
Cooked chicken in walk in cooler	Cold Holding	39			
Raw shrimp in walk in cooler	Cold Holding	40			

Observed Violations								
Total # 5								
Repeated # 0								
14: Employee observed washing kitchen utensils with water only. CA trained to								
wash, rise and sanitize all dishes and utensils.								
L9: Cooked rice in rice warmer at 110 F. For less than 1 hour. CA trained and								
reheated to 165 F.								
43: Single service item boxes stored on the floor in storage area.								
53: Excessive dirt build up under the kitchen equipment.								
54: Missing the light shield in kitchen area.								

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Bangkokville Restaurant

Establishment Number: 605305910

## 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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.
- 20: 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: (NA) No food held under time as a public health control.
- 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:

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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Bangkokville Restaurant				
Establishment Number: 605305910				
Comments/Other Observations (cont'd)				
A delision of Community (acress)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Bangkokville Restaurant								
Establishment Number #	605305910							
Sources								
	El	0	Dail international					
Source Type:	Food	Source:	Baily international					
Course Turner	Motor	Courses	City					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Course Type.		Course.						
Source Type:		Source:						
71								
Source Type:		Source:						
Additional Commen	ts							