



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Bangkokville Restaurant
Address: 395 Haywood Lane
City: Nashville
Inspection Date: 05/04/2022
Establishment #: 605305910
Risk Category: 01
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.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include 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
OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. Categories include 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, and Compliance Status (YES/NO/WT).

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: 05/04/2022
Signature of Environmental Health Specialist: [Signature] Date: 05/04/2022

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



**Observed Violations**

Total # 3

Repeated # 0

36:

37:

53:



**Establishment Information**

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**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: This violation was noticed during the last inspection; employees observed wearing gloves
- 7:
- 8:
- 9:
- 10:
- 11: This violation was noticed during the last inspection; all cans are in good condition
- 12:
- 13: This violation was noticed during the last inspection; all raw meats are separated
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: This violation was noticed during the last inspection; Proper cold holding temperatures were observed (= 41 F)
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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***

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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:

**Additional Comments**