

Establishment Name

Inspection Date

Address

City

Smiley Thai

Mount Juliet

11356 Lebanon Rd

FO

	TENNES:	SEE DEF	PARTMENT	OF HEALTH	
OD	SERVICE	ESTABI	LISHMENT	INSPECTION	REPORT

O Farmer's Market Food Unit Permanent O Mobile

Type of Establishment O Temporary O Seasonal

Time in 11:55; PM AM / PM Time out 01:10; PM AM / PM

02/16/2024 Establishment # 605261449 Embargoed 0

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

Number of Seats 98 Risk Category О3 Follow-up Required O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

119	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05=	con	recte	d on-si	te d
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П		IN	оит	N
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	×	0	0
ш	IN	OUT	NA	NO	Employee Health			-		17		ŏ	ŏ
2	300	0			Management and food employee awareness; reporting	0	0		۱t				Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	N
	IN	ОИТ	NA	NO	Good Hygienic Practices				11	18	災	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	×	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	2	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		Ιſ	22	×	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	N
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	H			-	-
Ě	IN	OUT	NA	NO	Approved Source	-	_	_	Н	23	×	0	0
9	黨	0			Food obtained from approved source	0	0		11		IN	OUT	N/
10	0	0	0	3%	Food received at proper temperature	0	0	1	ı	24	$\overline{}$	$\overline{}$	30
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	0	100
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	30
13	黛	0	0		Food separated and protected	0	0	4	11	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ		IN	OUT	N/
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	M

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	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	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u></u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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 Utensiis			Π
41	120	In-use utensils; properly stored	0	0	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
40					

pect	on	R-repeat (violation of the same code provision			140
		Compliance Status	cos	к	W
	OUT	Utensiis and Equipment	-	_	_
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		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	_

(10) days of the date of the

02/16/2024

02/16/2024

Signature of Person In Charg

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

Date

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)					
Bucket	CI	100						
Ecolab	CI	100						
3 comp sink		200						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Atosa ric 1	34				
Atosa ric 2	35				
Wic	37				
Wif	-3				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shrimp	Cooking	164
Chicken	Cooking	182
Cut tomatoes	Cooling	50
Pork raw	Cold Holding	40
Sliced beef raw	Cold Holding	40
Chicken raw	Cold Holding	38
Tofu	Cold Holding	39
Bean sprouts	Cold Holding	42
Salmon	Cold Holding	39
Spicy tuna	Cold Holding	41
Tuna	Cold Holding	40
White rice	Hot Holding	163
Half and half	Cold Holding	39

Observed Violations
Total # 4
Repeated # 0
41: Spoon left laying in honda shi
42: Metal pans stacked wet on shelf under prep table.
45: Severely grooved cutting boards stored under prep table
46: Need correct test strips for sanitizer in 3 comp sink

^{***}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: Smiley Thai Establishment Number: 605261449

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employees washing hands when changing gloves.
- 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 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: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice is timed out on paper by rice holder
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Smiley Thai	
Establishment Number: 605261449	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
,	

Establishment Inform	nation		
Establishment Name: Sr	niley Thai		
Establishment Number #	605261449		

Sc	u	rc	es
	-		

Source Type: Water Source: City

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

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments