TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

15		31	" [第		-	000 02													
10		1	(d)															_	
	-Gill	THEFT	p.													O Fermer's Market Food Unit			
Eet	shiek	nem	Nac		Thai Smile											O Fermer's Market Food Unit O Permanent O Mobile	\succ	5	
			e r var		219 Market S	t					_	Тур	e of E	stabli	shme			J	
Add	iress									~ -	_					O Temporary O Seasonal			
City	City Chattanooga Time in			3:3	0 F	M	_ A)	// PI	/ Tir	me or	ut 04:00: PM AM / PM								
Insp	ectio	n Da	te		09/02/202:	Establishment #	60524551	8			Emba	rgoe	đ						
Pun	oose	of In	spect			B Follow-up	O Complaint			-	elimin	-	_	0	Cor	nsultation/Other			
					ante	68													
Risk Category O1 😥 O3 O4 Follow-up Required O Yes 🕅 No Number Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prev							to the Centers for Disease Control and Prevent	eacs ion	_										
																control measures to prevent illness or injury.			
		-														INTERVENTIONS			
	inin ar			algnat					Remp							ach liem as applicable. Deduct points for category or subcate			
	Pin ci	ompili	nce		OUT=not in compliance Compli	ance Status	NO=not observe	cos	R		5=00	recter	a on-si	te dun	ng int	spection R=repeat (violation of the same code provisio Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Roberting of Time/Temperature			
1	8	0			Person in charge pre	sent, demonstrates kno	wledge, and	0	0	5						Control For Safety (TCS) Foods			
		OUT	NA	110	performs duties	malaura Maatth	-	- U	<u> </u>			0	00	0		Proper cooking time and temperatures	00	읽	5
2	X		NA	NO		Employee Health d employee awareness	reporting	0	TO	-	"	0	0	0	100		0	0	
3	2	ō			Proper use of restrict			0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
-		OUT	NA	NO		Hygionic Practicos		-		_	18	0	0	0	¥4	Proper cooling time and temperature	0	0	
4	20	0	101			drinking, or tobacco u	50	0	0	-		×		ŏ		Proper hot holding temperatures	ŏ	히	
5	25	0			No discharge from ey			0	0	8		25	0	0		Proper cold holding temperatures	0	0	5
6		OUT O	NA		Preventing Hands clean and prop	Contamination by	Hands	~		_		×	0	0	0	Proper date marking and disposition	_	0	-
		_	-			peny washed t with ready-to-eat food	s or approved		0	5	22	0	0	X	0	Time as a public health control: procedures and records	0	이	
7	×	٥	0	0	alternate procedures	followed		0	0			IN	OUT	NA	NO			_	
8	N IN	ᇞ	NA	NO		roperly supplied and ac pproved Source	cessible	0	0	2	23	0	0	岡		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from a	pproved source		0	0			IN	OUT	NA	NO	Highly Susceptible Populations	_	_	
			0	\gg	Food received at prop				0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
	8	0	×	0		on, safe, and unadultera allable: shell stock tags,		0	0	°	H	IN	OUT	-	NO	Chemicals	-	- 1	_
12		ᅋ		-	destruction Protecti	on from Contaminat	ton	-	<u> </u>	_	25	0	0	200		Food additives: approved and properly used	0	0	
13		0			Food separated and			0	0	4	26	Ň	ŏ			Toxic substances properly identified, stored, used	ŏ	히	5
14	X	0	0		Food-contact surface	s: cleaned and sanitize	d		0	5			OUT	NA	NO	Conformance with Approved Procedures			
15	黛	0			Proper disposition of served	unsafe food, returned f	ood not re-	0	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_	_														_	_	
				Goo	d Retail Practices	s are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
								GOO	DR	ar/Al	L PR	ACT	ICE	3					
				00	T=not in compliance		COS=corre				inspe	ction				R-repeat (violation of the same code provision)		- 1	
_	_	OUT				ance Status od and Water		cos	R	WT			UT			Compliance Status Utensils and Equipment	cos	R	WT
2	8		Past	eurize	d eggs used where re			0	0	1			- 2	ood ar	nd no	onfood-contact surfaces cleanable, properly designed,		-	
_	9	0	Wate	er and	ice from approved so	surce		0	0	2	4					and used	0	0	1
3	0		Varia	ince o		d processing methods		0	0	1	4	5 0	o v	larews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Dree	or 00		dequate equipment for	hem nerature			-	47	, ,				ntact surfaces clean	-	0	1
3	1		contr		ang menious used, a	acquare equipment for	willperature	0	0	2	F.	_	UT		2 2 2 1	Physical Facilities	-	-	-
3	2	0	Plan	t food	properly cooked for h	ot holding			0	1	44	_	_	ot and	l cold	f water available; adequate pressure	0		2
_	3				thawing methods used			0		1	49	_	_			stalled; proper backflow devices		0	2
3	4	O OUT	Ther	mome	eters provided and acc	ourate dentification		0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, cleaned		0	2
-	-				Feed 10	a which is a cited		-	_	_	L,	-+-	<u>0 17</u>	ONGE 19	NIIDE	es, property consciucted, supplied, cleaned	0	0	-

			_	_	_			-				
35	0	Food properly labeled; original container; required records available	0 0 1] [52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
	OUT	Prevention of Feed Contamination				11	53	0	Physical facilities installed, maintained, and clean	001		
36	0	Insects, rodents, and animals not present	0	0	2][54 O Adequate ventilation and lighting; designated areas used		0	0	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	1][OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	~
39	25	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0		Ň,
40	0	Washing fruits and vegetables	0	0	1	1[Compliance Status	YES NO WT		
					Non-Smokers Protection		Non-Smokars Destaction Act					
	OUT	Proper Use of Utensils										
41	0	In-use utensils; properly stored	0	0	1	H	57	-	Compliance with TN Non-Smoker Protection Act	X		
41 42	0	In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled	0		1		58		Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	0	0	0
	000	In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used	0		1		57 58 59		Compliance with TN Non-Smoker Protection Act	0	0	0
42	000	In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	0	0	0
42 43 44 allure to ervice e	0 0 0 0 stablin	In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used Gloves used properly of any violations of risk factor items within ten (10) days may result in suspen shment permit, items identified as constituting imminent health hazards shall be	O O O Silon o Corre	0 0 0 sf you scied in	1 1 r foor	diate	58 59 vice e	istabili operati	Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	O O	0 0	icuous

	09/02/2021		09/02/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	ce ****		
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 4232098		RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Thai Smile Establishment Number #: 605245518

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)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations								
Total # 2								
Repeated # 0								
39:								
47:								

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Establishment Information

Establishment Name: Thai Smile Establishment Number : 605245518

Comments/Other Observations	
1: (IN): ANSI Certified Manager present.	
2: 3:	
3:	
4: 5:	
5:	
6:	
7:	
8: 9:	
9:	
10:	
11: 12:	
12:	
13:	
14: 15:	
15.	
16: 17:	
18:	
19:	
 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 22: 23: 24: 25: 	24 hours
22. (inv) verified date marking system in place for all ready to cat roo loods that are new longer than 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.

Establishment Information

Establishment Name: Thai Smile

Establishment Number : 605245518

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