TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

520		47	100														
12			A.C.														
Ente	-Sek		t Narr		Thai Smile									O Fermer's Market Food Unit ant O Mobile			
Addn		ITTAGE	r, rvarr		219 Market St				_	Тур	ce of I	Establ	shme	O Temporary O Seasonal			
City	000				Chattanooga	01	1:0	0 F	- M		M/P	мт	ma n	ut 01:10; PM_ AM/PM			
,		- 0-	de.		10/19/2022 Establishment # 60524551					_	d C		110 0				
Inspe			ne specti		ORoutine #Follow-up OComplaint	<u> </u>		- O Pr					0.00	nsultation/Other			
Risk					01 122 03			04	2001100	ary				up Required O Yes 🕅 No Number of S	Cante	68	
Nak	Car		isk F	acto	rs are food preparation practices and employee		vior	8 mc				rep	ortec	I to the Centers for Disease Control and Preven			
			_	as c	ontributing factors in foodborne illness outbreak			_									
		(1	rk des	ignet	FOODBORNE ILLNESS Ris of compliance status (IN, OUT, NA, NO) for each aumbered item										ngory.)	
IN	in co	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=∞	rrecte	d on-s	ite dur	ng ins	pection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	22	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
			NA	NO	Employee Health Management and food employee awareness, reporting	~				õ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
2 3		ō		- 1	Proper use of restriction and exclusion	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	10000	NA	NO	Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0		_
5	2	0	ŀ	0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		25	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	5
	IN K	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_		*				Proper date marking and disposition	0		°.
_		0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	-	O TUO	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8			NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	_	0	12	no	Consumer advisory provided for raw and undercooked food	0	0	4
9 3	2	0			Food obtained from approved source		0			IN	ουτ	NA	NO	Highly Susceptible Populations			
10			0		Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×		Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
13 2			NA		Protection from Contamination Food separated and protected	0		4	25 26	0 溪	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	R	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ		Ē	_	_	NA	NO	Conformance with Approved Procedures	Ľ		
15 (2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	ofp	atho	geni	, chemicals, and physical objects into foods.			
				0115	not in compliance COS=corre	GOO						5		R-repeat (violation of the same code provision)			
	_		_		Compliance Status		R		É					Compliance Status	COS	R	WT
28	-				Safe Food and Water d eggs used where required	0	0	1			54 L.			Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
29 30	_				ice from approved source btained for specialized processing methods	8	0	2	\vdash	+	c			and used g facilities, installed, maintained, used, test strips	0	0	1
	-	OUT	Prog	w 000	Food Temperature Control ling methods used; adequate equipment for temperature			_	4	_	-	_		tact surfaces clean	0	0	1
31		0	contro	ol		0	0	2		4	TUK			Physical Facilities			
32	_				properly cooked for hot holding hawing methods used	8	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices	8	8	2
34	_	O OUT	Them	nome	ters provided and accurate Food Identification	0	0	1			-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
35	_		Food	prop	erly labeled; original container; required records available	0	0	1		_				use properly disposed; facilities maintained	ō	0	1
		OUT			Prevention of Food Contamination				5	3 2	Rich F	hysica	al fac	lities installed, maintained, and clean	0	0	1
36	:	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	<u> ^</u>	\dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
37	'	0	Conta	imina	tion prevented during food preparation, storage & display	0	0	1		4	TUK			Administrative items			
38 39	_	-			leanliness ths: properly used and stored	0	0	1		_	-		-	nit posted inspection posted	0	0	0
40	2	0		<u> </u>	uits and vegetables		õ		É	_	_			Compliance Status			WT
41					Proper Use of Utensils isis; properly stored		0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
42	_				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0		0
	_	-			ed properly		0										
servic		tablis	hmen	t perm	tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall be	corre	cted i	mmed	ately	or op	eratio	ns shal	ceas	e. You are required to post the food service establishment permi	t in a c	onsp	icuous
					ecent inspection report in a conspicuous manner. You have the rig 4-701, 68-14-705, 55-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71			c a he	ning i	egaro	ing th	1	rt by I	ning a written request with the Commissioner within ten (10) days) of the	date	of this
			/	<	10/1	.9/2	022	2			1	25	-	62	10/1	.9/2	2022
Sign	atur	re of	Perso	on In	Charge		[Date	Si	gnati	ire of	Envir	onme	ental Health Specialist			Date

****	Additional	food a	safety	information	n can be found	I on our website	http://tn.go	w/health/article/eh	-foodservice	**

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	HDH 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

-

. .

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 # 5
Repeated # 0
39:
41:
45:
52:
52.
53:
***See nace 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: Thai Smile Establishment Number : 605245518

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16:	
2. 3.	
δ. Δ·	
ት. 5 [.]	
6. 6 [.]	
7. 7.	
8.	
g.	
10 [.]	
10. 11 [.]	
12.	
13	
14.	
15:	
16 [.]	
17:	
18:	
18: 19:	
20:	
 19: 20: 21: Correct date marking being used after education was provided. 22: 23: 24: 25: 26: 27: 57: 58: 	
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.

Establishment Information

Establishment Name: Thai Smile
Establishment Number # 605245518

Sources		
Source Type:	Source:	
Additional Commonts		

Additional Comments

Corrected #21