

**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)
Dish washing machine	Cl	100	
Three sink	Qa	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk-in Cooler	40
Reach-in cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	154
Raw chicken	Cold Holding	40
Chopped tomatoes	Cold Holding	39
Reach-in meat	Cold Holding	39
Reach- in sauce	Cold Holding	40
Sauce	Hot Holding	154
Walk-in cooler Chicken	Cooling	52
Walk-in cabbage	Cold Holding	40

Observed Violations

Total # 5

Repeated # 0

6: Employees were observed returning to cook area from break area without first washing hands. Hands must always be washed when entering the kitchen.

8: No soap available at back hand sink. PIC reported that soap was stolen and new soap has been ordered. PIC supplied Dawn dish soap for use until soap arrives.

47: Food debris present on top of dish washer.

49: Area under server sink in disrepair. PIC stated that professional repairs are in progress.

53: Walls dirty throughout kitchen.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food has been obtained by an approved 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.
- 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: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooked chicken temped at 52° in walk-in cooler after being cooked approx. 4-4 1/2 hours ago. Chicken is on schedule to cool to adequate temp by desired time.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

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

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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:	Water	Source:	Public
Source Type:	Food	Source:	Sysco, Chinese New World Food,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments