

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Number of Seats 68

O Farmer's Market Food Unit Thai Smile Remanent O Mobile Establishment Name Type of Establishment 219 Market St O Temporary O Seasonal Address Chattanooga Time in 02:15 PM AM / PM Time out 03:20: PM AM / PM City

Establishment # 605245518 11/28/2023 Embargoed 0 Inspection Date

**K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Follow-up Required

- 12	<b>e</b> in c	compli	ance		OUT=not in compliance NA=not applicable NO=not obser	ved		0	05=cc	xrecte	d on
					Compliance Status	COS	R	WT	I⊏		
	IN	OUT	NA	NO	Supervision				П	IN	ou
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	-
	IN	OUT	NA	NO	Employee Health				17	O	Ċ
2	$\neg x$	0			Management and food employee awareness; reporting	0	0		1 1		
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OU
	IN	OUT	NA	NO	Good Hygienic Practices				18	1 10%	C
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20		C
	IN	OUT	NA						2.	TX.	1
6	0	黨		0	Hands clean and properly washed	0	0		2	0	Ιc
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	L
8	0	26			Handwashing sinks properly supplied and accessible	-	0	2	2	0	To
	IN	OUT	NA	NO	Approved Source				ľ	10	Ľ
9	200	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	×	Food received at proper temperature	0	0		T24	0	Т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	10	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	ou
	IN	OUT	NA	NO	Protection from Contamination				25	0	1
13	×	0	0		Food separated and protected	0	0	4	20	窦	0
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OL
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	o

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	1
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	ľ
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foods.

		AUV	G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	K	Ľ
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	Ι.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	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	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Ι,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	黨	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hi ten (10) days of the date of the

11/28/2023

Date Signature of Environme

11/28/2023

Signature of Person In Charge

\*\*\*\* 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 ) 4232098110 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: Thai Smile

Establishment Number # 605245518

Smoking observed where smoking is prohibited by the Act.

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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Dish washing machine Three sink	CI Qa	100 200						

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.
<ul><li>47: Food debris present on top of dish washer.</li><li>49: Area under server sink in disrepair. PIC stated that professional repairs are in</li></ul>
progress. 53: Walls dirty throughout kitchen.

<sup>&</sup>quot;"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: Thai Smile
Establishment Number: 605245518

### 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

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 Information Establishment Name: Thai Smile Establishment Number # 605245518 Sources Source Type: Water Source: Public Source Type: Food Source: Sysco, Chinese New World Food, Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**