TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1.1	-	14	. 181																
ß		744	a start																
					Thai Esar	1										O Farmer's Market Food Unit	36	Z	
Esta	bisi	hmer	nt Nar		4330 Ring							Тур	pe of E	Establi	shme		$\mathcal{I}($	J	
Address			Chattanoc			01								O Temporary O Seasonal					
City						<u> </u>						_			me ou	и 02:15: РМ АМ/РМ			
		on Da				022 Establishme							d 2						
Purp	ose	of Ir	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			<u> </u>
Risk	Cat	tegor			01	3 22	03	haha		04	-	0.000	-			up Required X Yes O No Numbe to the Centers for Disease Control and Pre	of Seats		
		_														control measures to prevent illness or injur			
			uric de	alonat	ed compliance s											INTERVENTIONS ach liem as applicable. Deduct points for category or su	category	a	
IN	in c	ompi				siance NA=not applica		ed		cc						pection R*repeat (violation of the same code p	ovision)		
	IN	010	NA	NO	Co	Supervision		COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperatur	_	R	WT
-	0	2	101			e present, demonstrati	es knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Healt	th	-		, i	16 17	00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	× ×	0			-	nd food employee awar estriction and exclusion		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time	83		
	IN	OUT	NA	NO	,	Good Hygienic Prac		ľ		-	18	0	0	0	X	Public Health Control Proper cooling time and temperature	0	0	
4 5		0				asting, drinking, or tobe om eyes, nose, and m		8	0	5	19 20		0 度	0		Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preve	nting Contaminatio		0			21	Ó	X	0		Proper date marking and disposition	0	0	
_			0		No bare hand o	ontact with ready-to-ea	t foods or approved	6	ō	5	22		0	NA		Time as a public health control: procedures and recor	is O	0	
8	×	0			alternate proce Handwashing s	inks properly supplied		0	0	2	23	IN O	0	12		Consumer Advisory Consumer advisory provided for raw and undercocke	¹ 0	0	4
9	歐	0	NA			Approved Source from approved source	•	0	0			IN	OUT		NO	food Highly Susceptible Populations		1-	
10	0	0	0	2	Food received a Food in good or	at proper temperature ondition, safe, and una	duiterated	8	00	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	0		X	0	Required record destruction	ds available: shell stock	k tags, parasite	0	0			IN	OUT	NA	NO	Chemicais			
		OUT L		NO	Pro Food separated	tection from Contain i and protected	mination	0	0	4	25 26	0 覚	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14	0	岌		1	Food-contact se	urfaces: cleaned and si on of unsafe food, retu			ŏ			ÎN		NA		Conformance with Approved Procedures	Ť	-	
15	×	0			served	on of unsate food, retu	rned tood not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Prac	tices are preventi	ve measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into food			
								600	D R	ar/A	L PR	AGT	TICE	3					
	_			00	F=not in complian Co	ce mpliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provisi Compliance Status		R	WT
28		OUT	_	eurize	Sat d eggs used wh	fe Food and Water ere required		0	0	1			NUT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed.	-		
25	1	0	Wate	er and	ice from approv		hods	0	0	2	4	+	•	onstru	cted,	and used	0	0	1
		OUT			Food	Temperature Contro	el 🛛	-		<u> </u>	4	_	-			g facilities, installed, maintained, used, test strips	0	0	1
31		0	cont		oling methods us	sed; adequate equipme	nt for temperature	0	0	2	4		NUT TUK	onnoo	a-con	ntact surfaces clean Physical Facilities	0	0	1
32	_				properly cooked thawing method	d for hot holding is used		8	8	1	4	_	-			water available; adequate pressure stalled; proper backflow devices	- 8	8	_
34	ŀ		Ther		eters provided a			0	0	1	5	0	o s	iewag	e and	waste water properly disposed s: properly constructed, supplied, cleaned	0	00	2
35	;		_	d prop		ginal container; required	d records available	0	0	1	5	_				use properly disposed; facilities maintained	6	6	1
		OUT			Preventio	n of Food Contamin	ation				5	3	0 P	hysica	al faci	lities installed, maintained, and clean	0	0	1
36	:	×	Inse	cts, ro	dents, and anim	als not present		0	0	2	5	4	<u>^</u>	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
37	'	X	Cont	tamina	ition prevented	during food preparation	, storage & display	0	0	1			TUK			Administrative Items			
38	_				leanliness ths; properly use	ed and stored		0	0	1	5					nit posted inspection posted		0	0
40	_		Was		ruits and vegeta	bles		_	õ		Ê					Compliance Status			WT
41		2	In-us		nsils; properly st				0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	
42	1	22	Sing	le-use	/single-service a	nens; properly stored, o articles; properly stored			0		5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		0	
44			-		ed properly				0	_									
servie		stabli	shmer	nt perm	vit. Items identifie	d as constituting imminer	t health hazards shall b	e corre	cted is	mmed	iately	or op	eration	is shall	ceas	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment p lling a written request with the Commissioner within ten (10)	ermit in a	consp	picuous
						report in a conspicuous r 68-14-708, 68-14-709, 68-1					and i	ogart		a repo	Λ	- AA	Julys of B	e dati	or days
	1-		هـ إ	1			07/2	27/2	022	2		(F	\sim	<u>P</u> .	Ulh	07/2	27/2	2022
Sign	atu	re of	Pers	ion In	Charge					Date						ental Health Specialist			Date
							P						-			ealth/article/eh-foodservice ****			
044.0		Deer	0.00			Free tood sal	ety training classe	s are	avai	aDié	eac	n m	unth	at the	: cou	inty health department.			DA 600

PH-2267 (Rev. 6-15)	Free food safety training cla	PC PC		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	RDA 6

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Thai Esan Establishment Number #: 605311679

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 (Fahrenhelt)							
Dish Machine	Chlorine	100								

Equipment Temperature	
Description	Temperature (Fahrenheit)
See Remarks	

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Shrimp	Cold Holding	41
Cut Leafy Greens	Cold Holding	41
Steamed Rice (1)	Hot Holding	176
Steamed Rice (2)	Hot Holding	155
Chicken (walk in)	Cold Holding	39
Bean Sprouts	Cold Holding	39
Cooked Chicken	Cold Holding	39
*Tofu	Cold Holding	55

Total # 13 Repeated # ()

1: Adequate demonstration of knowledge not provided with regards to foodborne illness risk factors. Recommend ANSI approved food safety certification or additional training in food safety.

6: Adequate handwashing not observed by staff between tasks. Advised on proper handwashing policies/procedures.

13: Raw animal products not physically separated according to minimum internal cooking temperatures. Raw TCS foods stored above RTE food items in walk in cooler unit.

14: Excessive amonts of mold and food debris build up noted on shelving in walk in cooler unit. Adequate cleaning and sanitizing frequency not provided.

Recommend detailed cleaning regiment to maintain food and non-food contact surfaces.

20: Tofu sitting out at room temperature at 55°F. TCS foods must remain at 41°F if cold held,135°F or above if hot held, or held under time control. (Embargoed \sim 2 lbs.)

21: Proper datemarking of ready-to-eat,TCS foods, held longer than 24 hrs not provided.

33: Raw, TCS foods thawing at room temperature.

34: Unable to locate thermometer in freezer unit.

36: Insect activity noted in kitchen/dishwashing area. Recommend working with licensed professional pest control service to fully abate insect activity.

37: Food products stored on floor in walk in cooler unit. Some food products not properly covered/protected in walk in cooler unit.

41: In-use utensils stored in standing water.

43: Single service products stored on floor. Must be 6" off floor.

47: Shelving dirty in walk in cooler unit. Some non-food contact surfaces dirty in walk in cooler.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Thai Esan

Establishment Number : 605311679

Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 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.

- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN): Food products obtained from approved sources.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 22: (NA) No food held under time as a public health control.
- 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: (IN) Establishment does not allow smoking inside facility.

58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Thai Esan

Establishment Number : 605311679

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: Thai Esan

Establishment Number # 605311679

Sources								
Source Type:	Food	Source:	Approved sources noted					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments