

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Rain Thai Bistro Remanent O Mobile Establishment Name Type of Establishment 6933 Lee Hwy., STE 40 O Temporary O Seasonal Address Chattanooga Time in 12:40 PM AM / PM Time out 01:20: PM AM / PM City 09/06/2023 Establishment # 605202667 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

04

О3

Number of Seats 200

Follow-up Required

O Yes 疑 No

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cc	orrecte	d on-si	te duri	ng ins	spection R=repeat (violation of the same code provis
ᆫ					Compliance Status	cos	R	WT	\perp					Compliance Status
	IN	OUT	NA	NO	Supervision					IN	ОИТ	NA	NO	Cooking and Reheating of Time/Temperature
_	6+0	_		_	Person in charge present, demonstrates knowledge, and	_				"	001	160		Control For Safety (TCS) Foods
1	氮	0			performs duties	0	0	5	16	0	0	0	文	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	7 0	0	0	3%	Proper reheating procedures for hot holding
2	\mathbb{R}	0			Management and food employee awareness; reporting	0	0 0		Г					Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	l °		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures
5	*	0			No discharge from eyes, nose, and mouth	0	0	ů	20	0.00	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 0	0	0	24	Proper date marking and disposition
6	X	0		0	Hands clean and properly washed	0	0		22	2 32	0	0	0	Time as a public health control: procedures and records
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		1 -		_		
Ŀ	-		Ľ		alternate procedures followed	_	- -			IN	OUT	NA	NO	Consumer Advisory
8	黑	0			Handwashing sinks properly supplied and accessible	0	0 0 2		23	3 🕱	lol	0		Consumer advisory provided for raw and undercooked
		_	NA	NO	Approved Source	L.			1		_	_		food
9	黨	0			Food obtained from approved source	0	0	ш		IN	OUT	NA	NO	Highly Susceptible Populations
10	_	0	0	×	Food received at proper temperature	0	0	١. ١	24	10	0	333		Pasteurized foods used; prohibited foods not offered
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ			040		r asieur gea roods asea, promotea roods not orierea
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used
13	×	0	0		Food separated and protected	0	0	4	20	B	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	×		Compliance with variance, specialized process, and HACCP plan

GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision) Compliance Status COS R WT Compliance Status COS R WT												
	COS	R	R WT Compliance Status			COS	R	WT				
OUT Safe Food and Water						1 🗆	0	OUT Utensils and Equipment				
28	0	Pasteurized eggs used where required	0	0	1	1 🗔	45	ᆔ	Food and nonfood-contact surfaces cleanable, properly designed,	T 0	Го	-
29		Water and ice from approved source	0		2	1 L	40	۷,	constructed, and used	10	ľ	١,
30		Variance obtained for specialized processing methods	0	0	1	1 [46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control	Food Temperature Control		**	٠,	watewasting facilities, installed, maintained, used, test suips		ľ	١.		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0		1 🗗	47	ᇬ	Nonfood-contact surfaces clean	0	0	1
31	١٠				2	² I 🗀	0	TUK	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 17	48 (எ	Hot and cold water available; adequate pressure	0	ा	2
33		Approved thawing methods used	ŏ	ŏ	1	114			Plumbing installed; proper backflow devices	Ť		
34	0	11 2	0	О	1	1 15		-	Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		l h	51 (Toilet facilities: properly constructed, supplied, cleaned	ŏ	ŏ	
35	0	Food properly labeled; original container; required records available	0	0	1	1 1-	-		Garbage/refuse properly disposed, facilities maintained	0	ō	1
	OUT	Prevention of Food Contamination				┧┝┇	53	ᆔ	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	1 1-	_	_	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		0	TUK	Administrative Items			
38	0	Personal cleanliness	0	0	1				Current permit posted	0	О	
39	0	Wiping cloths; properly used and stored	0	0	1	1 13	56	ा	Most recent inspection posted	0	0	ľ
40	0	Washing fruits and vegetables	0	0	1	1 Г	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 🗆	Non-Smokers Protection Act					
41	0	In-use utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act	T XX	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58	1	Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1] [5	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] _						

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

09/06/2023

Signature of Environmental Health Specialist

09/06/2023 Date

Signature of Person In Charge

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rain Thai Bistro
Establishment Number #: 1605202667

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)					
CL dishwasher	CL	50						
Triple sink	QA	200						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	37				
Reach in cooler	37				
Low boy cooler	37				

Food Temperature Description State of Food Temperature (Fahrenhe								
Description Tofu (low boy)	Cold Holding	Temperature (Fahrenheit)						
Tofu (low boy)								
Cooked chicken (low boy)	Cold Holding	37						
Cooked beef (low boy)	Cold Holding	38						
Raw chicken (low boy)	Cold Holding	36						
Raw beef (low boy)	Cold Holding	37						
White rice (rice cooker)	Hot Holding	161						
Brown rice (rice cooker)	Hot Holding	172						
Sliced tomatoes (walk in)	Cold Holding	37						
Cut leafy greens (walk in)	Cold Holding	38						
Eggroll	Hot Holding	142						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rain Thai Bistro Establishment Number: 605202667

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 6: (IN): good handwashing observed.
- 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 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.
- 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): No raw animal products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no TCS foods observed cooling during inspection.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Establishmemt using TILT procedures correctly with sushi rice.
- 23: (IN): Advisory located on menu.
- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Rain Thai Bistro				
Establishment Number: 605202667				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: Rain Thai Bistro								
Establishment Number #: 60	5202667							
Sources								
Source Type:	Food	Source:	PFG					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								