

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Thai Smile O Permanent O Mobile Establishment Name Type of Establishment 219 Market St O Temporary O Seasonal Address Chattanooga Time in 11:15; PM AM/PM Time out 12:00; PM AM/PM City 08/26/2021 Establishment # 605245518 Embargoed Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 68

Follow-up Required

级 Yes O No

О3

- 17	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																
Compliance Status				cos	COS R WT Compliance Status						COS	R	1				
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Н	find.				Person in charge present, demonstrates knowledge, and					II.	001	ne.	NO.	Control For Safety (TCS) Foods			
1	氮	0			performs duties	0	0	5	16	0	0	0	文	Proper cooking time and temperatures	0	To	丌
	IN	OUT	NA	NO	Employee Health				17	0	0	0	30	Proper reheating procedures for hot holding	0	0	Л.
2	$\exists x$	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature	0	О	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19	_	0	0	黨	Proper hot holding temperatures	0	0	Д.
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20			0		Proper cold holding temperatures	0	ō	Д.
		-	NA		Proventing Contamination by Hands				21	0	25	0	0	Proper date marking and disposition	0	0	Д
6	0	0		300	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	lo	Л
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	] 5		_	_		_		ŭ	Ľ	$\perp$
Ŀ	-	_	_	_	alternate procedures followed			ш		IN	OUT	NA	NO	Consumer Advisory	_		_
8			515	110	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	M		Consumer advisory provided for raw and undercooked	0	Ιo	ш
Ь.			NA		Approved Source			-		_			_	food	-		ㅗ
9	黨	0			Food obtained from approved source	0	0	IJ		IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	$\approx$	Food received at proper temperature	0	0	1.1	24	0	0	200		Pasteurized foods used; prohibited foods not offered	0	0	٠Г
11	×	0	Щ.		Food in good condition, safe, and unadulterated	0	0	5	1	_	ŭ			resident and resident and a second se	Ľ	Ľ	$\perp$
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	0	TO	T
13	Ä	0	0		Food separated and protected	0	0	4	26	窯	0			Toxic substances properly identified, stored, used	0	0	Л.
14	X	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	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	Ţ

	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng in	spection	m	R-repeat (violation of the same code provision)			
	Compliance Status COS R						Compliance Status				R	WT
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	0	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O Warewashing facilities, installed, maintained, used, test strips		Warewashing facilities installed maintained used test string	0	0	4
	OUT	Food Temperature Control				3 L			viralewasining lacilizes, ilistalied, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 I	47 嵐 OUT		Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٧	١٧	l ²	11			Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed, proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT				_	11	51 O Toilet facilities: properly constructed, supplied, cleaned		0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53 O Physical facilities installed, maintained, and clean		Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	][	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11	OUT Administrative Items					
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	188	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40		Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		11	Non-Smokers Protection Act			_		
41	0	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

08/26/2021

08/26/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

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



Establishment Information							
Establishment Name:	Thai Smile						
Establishment Number #	605245518						

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Dish Machine	Chlorine	50							

Equipment Temperature								
Description		Temperature (Fahrenheit)						
		1						

Food Temperature Description	State of Food	Temperature (Fahrenheit)

Observed Violations							
Total # B							
Repeated # ()							
21: Multiple food items held with improper labels.							
39: Wiping cloths improperly stored on prep table.							
47: nonfood-contact surfaces soiled/ dirty.							

<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): 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: (NO) No workers present during inspection.
- 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: Source approved.
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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 foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 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:

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.

<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.				
occ hast page for additional committees.				

Establishment Information

Establishment Information								
Establishment Name: Thai Smile								
Establishment Number #: 605245518								
Sources								
Source Type: Water	Source:	Public						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								