### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

13		- 17	125																
10		1414	and a second																
					Thai Esan											Farmer's Market Food Unit     Strength O Mobile			
Establishment Name		4330 Ringgo	ld Rd					_	Ту;	e of E	Establi	ishme		<b>_</b>					
					Chattanooga			0	).2		 >\//					O Temporary O Seasonal			
City									2.5			_			me ou	иt 03:00: <u>PM</u> АМ/РМ			
		on Da				Establishment #				_			d 0						
Puŋ	pose	of In	spec	tion	ORoutine	樹 Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other		10	
Risi	(Ca	tegor	•	Factor	01	<u>\$102</u>	03	haha		04		0.000	-			up Required O Yes 🐹 No Number of I to the Centers for Disease Control and Prevention of the Centers for Disease Control and Prevention of the Center of th		42	
																control measures to prevent illness or injury.			
			urix de		ef compliance status											INTERVENTIONS ach Hem as applicable. Deduct points for category or subc	tesory		
IN	⊨in c	ompli				e NA=not applicable	NO=not observe	ю		c						pection R=repeat (violation of the same code pro			
	114	OUT	NA	NO	Comp	Supervision		cos	R	WT	F	_				Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	11	_	NA	NO	Person in charge pr	esent, demonstrates k	nowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
'		OUT	NA	NO	performs duties	Employee Health	· ·	-		0	16 17	00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
_	X	0				od employee awarene	ss; reporting		0	5	Ē	IN	олт			Cooling and Holding, Date Marking, and Time a	_		
3	× N	O	NA	NO	Proper use of restric	tion and exclusion d Hygienic Practice		0	0	-	18	0	0	0		Public Health Centrol Proper cooling time and temperature	0		
4	X	0	101	0	Proper eating, tastin	g. drinking, or tobacco			0	5	19	12	0	0	0	Proper hot holding temperatures	0	0	
	IN		NA	NO	Preventin	yes, nose, and mouth g Contamination by	y Hands	0				12	ô	8		Proper cold holding temperatures Proper date marking and disposition	0		5
6	<u>×</u>		0	0	Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat for	ods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
1 8	区区	0	-	0	alternate procedures				0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN	OUT	NA	NO		Approved Source			0	_	23	O IN	O	X8 NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	8	Food received at pro	oper temperature		0	0		24	_	0	25	no	Pasteurized foods used: prohibited foods not offered	0	0	5
11	<u>×</u>	0	×	0	Required records av	ion, safe, and unadulte ailable: shell stock tag		0	0	5	-	IN	OUT	_	NO	Chemicals	+		
	IN	OUT	NA	NO	destruction Protect	ion from Contamin	ation	ľ		_	25	0		25		Food additives: approved and properly used	0	0	
13	息	00	0		Food separated and Ecod-contact surface	protected es: cleaned and saniti	zed		0		26	1 N	0	NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
		o	Ť	1	Proper disposition of	f unsafe food, returned		-		2	27	-	0	_		Compliance with variance, specialized process, and	0	0	5
					served										_	HACCP plan			
				Goo	d Retail Practice	is are preventive i	measures to co						_		gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=corre	cted o						8		R-repeat (violation of the same code provision			
_	_	OUT				iance Status ood and Water		COS	R	WT	F		UT			Compliance Status Utensils and Equipment	COS	R	WT
	8 9	0	Past	eurize	d eggs used where r ice from approved s	required			8		4		o F			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0		Varia		obtained for specializ	ed processing method	5	ŏ	ŏ	1	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
	1	001	_	er co		adequate equipment for	or temperature	0	0	2	4	7 3	_			itact surfaces clean	0	0	1
	2	-	cont		properly cooked for	hot holding	-	-	0	1		_	UT O⊦	iot and	t cold	Physical Facilities		0	2
3	3	黨	Appr	roved	thawing methods use	ed		0	0	1	4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices	0	0	2
3	4	OUT		mome	eters provided and as Food	identification		0	0	1			-			waste water properly disposed is: properly constructed, supplied, cleaned			2
3	5	0	Food	d prop	erly labeled; original	container; required rec	ords available	0	0	1	5	2	0	Sarbag	e/refu	use properly disposed; facilities maintained	0	0	1
		OUT				Food Contaminatio	>n				-		-			lities installed, maintained, and clean	0		1
	6				dents, and animals r			0	0	2	P	-	-	vaequa	ne ve	ntilation and lighting; designated areas used	0	0	1
	7		_			g food preparation, sto	vrage & display	0	0	1			UT			Administrative items			
	8 9	-			leanliness ths; properly used ar	nd stored			0			_				nit posted inspection posted	0	0	0
4	0	0 OUT	Was	hing f	ruits and vegetables Proper	Use of Utensils		0	0	1		_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	1	12			nsils; properly stored		handed .		8			7				with TN Non-Smoker Protection Act ducts offered for sale	X		
- 4	23	200	Sing	le-use	single-service article	; properly stored, dried es; properly stored, us		0	0	1	5	° 9				oducts oriered for sale oducts are sold, NSPA survey completed	8	ő	0
	4				ed properly				0										
serv	ice e	stabli	shmer	nt perm	nit. Items identified as (	constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor may result in re- e. You are required to post the food service establishment per line a written area was with the Computing and within the (10) of	mit in a c	onsp	icuous
repo	n. T	C.A.	sectio			-708, 68-14-709, 68-14-71				. a 198	ang i	ogart		Ţ		ling a written request with the Commissioner within ten (10) d	y= 01 04		
		(	_ /	Τ`_			08/0	)5/2	022	2			لم	N	$\sim$		08/0	)5/2	2022
Sig	natu	re of	Pers	ion In	Charge				(	Date	Si	gnati	ire of	Envir	onme	ental Health Specialist			Date
							r								-	ealth/article/eh-foodservice			
PH-	2267	(Rev.	6-15)	)		Free food safety	training classes	s are	avai	lable	eac	n m	onth	at the	cou	inty health department.		R	A 629

H-2267 (Rev. 6-15)	Free food safety training cla	RDA		
rezor (new. o-roy	Please call (	) 4232098110	to sign-up for a class.	n.ber

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



### Establishment Information

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. Smoking observed where smoking is prohibited by the Act.

# Warewashing Info Maohine Name Sanitizer Type PPM Temperature ( Fahrenheit)

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Decoription	State of Food	Temperature (Fahrenheit)		

Observed Violations
Total # 8
Repeated # 0
33:
34:
36:
37:
41:
43:
47:
56: Current complete inspection report not posted from 7/27/22.

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



### Establishment Information

Establishment Name: Thai Esan

Establishment Number : 605311679

Comments/Other Observations		
D: L: 2: 3: 4: 5: 5: 5: 6: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9		
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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:	Source:	

### Additional Comments

\*\*Priority items #1,6,13,14,20,21 corrected. See original report dated 7/27/22.\*\*