

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



Establishment Information

Establishment Name: Rain Thai Bistro

Establishment Number #: 605202667

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)
High heat dishwasher	Heat		160

Equipment Temperature

Description	Temperature (Fahrenheit)
Low boy	55
Walk in cooler	39
Reach in cooler by handsink	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken (low boy)	Cold Holding	51
Raw beef (low boy)	Cold Holding	54
Cut tomatoes (low boy)	Cold Holding	52
Raw chicken (walk in cooler)	Cold Holding	38
Sliced onions (reach in cooler)	Cold Holding	39
Raw chicken (fridge)	Cold Holding	40
Beef (low boy)	Cold Holding	52
White rice (rice cooker)	Hot Holding	158
Brown rice (rice cooker)	Hot Holding	162
Scallops (low boy)	Cold Holding	52

Observed Violations

Total # 4

Repeated # 0

20: Low boy coolers across from hot top holding TCS foods 51-60°F. TCS foods must be kept at 41°F or below. TCS foods were moved to freezer or placed in heavy ice baths to help hold TCS foods at 41°F or below. PIC indicated TCS foods had been in low boy coolers for 1 hour. Atmosphere temperature in low boy unit 55°F.

47: Fan units to reach in cooler by handsink dirty.

53: Top of walk on cooler dirty near fan unit.

54: Multiple cell phones and employee drinks stored on cutting boards upon inspector arrival. Personal items must be properly stowed and not on food contact surfaces.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: 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: 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: (IN) Parasite destruction paperwork available
- 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: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: 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:

***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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Food

Source: PFG

Source Type: Water

Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Low boy cooler holding TCS foods 51-60°F. TCS foods must be 41°F or below. PIC moved TCS foods to walk in freezer and put some TCS foods on ice bath. See #20.