

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rain Thai Bistro Permanent O Mobile Establishment Name Type of Establishment 6933 Lee Hwy., STE 40 O Temporary O Seasonal Address Chattanooga Time in 02:10 PM AM / PM Time out 03:10; PM City 02/21/2022 Establishment # 605202667 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 200

Follow-up Required

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

IN	<b>¢</b> ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	)\$=cc	rrecte	d on-si	te duri	ing ins	pection R=re
					Compliance Status	cos	R	WT						Compliance
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Robe Control Fo
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	300	Proper cooking time an
	IN	OUT	NA	NO	Employee Health			-	17	_	ŏ	ŏ	8	Proper reheating proce
2	700	0			Management and food employee awareness; reporting	0	0	$\Box$						Cooling and Holding
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Publi
	IN	OUT	NA	NO	Good Hygienic Practices				18	_	0	0	×	Proper cooling time and
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding tem
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	<b>X</b>	0		Proper cold holding ten
	IN	OUT	NA	100.00	Proventing Contamination by Hands				21	0	0	0	100	Proper date marking ar
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	0	鮾	Time as a public health
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_	_		·
_	- 8				alternate procedures followed	_	_	$\Box$		IN	OUT	NA	NO	Cons
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	lol	0		Consumer advisory pro
_			NA	NO	Approved Source	-		_	-	1 .	_	_		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Sus
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	320		Pasteurized foods used
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L.		Ľ	040		r asteur ged roods asec
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approv
13	×	0	0		Food separated and protected	0	0	4	26	裳	0			Toxic substances propo
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance w
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with varian HACCP plan

О3

					Compliance Status	COS	ĸ	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

								CTIC	35.5
		OUT=not in compliance COS=com				in	specti	on	
		Compliance Status	COS	R	WT				Con
	OUT							OUT	Utens
28		Pasteurized eggs used where required	0	0	1		45	0	Food and nonfood-contact s
29		Water and ice from approved source	0	0	2	L			constructed, and used
30	_	Variance obtained for specialized processing methods	0	0	1	П	46	0	Warewashing facilities, inst
	OUT	Food Temperature Control			_	I.		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	ı	47	羅	Nonfood-contact surfaces of
31	~	control	"	ľ	^			OUT	Ph
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available
33	0	Approved thawing methods used	0	0	1	1	49	0	Plumbing installed; proper b
34	0	Thermometers provided and accurate	0	0	1	1	50	0	Sewage and waste water pr
	OUT	Food Identification				ı	51	0	Toilet facilities: properly con
35	0	Food properly labeled; original container, required records available	0	0	1		52	0	Garbage/refuse properly dis
	OUT	Prevention of Food Contamination				ı	53	3%	Physical facilities installed,
36	0	Insects, rodents, and animals not present	0	0	2		54	M	Adequate ventilation and lig
37	0	Contamination prevented during food preparation, storage & display	0	0	1	ı		OUT	Adm
38	0	Personal cleanliness	0	0	1	ı	55	0	Current permit posted
39	0	Wiping cloths: properly used and stored	0	0	1	ı	56	0	Most recent inspection post
40	0	Washing fruits and vegetables	0	0	1	ı			Com
	OUT	Proper Use of Utensiis				ı			No
41	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-S
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	ı	58		Tobacco products offered for
43		Single-use/single-service articles; properly stored, used	0	0	1	l	59	1	If tobacco products are sold
44	0	Gloves used properly	0	0	1	٠.			

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	_	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	,
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	7
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	T XX	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h ten (10) days of the date of the

02/21/2022

Signature of Person In Charge

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Date Signature of Environmental Health Specialist

02/21/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

#### 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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	$\vdash$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info										
Sanitizer Type	PPM	Temperature ( Fahrenheit)								
leat		160								
1										

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
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. Atomosphere 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.

<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: Rain Thai Bistro Establishment Number: 605202667

## 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.

<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: 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 #: 6	05202667			7						
1										
Sources										
Source Type:	Food	Source:	PFG							
Source Type:	Water	Source:	Public							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comments	}									
	TCS foods 51-60°F. TCS CS foods on ice bath. Se		or below. PIC moved TCS foods	s to walk in						