

City

Risk Category

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

级 Yes O No

O Farmer's Market Food Unit Sawasdee Thai Restaurant Permanent O Mobile Establishment Name Type of Establishment 4008 St. Elmo Ave. O Temporary O Seasonal Address Chattanooga Time in 11:45; AM AM / PM Time out 12:30; PM AM / PM 07/23/2021 Establishment # 605168122 Embargoed 5 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 52

Follow-up Required

04

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				\$ <u>=</u> co	recte	d on-si	te dur	ing ins	spection R*repeat (violation of the same code provis			
					Compliance Status	cos	R	WT						Compliance Status	COS	R	\mathbf{L}
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Н					Person in charge present, demonstrates knowledge, and		_	-		IN	001	NA	NO	Control For Safety (TCS) Foods			
1	氮	0			performs duties	0	0	5	16	0	0	0	300	Proper cooking time and temperatures	0	То	Т
	IN	OUT	NA	NO	Employee Health	-			17	Ó	0	0		Proper reheating procedures for hot holding	o	8	1
2	700	_			Management and food employee awareness; reporting	0	О	П						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	涎	Proper cooling time and temperature	0	ТО	Т
4	*	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	_	100	0	0	Proper hot holding temperatures	100		1
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20	0.00	0	0		Proper cold holding temperatures	0	0	
		OUT	NA	100.00	Proventing Contamination by Hands				21	0	0	280	0	Proper date marking and disposition	0	0]
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	lo	1
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0] 5		_			_		Ŭ	Ľ	丄
Ŀ	~		_	_	alternate procedures followed	_		Ш		IN	OUT	NA	NO	Consumer Advisory	_	_	_
8	蕊	0	51.5	110	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	333		Consumer advisory provided for raw and undercooked	0	Ιo	1
			NA	_	Approved Source	_		-					_	food	-		ㅗ
9	黨	0			Food obtained from approved source	0	0	IJ		IN	OUT	NA	NO	Highly Susceptible Populations	\perp		
10	0	0	0	2%	Food received at proper temperature	0	0		24	0	0	200		Pasteurized foods used; prohibited foods not offered	0	lo	Т
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5		_	Ŭ			Transfer and transfer and profit and transfer and transfer	ŭ	Ľ	丄
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
	IN		NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	0	0	Т
13	0	凝	0		Food separated and protected	255	0	4	26	黨	0			Toxic substances properly identified, stored, used	0	0	1
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	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	Γ

		GOOD RETAIL PRACTICES										
			GO	D R	ч.	WL.	PRAC	TIC				
		OUT=not in compliance COS=corre	ected o	n-site	durin	ig ins	spectio	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	1 Г	Compliance Status			COS	R	WT
	OUT	Safe Food and Water				1 Г		OUT	Utensils and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	
29	0	Water and ice from approved source	0	0	2	1 L	40	(44)	constructed, and used	١.	I۷I	1
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46	223	Warewashing facilities, installed, maintained, used, test strips	0	0	
	OUT	Food Temperature Control				1 L	40	646	vvarewashing racinities, installed, maintained, used, test strips	_		'
	000	Proper cooling methods used; adequate equipment for temperature			Γ.	1 Г	47	麗	Nonfood-contact surfaces clean	0	0	1
31	氮	control	0	0	2	Ιħ		OUT	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	_	Approved thawing methods used	ŏ	ŏ	1	1 h	49		Plumbing installed: proper backflow devices	ō	Ŏ	2
34		Thermometers provided and accurate	0	0	1	1 h	50	0	Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		1 h	51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	0	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination				1 ŀ	53	×	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	11	54	M	Adequate ventilation and lighting; designated areas used	0	0	1
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	126	Wiping cloths; properly used and stored	0	0	1	1 h	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1Г			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensiis				1 h			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	×	O	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 h	58		Tobacco products offered for sale	0	0	0
43		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	1 -						

You have the right to request a h in (10) days of the date of the

man 07/23/2021 07/23/2021

Date Signature of Environmental Health Specialist

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Sawasdee Thai Restaurant

Establishment Number #: |605168122

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)
Dish Machine	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	
•	

Description	State of Food	Temperature (Fahrenheit
Shrimp	Cold Holding	30
Tofu	Cold Holding	41
Steamed rice	Hot Holding	191
Chicken	Cold Holding	39

Observed Violations
Total # 11
Repeated # 0
13: Raw, TCS foods stored above vegetables and RTE foods in cooler units.
Products were moved at time of inspection. Advised on proper raw food storage.
(COS)
19: Cooked, TCS foods sitting out at room temperature. (101-121*F). Products
must be hot held at 135*F or above. (Embargoed)
31: Proper cooling methods of TCS foods not provided.
33: Raw shrimp thawing at room temperature.
37: Some food products not properly covered/protected.
· · · · · ·
39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
45: Cardboard used to line shelving. Must provide a smooth, easily cleanable,
non-absorbant, and durable material.
46: Dish machine/triple sink soiled/dirty.
47: Some non-food contact surfaces dirty.
53: Floors dirty behind/underneath equipment.
54: Distressed items noted in storage area.

[&]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: Sawasdee Thai Restaurant

Establishment Number: 605168122

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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): Observed employees washing hands as needed.
- 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 products obtained 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.
- 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.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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: Sawasdee Thai Restaurant	
Establishment Number: 605168122	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
soo last page for additional commission	

Establishment Information

	awasdee Thai Restaura	nt	
stablishment Number #:	605168122		
ources			
ource Type:	Food	Source:	Approved sources noted
ource Type:	Water	Source:	Public
ource Type:		Source:	
ource Type:		Source:	
ource Type:		Source:	
Additional Comme	nts		