TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

THE OWNER OF	100	ALL AND A	A. C.													F	^		7	
Eet	able	hmen	t Nor		Bangkok Pa	ıd Thai										Farmer's Market Food Unit Ø Permanent O Mobile	9		/	
	dress		is real		155 Legend	s Drive Suite	R	_		_	_	Тур	ce of I	Establi	ishme	O Temporary O Seasonal	J			
City					Lebanon		Time in	11	L:2	6 A	M	A	M/P	мті	me ou	ut 12:40: PM AM / PM				
		on Da	rte		08/30/202	23 Establishment					Emba	_								
		of In			CRoutine -	O Follow-up	O Complaint			O Pr			-		Cor	nsultation/Other				
Ris	k Ca	tegorj	y		O 1	<u>1</u> 22	03			O 4				Fo	ollow-	up Required O Yes 🕅 No	Number of Se	ats	80	
Γ		R	isk I													to the Centers for Disease Contro control measures to prevent illnes	and Prevent			
						FOODBOR	RNE ILLNESS RJ	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
17	N⊨in c	(Cn iompii		elgnet		ne (IN, OUT, NA, NO) for NA=not applicable			liens							ach Item as applicable. Deduct points for cat pection Rvrepeat (violation of the s				
	_	_	_			pliance Status		-	R	WT	F					Compliance Status Cooking and Reheating of Time/Te	(R	WT
	IN S	OUT	NA	NO	Person in charge p	Supervision resent, demonstrates	knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Fo	ods			
	IN	OUT	NA	NO	performs duties	Employee Health		-		0		<u>湯</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	9	8	8	5
23	区区					lood employee awarer iction and exclusion	ess; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control	and Time as			
	_	OUT	NA	NO		od Hygionic Practic		ľ		-	18		0	0	0	Proper cooling time and temperature		0		_
4	滅滅	0				ing, drinking, or tobacc eyes, nose, and mout		0	0	5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		8		
	IN	OUT	NA	NO	Preventi	ing Contamination					21	X	ŏ		0	Proper date marking and disposition		ŏ	ŏ	5
6	义				Hands clean and p No bare hand cont	roperly washed act with ready-to-eat fi	oods or approved	_	0	5	22	0	0	0	黨	Time as a public health control: procedure	and records	0	0	
7	氢氢	0	0	0	alternate procedure			0	0	_		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and u	a discussion of	_	-	
	IN	OUT	NA	NO		Approved Source	daccessible			-	23	0	0	篱		food		<u> </u>	이	4
	黨		0	-	Food obtained from Food received at p				0			IN	OUT		NO	Highly Susceptible Populati		-		
11	X	ŏ	Ľ		Food in good cond	ition, safe, and unadul		ŏ	0	5	24	鬣	<u> </u>	0		Pasteurized foods used; prohibited foods n	ot offered	0	이	5
12		0	×	0	destruction	rvailable: shell stock to		0	0			IN	OUT			Chemicals				
13		OUT		NO	Food separated an	ction from Contami d protected	nation	0	0	4	25	0 実	8	X		Food additives: approved and properly use Toxic substances properly identified, store		8	응	5
		ŏ			Food-contact surfa	ces: cleaned and san			ŏ			IN		NA	10000	Conformance with Approved Pro	cedures	<u> </u>		
15	黛	0			Proper disposition served	of unsafe food, returne	ed food not re-	0	0	2	27	0	0	2		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects i	nto foods.			
										at/A				5						
				00	T=not in compliance Comp	liance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same Compliance Status		205	R	WT
_	28	OUT	Dact	a. 1957 a.	Safe I d eggs used where	Food and Water		0	0	-			UT	lood a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly	dagignad	_	-	
	29	0	Wate	er and	ice from approved	source		0	0	2	4	5 2	50A U.			and used	uisigneu,	<u> </u>	이	1
-	30	OUT		ince o		zed processing metho mperature Control	ds	0	0	1	4	6 1	o v	Varew	ashin	g facilities, installed, maintained, used, test	strips	0	이	1
:	31	0			oling methods used	adequate equipment	for temperature	0	0	2	4	_	-	Vonfoo	d-con	tact surfaces clean		0	0	1
-	32	0	contr Plan		properly cooked fo	r hot holding		0	0	1	4		O F	lot and	1 cold	Physical Facilities water available; adequate pressure		01	oT	2
_	33	_			thawing methods u			0	0	1	4	_	_			stalled; proper backflow devices			0	2
-	34	OUT		mome	eters provided and a Food	identification		0	0	1	5	_	-			waste water property disposed s: property constructed, supplied, cleaned				2
:	35	0	Food	i prop	erly labeled; origina	I container; required n	ecords available	0	0	1	5	_	_			use properly disposed; facilities maintained		_	0	1
		OUT			Prevention of	f Food Contaminat	ion				5	3	o F	hysica	al faci	lities installed, maintained, and clean		<u> </u>	•	1
:	36	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	4	0 /	\dequa	ite ve	ntilation and lighting; designated areas use	t	0	이	1
:	37	22	Cont	amina	ation prevented duri	ng food preparation, s	torage & display	0	0	1		0	TUK			Administrative items				
_	38		-		leanliness	and stored		0	0	1	5	_				nit posted		8	읽	0
_	39 40			<u> </u>	ths; properly used a ruits and vegetable				0	1	P	6	0 1	Aost re	cent	Compliance Status			NO	WT
		OUT				Use of Utensils		~					_			Non-Smokers Protection Ac		-	~	
_	41 42				nsils; properly store quipment and linen	a s; properly stored, drie	id, handled	0	0	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
				e-use	single-service artic	cles; properly stored, u			8		5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
	43 44		Glov		ed properly															
-	44	0				ems within ten (10) dava	may result in susper		f your	r food	servic	0 015	ablish	ment p	ermit.	Repeated violation of an identical risk factor m	ay result in revoca	tion e	fyour	r food
Fail Serv	44 lure to vice e	O corre	ect an shmer	y viola t perm	ations of risk factor it nit. Items identified as	constituting imminent h	health hazards shall b	sion o	cted i	mmed	iately	or op	eratio	ns shall	l ceas	Repeated violation of an identical risk factor m e. You are required to post the food service est lling a written request with the Commissioner w	ablishment permit i	nao	onspie	cuous
Fail sen mar	44 lure to vice e	o com stablis	sct an shmer st the	y viola t perm most	ations of risk factor it nit. Items identified as recent inspection rep	constituting imminent h	health hazards shall b mer. You have the rig	sion o corre	cted i eques	mmed	iately	or op	eratio	ns shall	l ceas		ablishment permit i	nao	onspie	cuous
Fail sen mar	44 lure to vice e	o com stablis	sct an shmer st the	y viola t perm most	ations of risk factor it nit. Items identified as recent inspection rep	constituting imminent h ort in a conspicuous man	health hazards shall b mer. You have the rig	ntion o e corre pht to r 16, 4-5	cted i eques -320,	mmed t a hei	iately	or op	eratio	ns shall	l ceas	e. You are required to post the food service est	ablishment permit i thin ten (10) days o	n a c of the	onspie	cuous of this
Fail serv repo	44 lure to vice e mer a ort. T	com stabilition c.C.A. 1	sct an shmer st the sectio	y viola it perm most ns 68-	ations of risk factor it nit. Items identified as recent inspection rep	constituting imminent h ort in a conspicuous man	health hazards shall b nmer. You have the rig 11, 68-14-715, 68-14-7	ntion o e corre pht to r 16, 4-5	.023	mmed t a hei	ately aring r	egard	eration ling th	t.	a by BC	e. You are required to post the food service est	ablishment permit i thin ten (10) days o	n a c of the	0/2	cuous of this

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
1192207 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bangkok Pad Thai Establishment Number #: 605305712

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.	
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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
CMA Dishmachine	Chlorine	100							

Equipment Temperature			
Description	Temperature (Fahrenheit)		
· · · · · · · · · · · · · · · · · · ·	35		
CoolMan Prep Table RIC	33		
Traulsen RIF	14		
Kratos Prep Table RIC	34		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cold Holding	40
Shrimp	Cold Holding	39
Steak	Cold Holding	38
Pork	Cold Holding	40
Squid	Cold Holding	38
Clam Meat	Cold Holding	38
Broccoli	Cold Holding	42
Rice	Cooling	100
Red Curry	Thawing	40
Spring Roll Mix (In prep)	Cold Holding	50
Lebanon Fried Rice with Sausage	Cooking	170
White Rice	Hot Holding	188
Pineapple Chicken Fried Rice	Cooking	200
Lettuce Mix	Cold Holding	40
Chicken Broth	Hot Holding	168

Observed	Violations	
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Total # 3

Repeated # ()

37: Small bowl of rice cooling in ATOSA RIC covered with towel

42: Small metal pans stacked wet on metal shelf above drain board of three comp sink

45: Cutting boards on prep table RIC grooved and stained

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bangkok Pad Thai

Establishment Number : 605305712

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Establishment has employee illness policy

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:

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: See 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.
- 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: See temps

17: (NO) No TCS foods reheated during inspection.

18: See temps; small bowl of rice cooling in ATOSA RIC temped at 100 degrees being used for immediate service of fried rice dishes

- 19: See temps
- 20: See temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NO) Time as a public health control is not being used during the inspection.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

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.

Establishment Information

Establishment Name: Bangkok Pad Thai Establishment Number: 605305712

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Bangkok Pad Thai Establishment Number # 605305712

Water	Source:	City
Food	Source:	Restaurant Depot Eagle Food
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

Additional Comments