

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: THAI SAWATDEE

Establishment ID: 3034012334

Location Address: 5232 ROBINHOOD VILLAGE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 23 / 2014 Status Code: U

Zip: 27106

County: 34 Forsyth

Time In: 01 : 00 am Time Out: 04 : 25 pm

Permittee: THAI SAWATDEE LLC

Total Time: 3 hrs 25 minutes

Telephone: (336) 725-1332

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	<input type="checkbox"/>	<input type="checkbox"/>		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>		
Total Deductions:										8.5	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012334

Location Address: 5232 ROBINHOOD VILLAGE

☒ Inspection ☐ Re-Inspection Date: 10/23/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: T

County: 34 Forsyth Zip: 27106

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: vhong@hotmail.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: THAI SAWATDEE LLC

Email 3:

Telephone: (336) 725-1332

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tofu	Cooling	76	Rice	Hot hold	145			
Noodles	Reach in	44	Chicken	Cooler drawers	45			
Tomatoes	Make top unit	40	Fried chicken	Cooler drawers	43			
Cabbage	Make top	39	Noodles	Walk in cooler	43			
Cooked	Reach in	54	Soup	Final cook	178			
Raw beef	Reach in	40	Salad	Upright refrigerator	46			
Green curry	Cooler drawers	39	Hot water	3 compartment sink	137			
Soup	Cooler drawers	40	Sanitizer	3 compartment sink quat	200			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.12 Certified Food Protection Manager - C - 0 pts. - PIC present does not have food protection manager certification. PIC shall have ANSI accredited food protection manager certification and must be present during all hours of operation.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - . 0 pts. - One employee beverage observed on utensil drying rack. Although beverage was on lower shelf it must also have a lid and a straw at all times. It should also be stored in a location that will prevent contamination. Beverage was removed.
- 6 2-301.12 Cleaning Procedure - P - Several employees observed not washing their hands properly. Some washed under cold water and some washed for less than 10 seconds. Food employees shall wash hands by rinsing under warm water, applying cleaning compound, rubbing for 10 to 15 minutes, rinse under warm water, and thoroughly drying hands. // 2-301.14 When to Wash - P - Employees observed recontaminating hands by closing the handwashing sink handles with their bare hands. Employees shall use a barrier such as a paper towel to close hand washing sink handles to ensure that recontamination of hands does not occur. CDI- All employees were brought together to see how to properly wash their hands. Employees rewashed hands properly.

Person in Charge (Print & Sign): Vandy First Hong Last

Regulatory Authority (Print & Sign): Wendy First Grijalva Last

*[Signature]*  
*[Signature]*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 8 6-301.14 Handwashing Signage - C - Employee hand washing signs are only located at one sink. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. PIC received handwashing signs. PIC received handwashing signs. // 5-202.12 Handwashing Sinks, Installation - PF - Handwashing faucet in women's restroom are self closing and do not last for 15 seconds. All self closing or slow closing faucets shall provide running water for 15 seconds. / No items on transitional permit were repaired. Continue to work on all items on transitional permit. Establishment has 180 days from issuance of permit to complete all items on transitional addendum.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts. - Chicken was stored above the beef in the two door freezer. Foods that are frozen shall be stored according to final cook temperature when removed from their original packaging. CDI- Foods were stored according to final cook temperature. / Two pans of curry were uncovered in walk in cooler. All foods unless cooling shall be covered at all times.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - At time of inspection sanitizing vat did not register on test strips. The tube dispensing the sanitizer was not properly submerged into the chemical causing no sanitizer in vat. Ensure that sanitizer is properly dispensing at all times. Monitor sanitizer with test strips. / Bleach sanitizer was not at proper concentration. Sanitizer was properly set up to read 50 ppm. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Slicer used yesterday was visibly soiled with food debris. Slicers should be clean and properly sanitized after no longer using it. Can opener, ice scoop and holder, and ice bucket were also soiled. CDI- All items were cleaned and sanitized.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - A container of fried chicken read 54 and was sitting on make unit cutting board. Chicken was prepared on 10/22/2014. One container of chicken read 48F prepared at 11am on 10/22/2014. It was placed in walk in cooler for rapid cool down. All foods shall be maintained at 45F or below. Monitor temperature of all cold held foods. Do not leave any food out at room temperature. CDI- Fried chicken was discarded.
- 31 3-501.15 Cooling Methods - PF - Tofu and several containers of packaged pasta were not being cooled properly. Although the Tofu and pasta were within time and temperature parameters it cooling at room temperature. Active cooling shall begin when food reaches 135F, loosely or completely uncovered, and shall be placed in rapid cooling equipment such as a walk in cooler. Monitor all cooling to ensure that items are being properly cooled.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts. - Two containers (salt and sugar) on cook line were not labeled. All other 9 containers holding other ingredients were labeled. Ensure that all working containers are labeled with common name.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Food for employees stored in walk in cooler mixed with food for establishment. Food for employee stored on make unit and on carts. A customer ice cream container stored in freezer. All foods that are not for the daily use of the establishment shall be stored in a manner to prevent contamination. Store employee foods on lower shelf away from any foods for the restaurant. //
- 3-305.12 Food Storage, Prohibited Areas - C - Flour and rice were stored under the sewage line of the preparation sink. Food shall not be stored under sewage lines. CDI- Items were moved.



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- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts. - One waitress observed placing rice on plate without an effective hair restraint. Waitress shall wear an effective hair restraints if working with food, equipment, linen, or single service items.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop was stored in a soiled container. Ice bucket stored so that lip of container touched the wall. In use utensils shall in a clean location. Ensure that the scoop holder is maintained clean. Store the ice bucket facing down so that it does not come in contact with wall.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts. -Upon arrival slicer was stored on the floor. All equipment shall be stored at least 6 inches off the floor. Slicer was moved to lower portion of preparation table.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Upright Delfield refrigerator is reading an air temperature of 49F. Salads read 47F. Unit is also leaking. Repair refrigerator so that all foods are maintained at 45F or below. Do not store any potentially hazardous foods until unit is repaired. / Continue to work on all equipment items in transitional addendum. Establishment has 180 days from issuance of permit to complete all items on transitional addendum.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C - 0 pts. - Data plate missing at the dish machine. Contact company for new data plate.
- 47 4-602.13 Nonfood Contact Surfaces - C -0 pts - Shelving of walk in cooler has food debris build up. Clean as often as necessary.
- 52 5-501.114 Using Drain Plugs - C - 0 pts. - Drain plug missing from dumpster. A drain plug is required in dumpster at all times. Continue to work on all items on transitional permit. Establishment has 180 days from issuance of permit to complete all items on transitional addendum.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Floor cleaning needed under preparation tables and under shelving in walk in cooler. Minor wall cleaning needed throughout establishment. / No items on transitional permit were repaired. Continue to work on all items on transitional permit. Establishment has 180 days from issuance of permit to complete all items on transitional addendum. //6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Cove base required at the bottom of domestic cabinet and restroom. No items on transitional permit were repaired. Continue to work on all items on transitional permit. Establishment has 180 days from issuance of permit to complete all items on transitional addendum.
- 54 6-303.11 Intensity-Lighting - C - Lighting at grill line (20-33 fc), restroom commodes (9-15 fc), and make unit on left (24 fc) are low. Lighting shall be at least 50 foot candles where food is prepared and 10 foot candles at commodes and handsinks in the restroom. / No items on transitional permit were repaired. Continue to work on all items on transitional permit. Establishment has 180 days from issuance of permit to complete all items on transitional addendum. // 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Some employee food stored throughout the restaurant on a cart and on top of make unit. An area designated for employees to eat, drink, and use tobacco shall be located so that food , equipment, linens, and single service items are protected from contamination.



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