



# State of New York County of Broome Government Offices

## Broome County Health Department • Environmental Health

Jason T. Garnar, County Executive • Rebecca A. Kaufman, MS, Director of Public Health

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### SUMMAERY OF VIOLATION

July 22, 2019

Dear Mr. Homsombat:

During a Health Department inspections on **06/26/19, 12/10/18 and 11/28/18** at the **Thai Basil Restaurant** located at 29 Washington Avenue Endicott, NY by the Broome County Health Department, it has been determined that you are in violation of one or more provisions of the New York State Public Health Law, the Broome County Sanitary Code or the New York State Sanitary Code.

<b>CODE VIOLATION</b>	<b>VIOLATION and DATE</b>	<b>MAXIMUM FINE</b>
New York State Sanitary Code Section 14-1.110(d)	Non-food-contact surfaces of equipment not kept clean. (6/26/19, 11/28/18)	\$500.00/day
New York State Sanitary Code Section 14-1.170	Floors in various locations of the facility not kept clean and in good repair. (6/26/19, 12/10/18, 11/28/18)	\$500.00/day
New York State Sanitary Code Section 14-1.113(a)	Dishwasher not operated in accordance with manufacturers' instructions. (6/26/19, 11/28/18)	\$500.00/day
New York State Sanitary Code Section 14-1.143(c)	Soap and/or paper towels not provided at hand wash station. (6/26/19, 11/28/18)	\$500.00/day
New York State Sanitary Code Section 14-1.160	Premises not free from insects. (6/26/19, 12/10/18, 11/28/18)	\$500.00/day

The operator admitted to said violations, corrected the violations and paid a fine of \$600.00.

ESTABLISHMENT NAME: Thai Basil Burt. OPERATOR'S NAME: Thai Basil LLC  
Address: T/VIC 79 Washington Ave. County: Broome Zip Code: 13760

FACILITY CODE: 03-ANT9 TIME BEGAN: 1:30 TIME END: 2:00

Office Code: 03 Operation ID:                      Month: 06 Day: 26 Year: 19 Capacity:                       
Date of Service: 06 26 19 HCS ID:                      Time spent conducting service: 01 00  
hr hr min min

Service Type:  
INSPECTION  PRE-OPERATIONAL  COMPLAINT  FIELD VISIT  LHD/HIN  NYSDOH   
REINSPECTION  HACCP ONLY  INCIDENT  ILLNESS

1A	1B	1C	1D	1E	1F	1G	1H	2A	2B	2C	2D	2E	3A	3B	3C	4A	4B	4C
5A	5B	5C	5D	5E	6A	6B	7A	7B	7C	7D	7E	7F	7G	7H				
8A	8B	8C	8D	8E	8F	8G	9A	9B	9C	9D	10A	10B	11A	11B	11C	11D		
12A	12B	12C	12D	12E	13A	13B	14A	14B	14C	15A	15B	15C	15D	16				

Number of Red Violations Found: 00 Total Red Violations Not Corrected: 00 Number of Blue Violations Found: 06 Reinspection Required:  Yes  No

Item Number	Corrections/Violations
14a	live and dead roaches seen
11a	max temp. in low temp. dishwasher 110°F, manufacturer requires 120°F min, no chlorine test papers to test sanitizer in low temp. dishwasher
11d	areas of cooking units unclean, i.e. → woks stove, w. burner gas stove, deep fryer, microwave
9e	no thermometer in sliding glass door cooler
15a	floor under some equipment unclean
12e	no soap or paper towels for hand washing or hand drying in kitchen
15a	floor covering in areas of walk-in cooler work, buildups on metal kitchen door

SIGNATURE OF INSPECTOR: M. Mancini

RECEIVED BY (SIGNATURE): X Brigua





ESTABLISHMENT NAME: Thai Best OPERATOR'S NAME: \_\_\_\_\_  
Address: T/V/C 29 Washington Ave County: Broome Zip Code: 13760

FACILITY CODE: 03-ANZ9 TIME BEGAN: 1:00 TIME END: 3:30 page 1 of 3

Office Code: 03 Operation ID: 298367 Month: 11 Day: 28 Year: 18 Capacity: \_\_\_\_\_  
Date of Service: \_\_\_\_\_

Service Type: INSPECTION  PRE-OPERATIONAL  COMPLAINT  FIELD VISIT  LHD/HIN  NYSDOH   
REINSPECTION  HACCP ONLY  INCIDENT  ILLNESS  HCS ID: MJL05 Time spent conducting service: 02 hr 30 min

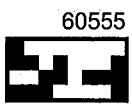
1A	1B	1C	1D	1E	1F	1G	1H	2A	2B	2C	2D	2E	3A	3B	3C	4A	4B	4C
5A	5B	5C	5D	5E	6A	6B	7A	7B	7C	7D	7E	7F	7G	7H				
8A	8B	8C	8D	8E	8F	8G	9A	9B	9C	9D	10A	10B	11A	11B	11C	11D		
12A	12B	12C	12D	12E	13A	13B	14A	14B	14C	15A	15B	15C	15D	16				

Number of Red Violations Found: 034 Total Red Violations Not Corrected: 00 Number of Blue Violations Found: 123 Reinspection Required:  Yes  No

Item Number	Corrections/Violations
1H	Approximately 2 dozen whole tomatoes in walk-in cooler observed rotten moldy - corrected: voluntarily discarded by operator
2A 11C	Prep table previously used for preparing raw chicken cleaned with a wet rag only by operator, no sanitizing or washing after prep. - corrected: surface washed and sanitized
3B	Food worker observed washing hands without soap or paper towels after handling raw chicken and before continuing food prep. of raw chicken. - corrected: education provided, worker properly washed hands
5C	Approximately 2 dozen intact shell eggs observed stored on hot water heater with a temperature reading of 68°F for more than 2 hrs - corrected: voluntarily discarded by operator
5E	Walk-in cooler fan not operating, per operator, since 11/27/18 6 containers of Amerthoa Pesto Sauce observed at 50°F, 4 gallons of sprouts in water at 49°F, blocks of soy in water at 49°F, 300 intact shell eggs observed at 48°F. - corrected: voluntarily discarded by operator

SIGNATURE OF INSPECTOR: Matthew Jones

RECEIVED BY (SIGNATURE): Santhony H.



NAME OF FACILITY <i>Thai Best</i>		NAME OF INDIVIDUAL RECEIVING REPORT		Page <u>2</u> of <u>3</u>	
SAMPLES: Type and Number		INSPECTION DATE	MO. DAY YR.	INSPECTION TIME	START FINISH
			<u>11</u> <u>28</u> <u>18</u>		<u>07</u> <u>00</u> <u>03</u> <u>30</u>
TYPE OF FACILITY <i>Restaurant</i>					

**PART 1: CRITICAL ITEMS**

These items relate directly to factors that lead to injury and illness. These items must be corrected immediately.

ITEM	DESCRIPTION OF VIOLATION
11D	Dishwasher interior and exterior unclean
	* Rice cooker exterior with carbon and food buildup
	* Prep table by stove unclean
	- Grease, food, debris accumulation on cook stove
	* Carbon buildup on range
14A	Cockroaches observed, dead and alive, on floor, behind equipment, in under counter

**PART 2: SANITATION, OPERATION AND MAINTENANCE ITEMS**

These items are to be corrected by the next inspection or as stated.

ITEM	DESCRIPTION OF VIOLATION
8A	Open boxes/containers of disposable utensils & cups in cupboards with cockroaches (dead) observed inside.
	- Buckets of rice sticks in water stored on floor under 3 bay sink
	* Various foods stored on floor of walk-in cooler
8B	Knife stored in between prep cooler and prep table
10A	Plastic component of interior ice machine broken, covered in tape
10B	Walk in cooler door does not close sufficiently
11A	No sanitizer in bucket for dishwasher
11B	Dirty wiping rags not stored in sanitizing solution in various areas of kitchen.
12C	3 Bay sink faucet unable to reach right and left basins
	* Sewage smell from grease trap
17E	Paper towels not available at handwash station

**REMARKS: GENERAL, NON-VIOLATION COMMENTS**

Cabinets throughout kitchen and in standup freezer.

15A - Floors unclean under equip in kitchen

- Wall damaged behind dishwasher
- Sheet rock/dry wall missing along section of wall by walk stove
- Walk-in cooler floor tiles damaged, unclean

INSPECTION BY: (Signature)

*[Signature]*

REPORT RECEIVED BY: (Signature)

*San Phanang H*

DATE:

*station*

