



1525 Blue Spruce Dr.  
Fort Collins, CO 80524

Time In: 03:30 PM

Time Out: 06:00 PM

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SAIGON GRILL		OWNER: KHA HOM INC
ADDRESS: 1120 S College Ave Fort Collins CO 80524-3715		
DATE: 12/14/2023		INSPECTION TYPE: Re-Inspection
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
Compliance status to be designated as IN, OUT, NA, NO for each numbered item		
IN= in compliance    OUT= not in compliance    NO= not observed    NA= not applicable    COS=Corrected on Site    R=Repeat violation		
<b>Compliance Status</b>		<b>COS    R</b>
<b>Supervision</b>		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
<b>Employee Health</b>		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>		
8	N/O	Hands clean & properly washed
9	IN	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
<b>Protection from Contamination</b>		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18	IN	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	IN	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	N/A	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	OUT	Compliance with variance/ specialized process/ HACCP



Facility Name: SAIGON GRILL

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
<b>Safe Food and Water</b>				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/A	Approved thawing methods used		
36	IN	Thermometer provided & accurate		
<b>Food Identification</b>				
37	IN	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38	IN	Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
43	OUT	In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement	Embargo Notice	

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

**Observed Violations (See additional pages if necessary)**

**2. Certified Food Protection Manager**

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: It is required that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service is a certified food protection manager. A copy of certification must be available on site for review.

For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/health/safety-s>

**15. Food separated and protected**

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: A bag of thawing chicken observed in a plastic bag stored directly on cooked and sealed beef in the walk in cooler.

Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

**20. Proper cooling time and temperature**

This is a Priority item

3-501.14 - Cooling (P)

Observation: Crab cream cheese 46F and cooked noodles 46F made this morning never cooled to 41F.

Foods that are made from ingredients that are at room temperature must be quickly cooled to 41 F within 4 hours to prevent the growth of microorganisms. Recommend pre-chilling ingredients prior to assembly.

**22. Proper cold holding temperatures**

This is a Priority item

3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Cut cabbage 54F and bean sprouts 54F found improperly cold holding on the serving line.

Ice was added at time of inspection.

The walk in cooler measured with an ambient temperature of 46F. Foods that measured at or above 46F for more than 4 hours were discarded. The following foods found improperly cold holding: bean sprouts 48F, mung beans 48F, sliced pork 48F, beef flank 47F, anchovy pork roll 47F, cooked brisket 47F, sliced brisket 51F, cooked chicken 46F, package of cream cheese 46F, packaged rice noodles 48F, wonton wrappers 49F, cooked egg 48F, bamboo shoots 46F, cooked shrimp 51F, cut cabbage 49F, rehydrating noodles 46-52F, fried chicken 49F, egg rolls 51F, rice noodles 47F, wontons 51F, cooked onion soup 48F, wide Thai noodles 48F, tofu 45F, and closed containers of milk 47F.

Management stated their technician has been contacted and will be here in the morning to make repairs to the walk in cooler. All potentially hazardous foods were either discarded or moved to another cooler at time

**Observed Violations (See additional pages if necessary)**

of inspection. A follow up will be conducted to ensure the walk in cooler has been repaired.

**23. Proper date marking and disposition**

This is a Priority Foundation item

3-501.17 - Ready-to-Eat TCS Food, Date Marking (Pf)

Observation: A container of opened milk in the bar cooler found without a date mark, indicating when the product was opened. Ready-to-eat foods that are held refrigerated for more than 24 hours must be clearly marked with the date the product packaging is opened or the date the product is made. These foods must be consumed, sold, served or discarded within 7 days to control exposure to *Listeria monocytogenes* bacteria.

**29. Compliance with variance/ specialized process/ HACCP**

This is a Priority item

3-502.12 - Reduced Oxygen Packaging, Criteria (P)

Observation: Bags of cooked beef found in vacuum sealed bags. Packages were placed in a bin dated 12/13. No packages were marked with the time the products were placed in reduced oxygen packaging. - Foods processed and packaged using Reduced Oxygen Packaging (ROP) methods without a HACCP plan must have product packaging opened within 48 hours after packaging. Product must be labeled with the time and date the product was placed in the bag.

(Repeat)

**43. In-use utensils; properly stored**

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: A plastic scoop observed submerged in a large container of soy sauce on the cookline.

Discontinue using bowls or cups to scoop and dispense foods. Provide and use food scoops equipped with handles to dispense foods. Store scoops with handles extended out of product.

General Comments
<p><b>GENERAL COMMENTS</b></p> <p>A re-inspection was conducted today with the following noted:</p> <p>Hand sinks found stocked with running hot and cold water, soap and paper towels Sanitizers measured at proper concentrations Management was unable to provide monetary value for discarded products</p>

General Comments			
VOLUNTARY CONDEMNATION			
Disposed Items	Disposal Method	Value	Comments
bean sprouts, mung beans, sliced pork, beef flank, anchovy pork roll, cooked brisket, sliced brisket, cooked chicken, cooked egg, bamboo shoots, cooked shrimp, cut cabbage, rehydrating noodles (thin + wide), fried chicken, egg			