



1525 Blue Spruce Dr.  
Fort Collins, CO 80524

Time In: 11:30 AM
Time Out: 01:30 PM

### FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SAIGON GRILL		OWNER: KHA HOM INC
ADDRESS: 1120 S College Ave Fort Collins CO 80524-3715		
DATE: 01/04/2024		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</b> <b>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	OUT	Hands clean & properly washed
9	OUT	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	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	IN	Food separated and protected
16	OUT	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	IN	Proper cooling time and temperature
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25	N/A	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26	IN	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27	N/A	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29	N/A	Compliance with variance/ specialized process/ HACCP

Facility Name: SAIGON GRILL

<b>GOOD RETAIL PRACTICES</b>				
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	
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<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/O	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	OUT	Thermometer provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		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		X
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: Closed

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: A certified food-protection manager certificate expired 1/1/24. A current certified food protection manager is required

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

Correct by 01/31/2024 (Repeat)

**8. Hands clean and properly washed**

This is a Priority item

2-301.14 - When to Wash (P)

This is a Priority Foundation item

2-301.15 - Where to Wash (Pf)

Observation: The prep cook/dishwasher was observed handling a bin that had been in a trash can, filling it with dirty dishes. She changed her gloves and prepped food for the restaurant.

-> Hands must be washed after handling soiled dishes, utensils and equipment and before handling clean items to prevent cross contamination.

-> Thoroughly wash hands after any activity that can contaminate hands such as cleaning tasks, taking out trash, mopping or sweeping floors.

Server observed exiting restroom and going to the server station and putting on clean gloves found in apron pocket.

-> Thoroughly wash hands in restroom and again upon returning to work station to conduct food preparation or service of food or beverages.

Both a line cook and prep cook were observed washing hands in the center compartment of the 3 compartment sink. One used soap from the nearby handsink, the other used the quaternary ammonia sanitizer and then rinsed hands.

-> To help prevent cross contamination discontinue washing hands in warewashing sinks and/or food preparation sinks. Wash hands at designated handwashing sinks only.

**9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed**

This is a Priority item

3-301.11 (B) - Preventing Contamination from Hands, Ready-To-Eat foods (P)

Observation: Pieces of bread for a sandwich were removed from the microwave with a bare hand. Gloves must be worn with food that are not cooked and are ready-to-eat, like bread

-> Bare hand contact with ready-to-eat foods is not allowed. Use tongs, other utensils, deli papers or gloves to assemble or serve ready-to-eat foods.

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

**10. Adequate handwashing sinks properly supplied and accessible**

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

Observation: The handwashing sink by the automatic dishwasher and prep area was in excess of 120 F and unusable for any reasonable length of time for proper hand washing. Please adjust sink so that staff can properly wash their hands providing both hot and cold water

-> Handwashing sinks must be kept accessible for use at all times. Water temperatures above 120 F can cause scalding burns.

(Repeat)

**16. Food contact surfaces; cleaned and sanitized**

This is a Priority item

4-702.11 - Before Use After Cleaning (P)

Observation: Raw meat was observed being prepared in the wash compartment of the 3-compartment sink. No further cleaning was observed. This procedure requires that the sink be sanitized after prep occurs.

- > Discontinue washing and/or preparing food in the 3-compartment warewashing sink. Use the provided food preparation sink. Limit use of the 3-compartment sink to warewashing only.

**22. Proper cold holding temperatures**

This is a Priority item

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

Observation: Shredded cabbage (51 F) and bean sprouts (48) used to garnish Pho were found improperly cold holding in the 38F cold-holding unit.

Rehydrated noodles in a bucket next to the make-table cooler were found between 46-52 depending upon location in the bucket.

-> Cold hold foods below 41 F to prevent the growth of microorganisms.

Correct by 01/05/2024

**28. Toxic substances properly identified, stored, and used**

This is a Priority Foundation item

7-102.11 - Common Name - Working Containers (Pf)

Observation: An unlabeled bottle of a yellow substance was found next to the dish machine.

-> Label containers of chemicals and toxics so contents of the container can be easily identified to help prevent misuse.

**36. Thermometer provided and accurate**

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

This is a Priority Foundation item  
4-203.11 - Temperature Measuring Devices, Food - Accuracy (Pf)

Observation: Thermometer used in the kitchen could not be properly calibrated. It is a digital food probe thermometer that appears to need to have the batteries replaced.

-> Maintain thermometers calibrated to read 32 F (+/- 2 F) in ice bath. Check calibration frequently. Keep thermometers calibrated so food temperatures can be accurately monitored. Please change batteries or replace thermometer

Correct by 01/05/2024

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

This is a Core item  
3-304.12 - In-Use Utensils, Between-Use Storage

Observation: The rice scoops were stored in water that 110F, next to the rice cooker.

-> Store food dispensing utensils in hot water greater than 135 F.

Correct by 01/05/2024 (Repeat)

General Comments

**GENERAL COMMENTS**

Inspection with risk index rating >110 point/establishment must close?.Based on the inspection findings on this date this establishment's retail food license is summarily suspended in accordance with CRS 25-4-1611.5(9)(c) and the facility is hereby ordered to cease all food preparation and to close. The license suspension is to remain in effect until the violations and public health concerns identified in the inspection have been corrected or adequately addressed and approval to reopen has been granted by the Department. A NOTIFICATION OF IMMEDIATE CLOSURE DUE TO IMMINENT HEALTH HAZARD was issued at the time of this inspection. The establishment has complied with the order to close.

NOTIFICATION OF POTENTIAL FINES/CLOSURE -The facility has failed to meet basic food safety standards during this and past inspections. Please be advised, failure to improve the outcome of future inspections may result in license suspension, closure and assessment of civil penalties of up to \$1000. You are hereby notified of the grievance process in accordance with CRS 25-4-1609.5. If you believe the Department is taking regulatory action outside the scope of its authority a written grievance may be filed with the Department within 30 days of this inspection.

The establishment must complete the following before re-opening:

Staff training covering hygienic practices proper hand washing and proper glove use with ready-to-eat foods.

Register for Certified Food Protection Manager training.

Provide food probe thermometer

Fix hand sink in warewashing/prep area so employees don't wash their hands in the 3-compartment sink.

Thoroughly wash, rinse and sanitize the 3 compartment sink

Use temperature logs to track temperatures in the walk-in cooler and rehydrated noodles.

Contact Dept. once the above items have been completed for a follow up inspection. Establishment is not approved to operate until a follow up inspection has been completed.

General Comments

**VOLUNTARY CONDEMNATION**

Disposed Items	Disposal Method	Value	Comments
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