



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 01:30 PM
Time Out: 03:00 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SAIGON GRILL		OWNER: KHA HOM INC
ADDRESS: 1120 S College Ave Fort Collins CO 80524-3715		
DATE: 02/06/2024		INSPECTION TYPE: Re-Inspection
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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		
Compliance Status		COS R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
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
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	IN	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
Approved Source		
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
Protection from Contamination		
15	IN	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
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	IN	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	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 not in compliance					
COS= Corrected on Site R= Repeat Violation					
Compliance Status				COS	R
Safe Food and Water					
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			
Food Temperature Control					
33	OUT	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		Thermometer provided & accurate			
Food Identification					
37		Food properly labeled; original container			
Prevention of Food Contamination					
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			
Proper Use of Utensils					
43		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			
Utensils, Equipment and Vending					
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			
Physical Facilities					
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			
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	

Inspection Result: Pass

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: Person in charge has completed the training but needs to take and pass the exam to be a certified food protection manager.

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

Correct by 05/01/2024

33. Proper cooling methods used; adequate equipment for temperature control

This is a Priority Foundation item

3-501.15 (A) - Cooling Methods (Pf)

Observation: A pan of cooked chicken breasts prepared approximately 45 minutes prior to the inspection was found covered. Chicken breast temps ranged from 53F-85F Lid was removed to allow breasts to rapidly cool to 70 F in 2 hours and from 70F to 41F or less in 4 hours.

Curry sauce in a deeply filled container in the food preparation cooler found with temps around 130F. Asked team to put in a shallow pan to quickly cool in the walk-in cooler. Make table coolers are not designed to quickly cool foods. Other techniques are ice baths or ice wands.

-> Cool foods in a refrigerator, in uncovered, shallow metal pans that are no more than two- to three-inches deep. Once products are less than 41 F the food can be transferred to bulk containers and stored covered. Use a food thermometer to verify foods are less than 41 F prior to covering for storage.,

-> Covers were removed from containers to allow for rapid cooling.

-> Do not cool foods in large, deep containers.

-> Foods were placed into shallow pans and put into the refrigerator uncovered to quickly cool back to 41 F.

-> For a printable Cooling Requirements poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-requirements.pdf>

-> For a printable proper Cooling Methods poster please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-cooling-methods.pdf>

General Comments

GENERAL COMMENTS

A reinspection of Saigon Grill was conducted today with the following observations made:

Good date marking

Good cold-holding. Logs to track food temperatures have been implemented.

Sanitizer concentrations were good both in the dish machine and in the sanitizer buckets used in the kitchen and dining room.

Kitchen is clean and organized

Raw foods were properly separated from cooked foods and stored by cook temperature.

For an infographic on Colorado Retail Food Enforcement and inspection rating process in English please visit: https://drive.google.com/file/d/11R2_tHjD2PTMQpB1lZTpSDSenZh4R1ZF/view

For an infographic on Colorado Retail Food Enforcement and inspection rating process in Spanish please visit: <https://drive.google.com/file/d/1oVxhvy6o-RF1OPkTxRSq6l7b5-dhtZID/view>

NOTIFICATION OF POTENTIAL FINES/CLOSURE -The facility has failed to meet basic food safety standards during 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.

Facility Name: SAIGON GRILL

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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