



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 12:15 PM

Time Out: 02:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SAIGON GRILL		OWNER: KHA HOM INC	
ADDRESS: 1120 S College Ave Fort Collins CO 80524-3715			
DATE: 11/30/2023		INSPECTION TYPE: Routine	
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
Supervision			R
1	IN	Person in charge present, demonstrates knowledge, and performs duties	
2	OUT	Certified Food Protection Manager	
Employee Health			
3	OUT	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	N/O	Hands clean & properly washed	
9	N/O	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed	
10	OUT	Adequate handwashing sinks properly supplied and accessible	X
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	OUT	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	N/O	Proper cooking time & Temperatures	
19	N/O	Proper reheating procedures for hot holding	
20	OUT	Proper cooling time and temperature	
21	OUT	Proper hot holding temperatures	X
22	OUT	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	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 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		Water and ice from approved source			
32	N/A	Variance obtained for specialized processing methods			
Food Temperature Control					
33		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		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	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			
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: 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: For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/>

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: There is no documentation that employees have been informed of their responsibility to report illness to management.

Employees are required to report illnesses to management.

Establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

For a sample Employee Illness Policy Contract please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-202.12 (A) - Handwashing Sink, Installation- Minimum Temperature (Pf)

Observation: The cold water line was turned off at the hand sink at the beginning of the serving line at the start of the inspection. A red bowl found stored in the hand sink next to the dish machine. The hand sink in the women's restroom measured with a maximum temperature of 64F.

Handwashing sinks must be kept accessible for use at all times. Do not place or store items in, on, or in front of handwashing sinks. Hot water supplied to handwashing sinks must be at least 100 F. Adjust water heating system to provide the required 100 F water at the handwashing sinks.

Correct by 11/30/2023 (Repeat)

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 bucket of raw chicken was observed stored above a container of sauce 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.

Observed Violations (See additional pages if necessary)

20. Proper cooling time and temperature

This is a Priority item

3-501.14 - Cooling (P)

Observation: 2 large pieces of cooked brisket 42-46F cooked last night found improperly cooled in the walk in cooler.

- Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to prevent the growth of microorganisms.

21. Proper hot holding temperatures

This is a Priority item

3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: Fried rice 104F found improperly hot holding in a rice warmer. Staff stated rice is cooked and vegetables are added before being placed in the rice warmer.

- Foods were reheated to greater than 165 F as requested.,Hot hold foods above 135F to prevent the growth of microorganisms.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item

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

Observation: Cut bean sprouts in water 57F found improperly cold holding on the serving line. Ice was added at time of inspection.

Add ice. Food containers must be submerged down into ice if products are to be kept at less than 41 F. If ice baths can not hold foods at less than 41 F, commercial refrigeration must be provided.

29. Compliance with variance/ specialized process/ HACCP

This is a Priority item

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

Observation: Bags of cooked pork and beef found in vacuum sealed bags. Manager stated foods were placed in bags last night. No packages were marked with the date or time 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.

Observed Violations <i>(See additional pages if necessary)</i>
<p>43. In-use utensils; properly stored</p> <p>This is a Core item</p> <p>3-304.12 - In-Use Utensils, Between-Use Storage</p> <p>Observation: Utensils stored in water at 124F. Unit was turned up to heat water up to 135F.</p> <p>- Store food utensils in the food with handles extended out of the food product, in hot water greater than 135 F, in running drained water, or clean and dry.</p>

General Comments
<p>GENERAL COMMENTS</p> <p>An inspection was conducted today with the following noted:</p> <p>Good glove and utensil use to prevent bare hand contact with ready to eat foods observed</p> <p>Sanitizers found at proper concentrations</p> <p>Cold holding equipment found properly adjusted and maintained</p>

General Comments

VOLUNTARY CONDEMNATION

Disposed Items

Disposal Method

Value	Comments
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