



Time In: 11:30 AM
Time Out: 01:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SAIGON GRILL		OWNER: KHA HOM INC
ADDRESS: 1120 S College Ave Fort Collins CO 80524-3715		
DATE: 06/03/2024		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 R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	IN	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	N/O	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	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	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	OUT	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	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	Compliance with variance/ specialized process/ HACCP

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. *Required COS = corrected on site R = repeat violation				
No.	Status	Compliance Check	COS	R
Safe Food and Water				
30	IN	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	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		Thermometer provided and accurate		
Food Identification				
37	OUT	Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39		Contamination prevented during food preparation, storage and display		
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45	OUT	Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and cleaned		
56		Adequate ventilation and lighting; designated areas used		

Inspection Result: Pass

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

<https://inspections.myhealthdepartment.com/larimer-county-health>

Observations:

15. Food separated and protected:

Observation: A lidded container of raw shrimp was found over a lidded container of noodles in the make table cooler in front of the woks. Cooler was rearranged at the time of inspection to make sure that raw items are stored below items that are ready to eat or are cooked at a lower temperature. **(Corrected on Site)**

This is a Priority item 3-302.11(A)(1)-(2) - Raw Animal Food Separation, Packaging, and Segregation (P)

22. Proper cold holding temperatures:

Observation: Bean sprouts were found at 47F. The cooler had an ambient temperature of 47-49, even after adjustment. Person-in-charge decided to move the bean sprouts to a different cooler that was properly cold holding at 41F and below.

Rehydrating noodles in a bucket next to the sliced meats for Pho, were found at 50 F. Noodles had water added to them at approximately 11 am. Large quantities of ice were added (several scoops), temperature of noodles dropped quickly with stirring to 41F and below.

Adjust/repair refrigeration equipment to maintain foods at less than 41 F.

Use refrigeration when possible to ensure proper cold holding at or below 41F

Add lots of ice and check temperatures to ensure proper temperatures of 41F and below

(Corrected on Site)

This is a Priority item 3-501.16 (A)(2) - TCS Food, Cold Holding (P)

23. Proper date marking and disposition:

Observation: Cooked noodles, cooked shrimp, fried spring rolls, cooked brisket and cooked eggs without proper date marking. Person in charge indicated that items were made over the weekend.

-> Proper date marking is day of preparation (Day 1) + 6 additional days = 7 day total hold time.

-> 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, cooked, rehydrated. These foods must be consumed, sold, served or discarded within 7 days to control exposure to *Listeria monocytogenes* bacteria. **(Corrected on Site)**

This is a Priority Foundation item 3-501.17 - Ready-To-Eat TCS Food, Date Marking (Pf)

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

Observation: Disinfecting wipes, requiring a rinse step, were found on a storage

shelf in the back corner of the kitchen. When asked, person in charge stated that they are used to clean the stainless steel. Only food grade sanitizers should be used on kitchen surfaces to prevent leaving toxic residues.

Disinfecting wipes were relocated to the restroom at the time of inspection.

-> Containers were relocated at time of inspection.

-> Poisonous or toxic materials can not be used in a way that may contaminate food and food contact surfaces. Use according to manufacturer label directions. **(Corrected on Site)**

This is a Priority Foundation item 7-202.11 - Restriction-Presence and Use (Pf)

37. Food properly labeled; original container:

Observation: On March 16, 2023 the State of Colorado changed to the 2022 FDA Food Code. This change required that patrons be notified in writing of potential allergens. To find information about this change visit:

<https://www.larimer.gov/health/environmental-health/food-safety-program/retail-food-establishment-regulation->

https://www.larimer.gov/sites/default/files/uploads/2024/final_foodallergen_021324_0.pdf

-> Consumers were not notified of presence of major food allergens in unpackaged foods as required by the code. **Correct by 07/03/2024**

This is a Core item 3-602.12(C) - Major Food Allergens as an Ingredient in Unpackaged Food (C)

45. Single Use/ single-service articles: properly stored and used:

Observation: Restaurant uses soy sauce buckets to store cooked brisket and rehydrating noodles and a plastic garlic tub to store lemongrass sauce.

-> Discontinue reusing old food containers for food storage. Provide and use food grade storage containers designed for multiple uses and repeated washing and sanitizing. **Correct by 07/03/2024**

This is a Core item 4-502.13 - Single-Service and Single-Use Articles-Use Limitations (C)

General Comments:

A routine inspection of Saigon Grille was conducted today with the following observations made:

Really great hygienic practices. Good handwashing, glove and utensil use. Server observed

removing apron before going in to use the restroom.

Sanitizer concentrations in the dish machine and buckets were at the proper concentrations.

Cooking area was clean and well maintained.

Good hot holding temperatures at 135F and above.